



at
Hyannis Marina

21 Arlington Street
Yarmouth, Cape Cod, Massachusetts 02601

508.775.6433

www.tugboatscapecod.com

APPETIZERS

Our Own Hand Cut "O" Rings.....\$11
Voted #1 on Cape Cod

Grilled Tuna Bites.....\$13
On a bed of greens with a sriracha remoulade

Stuffed Quahog.....\$8
Our own mild quahog served with butter

Boneless Buffalo Wings.....\$11.50
In our hot sauce, served with bleu cheese, carrots & celery

Fried Calamari.....\$14.50
Rings & tentacles lightly battered, served with marinara sauce

ADD olive oil, goat cheese, sundried tomato..... \$2.50

Chicken Fingers.....\$10
With honey mustard dipping sauce

Mussels.....\$14
Prepared with chourico, roma tomatoes, white wine, garlic, lemon, basil and butter.

Grilled Flatbread.....\$12
Caramelized onions, goat cheese and arugula with a balsamic and olive oil drizzle

Cheese Nachos.....\$10
Tri-colored tortilla chips, baked with Monterey Jack cheese, topped with jalapeno peppers, served with salsa, sour cream and guacamole

Nachos Supreme.....\$13
Tri-colored tortilla chips, baked with Monterey Jack cheese, topped with jalapeno peppers and chili, served with salsa, sour cream and guacamole

Fried Oysters.....\$15
On a bed of greens, with citrus basil aioli & fried onions

Fried Clams.....Market Price
On a bed of greens

Chili.....cup \$6..... bowl \$8
Served with corn chips

Potato Skins.....\$9
Bacon, Monterey Jack cheese and sour cream

RAW BAR

Jumbo Shrimp Cocktail (4)
 \$13

Cotuit Oysters* (6)
 \$15

Littlenecks (6)
 \$12

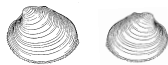
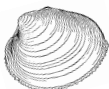
Sampler (2 each)
2 Shrimp, 2 Oysters, 2 Clams
 \$18

Steamers

A large catch of local clams steamed and served with broth and drawn butter
 Market Price



Classic New England Clam Chowder
 Cup \$6 or Bowl \$9



Our Own Lobster Bisque
 Cup \$7 or Bowl \$10



Before placing your order, please inform your server if a person in your party has a food allergy.

SALADS

- Steak Tip Salad***\$24
Steak tips (4), tomato, bleu cheese, red onion, grilled Romaine heads, olive oil & balsamic drizzle
- Classic Caesar Salad**.....small \$7..large \$11
Fresh Romaine with Caesar dressing, croutons & parmesan
- Tugboats Garden Salad**...small\$5..large \$7.50
Assorted field greens, tomato, cucumber & red onion
- Chef Salad**.....\$18
A large garden salad topped with ham, turkey, Swiss cheese and a hard boiled egg
- Arugula Salad**.....\$16
Red beets, goat cheese, glazed pecans and lemon zest vinaigrette
- Cobb Salad**.....\$20
Chopped salad greens, tomato, crisp bacon, grilled chicken breast, hard boiled egg, avocado, & bleu cheese

Choose a Topping for Your Salads

- Blackened or Grilled Chicken ~ADD \$6
- Lobster Salad ~MARKET PRICE
- Grilled Shrimp ~ADD \$3.50 EACH
- Steak Tips (3) ~ADD \$18
- Salmon ~ADD \$12
- Swordfish ~ADD \$19
- Tuna ~ADD \$11
- Tuna Salad ~ADD \$9
- Buffalo Wings (4) ~ADD \$9

Available Dressings

Bleu Cheese, Oil and Vinegar,
Balsamic, Ranch,
Sweet Onion and Poppy Seed,
Italian

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TUGBOAT'S FAVORITES

Fish and Chips

Freshly breaded scrod, French fries and coleslaw
\$21

Fisherman's Platter

Freshly breaded shrimp, scallops, scrod, clams, French fries and coleslaw
\$30

Fried Scallops

Freshly breaded scallops with French fries and coleslaw
Market Price

Whole Belly Clams

With French fries and coleslaw
Market Price

Seafood Sampler

Sole with crabmeat stuffing, shrimp, scallops, Cod, Salmon and Swordfish baked in white wine and butter with Ritz cracker crumbs
\$27

Fried Shrimp

Five jumbo shrimp fried golden brown with French fries and coleslaw
\$25

Cape Cod Stew

Scallops, cod, mussels, clams, shrimp and chourico in a tomato broth. Served with garlic crostini.
\$28

Baked Seafood Macaroni & Cheese

Shrimp and lobster, baked with cavatappi in a cheese sauce, topped with Ritz cracker crumbs
\$26

Fried Oyster Plate

Plump oysters, deep fried and served with coleslaw, French fries and tartar sauce
Market Price

Asian Stir Fry

Scallops, shrimp, chicken and stir fry vegetables, sauteed in a spicy Thai peanut sauce and served over rice
\$26

* We are required by the Commonwealth of Massachusetts to inform our guests that ingestion of undercooked or raw foods may be harmful to your health.
Some examples are raw clams, oysters and rare meat.

