



Hyannis Harbor

The Landing Café

Tuesday & Wednesday 11am—7pm

Thursday—Sunday 11am—9pm

Closed Mondays

Snacks, Apps & Salads

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|---|---|
| Jumbo lump crabcake—\$15.00
<i>with parsley/caper tartar sauce</i> | Hand cut housemade Onion Rings—
\$7.95 |
| Stuffed Quahog—\$6.95 | Teryaki Grilled Chicken Kebabs (2) -
\$9.00 (GF) |
| Fried Fish Tacos—\$12.00
2 tacos with Asian slaw and sriracha
aioli | Grilled Vegetable Kebabs (2) - \$6.50
(GF) |
| Beer Battered Codfish Bites—\$11.50 | Classic Caesar Salad—\$9.50 |
| Classic Shrimp Cocktail—\$16.00 (GF)
4 jumbo shrimp | Mixed Greens Salad—\$10.50 |
| New England Clam Chowder- \$8.00 | Greek Salad—\$11.50 |
| Loaded Potato Skins \$8.00
<i>cheddar, bacon, sour cream & scal-
lions</i> | Caprese Salad—\$11.50
<i>fresh mozzarella, tomato, basil, and
balsamic drizzle</i> |
| Buffalo Chicken Tenders—\$10.00 | <i>Add grilled chicken or sliced steak to
any salad for \$3.50</i> |

Sharing Platters

- Seafood Sampler—\$32.00
*beer battered codfish bites, mini jumbo lump crabcakes, jumbo cocktail shrimp,
and warm buttered lobster chunks*
- Landing Tasting Platter—\$25.00
*a selection of cheeses, dips, and spreads, served with crostini and celery and
carrot sticks*
- Loaded Nachos—\$12.50 (GF)
*chicken or beef, with black beans, fresh salsa, quac, jalapenos, melted cheese
and sour cream*
- Grilled Vegetable Nachos—\$13.50 (GF)
grilled vegetable salsa, black beans, and queso

Desserts

- Brownie Sundae—\$7.50
- Ice cream—\$4.50
vanilla, chocolate, strawberry or chocolate chip

Sandwiches, Burgers, Paninis and more

all come with your choice of fries, hand cut cole slaw or potato salad

- Good old-fashioned cheeseburger—\$14
- Bacon & mushroom cheeseburger—\$15
- Landing Burger—\$15
choice of cheese, caramelized onions & secret sauce
- Wicked Good BLT—\$10.50
add avocado—\$1.50
- Green apple walnut chicken salad \$10.50
- Turkey club w/ avocado—\$10.50
- Caprese Panini—\$12.50
- Chicken Caprese Panini—\$13.50
- Panko crusted cod fish sandwich—\$14.50
on a toasted bun with caper parsley tartar sauce
- Crispy Chicken Sandwich—\$8.95
lettuce, tomato, cheddar, & ranch mayo
add bacon—\$1.50
- Grilled Ham, Cheese & tomato—\$10.50
- Grilled Chicken & Asparagus Wrap with roasted garlic mayo—\$11.50
- Roast beef with caramelized onions tomato & cheddar—\$11.50
- Muffaletta Panini—\$12.50
- Beer Battered Cod & Chips—\$17.95
served with French fries and hand cut coleslaw

Kid Options

- Grilled Hot Dog—\$4.50
- Grilled Cheese—\$5.50
- Chicken Tenders—\$5.50
- Peanut Butter & Jelly—\$4.25

and Lobster Rolls, of course!

Served on butter grilled hot dog buns

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| The Classic—\$15.95
<i>1/4 lb of traditional lobster salad</i> | Hot buttered lobster Roll—\$15.95
<i>1/4lb of hot buttered lobster meat</i> |
| The Jumbo Classic—\$29.95
<i>a full 1/2 lb of lobster!</i> | Jumbo Hot Buttered—\$29.95
<i>1/2lb of hot buttered lobster meat</i> |

Please inform your server if anyone in your party has a food allergy

The Landing Café Beer & Cocktail Menu

COCKTAILS

- Tequila Sunrise** – Espolon Tequila, Orange Juice, Splash of Grenadine
- Mojito** – Bacardi Rum, Soda Water, sugar syrup, lime juice, mint leaves
- The Landing Lemonade** – Goslings Dark Rum, Orange Juice, Lemonade, Splash of Grenadine
- Dirty Shirley** – Choice of Vodka, Sprite, Grenadine, Maraschino cherry
- Island Sunset** – Choice of Rum, pineapple juice, splash of grenadine
- Madaket Mule** – 888 Cranberry Vodka, Ginger Beer
- Bay Breeze** – Choice of vodka, pineapple juice, cranberry juice
- Sea Breeze** – choice of Vodka, cranberry juice, grapefruit juice
- Figawi Wowie** – 888 Blueberry Vodka, lemonade, splash of soda water, lemon slice
- Spiked Punch** – choice of vodka, cranberry juice, lime, blue curacao
- Devil's Margarita** – Espolon Tequila, lime juice, red wine float
- Long Island Iced Tea** – Tito's, Espolon, Tanqueray, Triple Sec, lemon juice, Coke
- Pink Gin Sour** – Tanqueray, sweet 'n sour, grenadine
- Frozen Margarita** – choice of Tequila, triple sec, splash of lime juice
- Frozen Mudslide** – choice of vodka, Baileys, Kahlua, milk, chocolate syrup
- Blueberry Frose (frozen)** – 888 Blueberry vodka, rose, grapefruit juice, lemon
- Pina Colada (frozen)** – Bacardi. pineapple juice, coconut cream, lime
- Blue Hawaii (frozen)** – choice of vodka, Goslings gold rum, pineapple juice, sweet 'n sour, blue curacao

LOCAL BEERS ON TAP

BARNSTABLE BREWING- HYANNIS

JESUIT JUICE (NEW ENGLAND IPA)-Tons of tropical fruit, big juicy flavor, and long hazy appearance.

CAPE CRUSHER (HELLES GERMAN LIGHT LAGER)-Full bodied, mildly sweet, light colored, lower amounts of perceived bitterness.

BLUEBERRY ALE (FRUIT BEER)- Refreshing light Summer ale fermented with frozen Maine blueberries.

HOG ISLAND BREWERY -ORLEANS

OUTERMOST IPA – Well balanced IPA, strong tropical bouquet of mango and grapefruit aromas. Just the right amount of bitterness.

SUMMER ALE-Light and subtle sweetness from native Cape Cod fruit

CAPE COD BEER- HYANNIS

BLONDE (AMERICAN BLONDE ALE)- Refreshing blonde ale with a hint of toasted malt and a clean finish)

SUMMER BREW- (UNFILTERED BAVARIAN WHEAT BEER)- A pale, spicy, fruity wheat ale, banana and clove flavors

CISCO BREWERS- NANTUCKET

WHALE'S TALE PALE ALE (English Style Pale Ale)-Wonderfully balanced, rich honey color and fruity hop aroma.

GREY LADY (WHEAT BEER)- Complex, earthy nose and a soft mid-palate maltiness with hints of tropical fruit.

**ONLY BEERS IN BLUE TEXT
ARE AVAILABLE UPSTAIRS**