

## **SANDWICHES**

*Gluten Free Roll Available*

*Served with choice of fries or cole slaw*

*Lettuce Bun 2 Sweet Potato Fries 1.5 Onion Rings 3*

*Add To Any Sandwich: Bacon 3 Avocado 3*

### **LOBSTER ROLL**

Classic chilled lobster salad or hot and buttered, grilled brioche roll **Mkt.**

### **LOBSTER REUBEN**

Grilled fresh lobster on marble rye, with swiss cheese, thousand island, sauerkraut and pickles **19**

### **TUGBOAT BURGER**

Aged cheddar, applewood-smoked bacon, caramelized onions, lettuce, tomato **16**

### **SHORT RIB GRILLED CHEESE**

Braised short rib, caramelized onions, gruyère and cheddar cheeses **16**

### **CHICKEN SANDWICH**

Grilled chicken, aged cheddar, bacon, avocado, lettuce, tomato, onion **16**

### **TUGBOATS GYRO**

Beef **18** or chicken **16** tzatziki, crisp lettuce, tomatoes, shaved red onion, feta cheese

### **MARINA FISH SANDWICH**

Fried Local Cod, cheddar cheese, crisp lettuce, tartar sauce, tomato, onion, grilled brioche bun **16**

## **MARTINIS**

### **WOODFORD RESERVE MANHATTAN**

Woodford Reserve Rye Whiskey, Angostura bitters, sweet vermouth

### **THE HARBORSIDE**

Ketel One Vodka, Chinola Passion Fruit Liqueur, simple syrup, splash of pineapple juice

### **ESPRESSO**

Pearl Vanilla Vodka, Baileys Irish Cream, Kahlua, espresso coffee

### **MELON-TINI**

Grey Goose Essences Watermelon and Basil Vodka, watermelon purée

### **SEA-DUCTION**

Belvedere Organic Lemon and Basil, St. Germain, strawberry purée

### **BLUE ENVY**

Herradura Silver Tequila, Blue Curacao, pineapple juice

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies, Thank You. Prices & Menu items subject to change | © Gluten Free*

## **COCKTAILS**

### **TUGS' RUMRUNNER**

Captain Morgan, Bacardi coconut, OJ, pineapple juice, Myers float

### **THE BUNNI ROSE**

"In Memory of Bunni Rose-Walls." Tito's Vodka, soda water, watermelon purée

### **TASMANIAN SMASH**

Muddled orange, Tasmanian Pure Vodka, fresh orange juice, splash of Aperol, club soda

### **CAPE TIME**

Organic Prairie Cucumber Vodka, soda water, simple syrup, fresh lime juice, mint

### **ACK BLUE**

888 Blueberry Vodka, soda water, lemonade, simple syrup

### **TEDDY'S BLOODY MARY**

Nantucket Natural blends mix, vodka

### **VODKA PALOMA**

Finlandia Grapefruit Vodka, ruby red grapefruit juice, splash of soda water

### **CLASSIC PALOMA**

Tequila Cazadores, freshly squeezed ruby red grapefruit juice, splash of soda water

### **TUGBOATS ORGANIC MARGARITA**

Tres Agaves Tequila margarita on the rocks

### **MARINA PAIN KILLER**

Bacardi, Coco Lopez, pineapple juice, Myers Rum, nutmeg topping

### **SUMMER GOOSE MOJITO**

Grey Goose Essences Strawberry and Lemongrass Vodka, simple syrup, fresh strawberries, mint, soda water

### **SPICY WATERMELON MARGARITA**

Ghost Tequila, fresh watermelon juice, sour mix

### **THE REAL CAPE CODDER**

Tasmanian Pure Vodka, cranberry juice, splash of soda water

### **TROPICAL DEPRESSION**

Really Bad Dark Rum, ginger beer, pineapple juice

### **JACK'S ICED TEA**

Jack Daniel's Tennessee Honey, iced tea, lemonade

### **BEE'S KNEES**

RIGHT Gin, fresh lemon juice, blossom honey syrup

### **APEROL SPRITZ**

Aperol, Prosecco, splash of soda water



**Check out our menu online**

**f** TugboatsCapeCod **@** Tugboats\_Hyannis



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## STARTERS

### LOBSTER AND CRAB CAKE

Fresh greens, pickled red onions, cajun tartar sauce **17**

### BANG BANG SHRIMP

Fried shrimp and wonton chips tossed with a savory and spicy sauce **17**

### TUGBOATS ONION RINGS

Our famous hand-cut onion rings, with spicy horseradish sauce **13**

### LAMB LOLLIPOPS

Olive oil, garlic rosemary, homemade tzatziki **18**

### TEDDY'S MEATBALLS

Topped with melted mozzarella, served with garlic bread and marinara **14**

### PORTUGUESE MUSSELS

Fresh mussels, peppers, onions and linguça in a mild saffron red sauce with garlic bread **17**

### LOBSTER QUESADILLA

Roasted corn, scallions, tomatoes, cheddar jack cheese, with pico de gallo **22**