BURGERS & SANDWICHES

BLT

Served on your choice of bread with French fries

\$11

Clam Roll

Fried whole belly clams heaped on a roll, served with French fries

Market Price

TUG-Burger*

Burger, lettuce, tomato, pickle and French fries

\$12.50

Fried Fish Sandwich

Deep-fried cod, lettuce, tomato, cheese & French fries

\$15

Chicken Sandwich

Grilled, marinated chicken breast, cheddar cheese, arugula, tomato, citrus basil aioli

\$14.50

Cheeseburger*

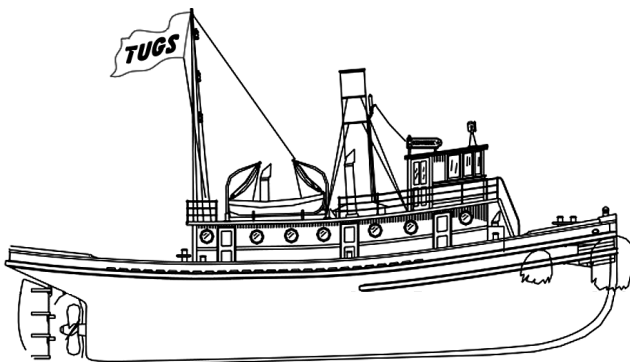
Cheddar cheese; served with lettuce, tomato, pickle and French fries

\$13.50

Bacon Cheeseburger*

Cheddar cheese and bacon; served with lettuce, tomato, pickle and French fries

\$14.50



Mushroom & Onion Bleu Cheese Burger

Honey BBQ mayo and served with French fries

\$16

Tugs Club

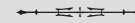
Turkey, ham, bacon, lettuce, tomato served with French fries

\$14

★ Lobster Overdose ★

The original "O.D." cup of our delicious lobster bisque, a savory lobster roll & French fries

Market Price



Lobster Roll with French fries

Market Price



SIDES

Sweet Potato Fries.....	\$4
Mashed Potato.....	\$3
Rice.....	\$3
Boiled Red Potatoes.....	\$3
French Fries.....	\$3
Sautéed Onions.....	\$2
Vegetable of the Day.....	\$3
Bacon.....	\$4
Cole Slaw.....	\$2
Risotto.....	\$5
Baked Potato.....	\$4

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ENTREES

Served with fresh vegetable, choice of rice, mashed potato or French fries (*UNLESS OTHERWISE NOTED*)

Baked Scrod

Baked in white wine and butter, topped with Ritz cracker crumbs

\$22

Charbroiled Sirloin Tips*

*Charbroiled Sirloin tips - Hand cut
Marinated and cooked to your specifications*

\$24

Roast Chicken Picnic

½ Roasted chicken, seasoned with herbs and spices

\$22

Shrimp Scampi

Five jumbo shrimp sautéed with garlic, white wine, tomato and fresh basil. Served over linguini and finished with parmesan cheese

\$25

Baked Native Sea Scallops

Topped with Ritz cracker crumbs

Market Price

Baked Stuffed Shrimp

Four jumbo shrimp, blue crab stuffing, served with a white wine butter sauce

\$25

Chicken Under A Brick

7 oz. Bone-in breast served with a chicken demi glaze

\$22

Chicken Broccoli Alfredo

Served over Cavatappi pasta

\$22



LOBSTERS

1 ¼ or 2 lb. Lobster Steamed

Market Price

Beach Bake

Cup of bisque, steamed 1 ¼ lb. lobster, steamers, mussels, boiled potato, coleslaw and corn on the cob

Market Price

1 ¼ or 2 lb. Lobster Baked Stuffed

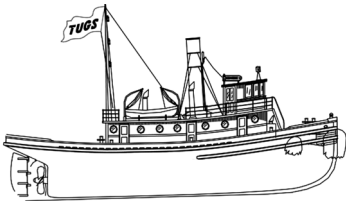
Market Price

Lobster Roll

Lobster salad on a torpedo roll

Market Price





Champagne & Sparkling Wines

Brut, Yellow Tail Bubbles
Australia ... \$8 glass \$28 bottle

Brut, Veuve Clicquot
France ... \$75

Brut, Perrier - Jouet Fleur
France ... \$200

Prosecco, Zonin
Italy ... \$9 187ml

Red Wines

Pinot Noir, BV Coastal
California ... \$9 glass ~ \$34 bottle

Merlot, Fox Hollow
California ... \$8 glass ~ \$30 bottle

Merlot, Kendall Jackson
California ... \$11 glass ~ \$42 bottle

Red Blend, Dead Bolt
California ... \$9 glass ~ \$34 bottle

Malbec, Ruta
Argentina ... \$9 glass ~ \$34 bottle

Cabernet Sauvignon, Fox Hollow
California ... \$8 glass ~ \$30 bottle

Cabernet Sauvignon, Sterling Vintners
Napa, California ... \$11 glass ~ \$42 bottle

Non Alcoholic Wine

Non Alcoholic Chardonnay Fris
\$4 glass

White Wines

White Zinfandel, CK Mondavi
California ... \$8 glass ~ \$30 bottle

Riesling, Snap Dragon
California ... \$9 glass ~ \$34 bottle

Sauvignon Blanc, Uppercut
California ... \$9 glass ~ \$34 bottle

Sauvignon Blanc, New Harbor
New Zealand ... \$11 glass ~ \$40 bottle

Pinot Grigio, Avia
Slovenia ... \$8 glass ~ \$30 bottle

Pinot Grigio, Stellina Di Notte
California ... \$9 glass ~ \$34 bottle

Chardonnay, Fox Hollow
California ... \$8 glass ~ \$30 bottle

Chardonnay, Geyser Peak
Central Coast, CA ... \$10 glass ~ \$38 bottle

Chardonnay, Kendall-Jackson
California ... \$12 glass ~ \$44 bottle

Rose, Fleur De Prairie
France ... \$10 glass ~ \$38 bottle