

The Landing Café

Monday-Thursday & Saturday 7:30am-3:30pm
Friday & Sunday 7:30am-7:00pm

Breakfast

Served all day!

Breakfast Sandwiches

(on choice of toast, English muffin or bagel)

1 egg w/ cheese—\$4.95

with bacon, sausage or ham—\$5.95

2 egg w/ cheese—\$5.95

with bacon, sausage or ham—\$7.95

Toasted bagel w/ cream cheese—\$4.75

(Plain, Everything, Cinnamon Raisin, Asiago, Sesame)

Toasted English muffin or toast—\$3.75

2 eggs any style with home fries, toast or English muffin—\$10.95

with bacon, sausage or ham—\$12.45

French toast—\$9.95

with bacon, sausage or ham—\$11.45

Omelet of the Day with home fries, toast or English muffin

check with your server for today's special!



Hyannis Harbor

230 Ocean Street

(508) 332-4749

*Take-Out, Dine-In,
Curbside Pick-Up*

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Clam Chowder—\$6

Soup of the Day—\$5

Classic Caesar Salad—\$9.50

with grilled chicken—\$12

Mixed Greens Salad—\$10.50

with grilled chicken—\$13

FULL BAR
SERVICE

Good Old-Fashioned Cheeseburger—\$14

add mushrooms, bacon, caramelized onion—\$1 each

Wicked Good BLT—\$10.50

add avocado—\$1.50

Turkey Club—\$10.50

with avocado

Crispy Chicken Sandwich—\$8.95

lettuce, tomato, cheddar, & ranch mayo

add bacon—\$1

Veggie Wrap—\$10.50

hummus, tabbouleh, peppers, carrots, lettuce, onion

Green Apple Walnut Chicken Salad Wrap—\$10.50

Grilled Ham, Cheese & Tomato—\$10.50

honey mustard

Roast Beef Sub—\$11.50

caramelized onions, boursin cheese & tomato

Daily Sandwich Special

check with your server for today's special!

Daily Hot Lunch Special

check with your server for today's special!

All burgers & sandwiches served with french fries

LUNCH SERVED FROM 11:00am-close

Cocktail & Beer Menu

Tequila Sunrise Espolon tequila, OJ, splash of grenadine	Figawi Wowie 888 blueberry vodka, lemonade, splash of soda water, lemon slice
Mojito Bacardi rum, sugar syrup, lime juice, mint leaves	Long Island Iced Tea Tito's, Espolon, Tanqueray, Triple Sec, lemon juice, Coke
Dirty Shirley Vodka, Sprite, splash of grenadine, maraschino cherry	Pink Gin Sour Tanqueray, sour mix, splash of grenadine
Island Sunset Rum, pineapple juice, splash of grenadine	Frozen Margarita Tequila, triple sec, splash of lime juice
Madaket Mule 888 cranberry vodka, ginger beer	Frozen Mudslide Vodka, Bailey's, Kahlua, milk, chocolate syrup
Bay Breeze Vodka, pineapple juice, cranberry juice	Frozen Pina Colada Bacardi, pineapple juice, coconut cream, lime
Sea Breeze Vodka, cranberry juice, grapefruit juice	Frozen Blue Hawaii Vodka, Gosling's gold rum, pineapple juice, sour mix, blue curacao

LOCAL BEER ON TAP

Barnstable Brewery, Hyannis Blueberry Ale - A refreshing light fruit ale fermented with frozen Blueberries from Maine and hopped with Northwest US hops. Jesuit Juice - Tons of tropical fruit, big juicy flavor, and long hazy appearance. It's full of ridiculously good hops. Cape Crusher - This "bier" is full-bodied, mildly sweet, light-colored, with lower amounts of perceived bitterness, making it the perfect beer to "crush" at your favorite places.	Cape Cod Beer, Hyannis Beach Blonde - A polished golden ale with a hint of toasted malt character and a clean finish. This refreshing, light-bodied American Blonde Ale is smooth and easy drinking. Summer - A pale, spicy, fruity wheat ale. This traditional Bavarian Hefe-Weizen (wheat beer) is popular in Bavaria during the spring and summer months.
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 - A delicious golden ale with a hint of native Cape Cod beach plum.	Cisco Brewers, Nantucket Whale's Tale - An English-style pale ale, wonderfully balanced with a rich honey color and fruity hop aroma. Grey Lady - A wheat ale brewed with lemon peel, chamomile, coriander, other spices and natural flavors.