### TUNA POKÉ BOWL <sup>GF</sup>

Ahi tuna, tobiko, seaweed salad, garbanzo beans over jasmine rice **18**

### CRISPY FRIED CALAMARI

Calamari, cherry peppers with lemon aioli marinara on the side **16**

### STUFFED QUAHOG

House-made with fresh herbs, linguça, pepper stuffing **12**

### TUGBOATS WINGS

Bone-in or boneless in Buffalo, BBQ, Greek or grilled Jerk **13**

### FISH TACOS

Fried cod, crisp cabbage, mango salsa, sriracha aioli **16**

### STEAMERS <sup>GF</sup>

Natural broth, drawn butter **Mkt.**

### CRAB STUFFED AVOCADO

King and lump crab salad served with wonton chips **22**

### CLAM CHOWDER 7 / 12

### LOBSTER CORN CHOWDER 8 / 14

## SIDES

Mashed Potatoes **5** • Corn on the Cob **4**  
Jasmine Rice **4** • Roasted Potatoes **5**  
Mac & Cheese **5** • Seasonal Vegetables **6**  
Cole Slaw **4** • French Fries Basket **7**  
Risotto **5** • Sweet Potato Fries Basket **8**

## SALADS

### HOUSE SALAD <sup>GF</sup>

Mixed greens, cucumbers, tomatoes, carrots, onions, and roasted corn with balsamic vinaigrette **7 / 10**

### BURRATA SALAD <sup>GF</sup>

Arugula, crispy fried prosciutto, heirloom tomato, fresh torn basil, olive oil and balsamic glaze **16**

### SUMMER SALAD <sup>GF</sup>

Arugula, cucumbers, basil, feta cheese, watermelon, with poppyseed dressing **14**

### TEDDY'S GREEK SALAD <sup>GF</sup>

Traditional Greek salad with feta cheese, tomato, cucumbers, onions, kalamata olives, pepperoncini **15**

### CAESAR SALAD

Crispy fried focaccia croutons, reggiano **8 / 12**

### TUGBOATS PEAR SALAD <sup>GF</sup>

Mixed greens, golden raisins, shaved honey pear, cranberry cheese, candied walnuts, honey mustard **16**

### GOAT CHEESE BEET SALAD <sup>GF</sup>

Arugula, quinoa, roasted beets, candied pumpkin seeds, goat cheese, pickled red onions, sweet potato, lemon vinaigrette **17**

## SALAD ADD-ONS

Atlantic Salmon **15** • Grilled Shrimp **3.5** ea  
Marinated Chicken Breast **7** • Lobster Meat **Mkt.**  
Grilled Steak Tips **16** • Grilled Swordfish **17**

## RAW BAR

### COLOSSAL SHRIMP <sup>GF</sup> 3.5

### LOCAL OYSTERS <sup>GF</sup> 3.5

### LITTLENECK CLAMS <sup>GF</sup> 2.5

### CHILLED ½ LOBSTER <sup>GF</sup> Mkt.

### SEAFOOD TOWER <sup>GF</sup>

Colossal shrimp, oysters, littleneck clams, chilled half lobster **Mkt.**

## LOBSTERS

### 1¼ & 2 LB. STEAMED <sup>GF</sup> OR BAKED STUFFED

With choice of two sides, drawn butter, lemon **Mkt.**

### 1¼ LB. STEAMED LOBSTER BUCKET <sup>GF</sup>

Roasted potatoes, steamers, corn on the cob, linguça **Mkt.**

## ENTRÉES

### BRICK ROASTED ½ CHICKEN <sup>GF</sup>

Asparagus, root vegetable hash, pan au jus **26**

### SEARED SALMON <sup>GF</sup>

Jasmine rice, orange soy ginger glaze **28**

### GRILLED SWORDFISH <sup>GF</sup>

Roasted potatoes, served with summer peach salsa **32**

### THE TUGBOAT TUNA PAD THAI

Seared tuna, julienned vegetables, soba noodles, crushed peanuts in a Thai peanut sauce with wasabi cream **29**

### PAN BLACKENED HALIBUT <sup>GF</sup>

Citrus rock shrimp salad, spinach risotto, sriracha aioli **32**

### CHICKEN OR SHRIMP SCAMPI

Fresh sautéed chicken tenders, shallots, garlic, basil, tomatoes, scampi sauce **27** with shrimp **33**

### GRILLED STEAK TIPS

Served with mashed potatoes and seasonal vegetables **28**

### SEARED SEA SCALLOPS <sup>GF</sup>

Corn purée, corn, bacon, basil, lobster risotto **30**

### BAKED COD <sup>GF</sup>

Topped with roasted almond goat cheese, spinach risotto, drizzled with basil oil **28**

### 12oz. NEW YORK SIRLOIN <sup>GF</sup>

Mashed potatoes, grilled asparagus, extra virgin olive oil **36**

### LOBSTER MAC & CHEESE

Fresh lobster meat, cavatappi pasta, baked in casserole topped with cheddar jack and Ritz crumbs, lobster tail on top **30**

### SEAFOOD SAMPLER

Salmon, cod, swordfish, scallops, shrimp, Ritz cracker, citrus beurre blanc **29**

### SURF 'N TURF

Filet au Poivre with a lobster tail, mashed potatoes, asparagus, demi glaze **58**

## FAVORITES

FRESHLY FRIED LOCAL SEAFOOD  
Served with coleslaw, tartar sauce, and fries

### FISH AND CHIPS 23

### WHOLE BELLY CLAMS Mkt.

### FRIED SCALLOPS 28

### FRIED SHRIMP 26

### FISHERMAN'S PLATTER

Cod, scallops, shrimp, and clams **33**