

SANDWICHES

Served with choice of fries or slaw
Gluten Free Sandwich Roll **1.5**
Sweet Potato Fries **1.5** Onion Rings **3**

LOBSTER ROLL

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

TUGBOAT BURGER

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

SHORT RIB GRILLED CHEESE

Braised short rib, caramelized onions gruyère and cheddar cheeses **15**

TUNA BURRITO

Ahi Tuna, jasmine rice, cucumber, kimchi, spicy crema **18**

CHICKEN SANDWICH

Grilled chicken, aged cheddar, bacon, avocado, lettuce, tomato, onion, baja sauce **15**

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 **15**

Add To Any Sandwich: Bacon **3** Avocado **3**

MARTINIS

WOODFORD RESERVE MANHATTAN

Woodford Reserve Rye Whiskey, Angostura bitters, sweet vermouth

SERENDIPITY

Ketel One Vodka, lavender syrup, lemon juice, splash of soda, mint, sugar rim

ESPRESSO

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

MELON-TINI

Grey Goose Essences Watermelon and Basil Vodka, fresh watermelon juice

STRAWBERRY SMASH

Fresh puréed strawberry, Absolut Strawberry Vodka, simple syrup, fresh lime, mint

COCKTAILS

PROBITAS RUM DAIQUIRI

Made with Foursquare Probitas Rum

TUGS' RUMRUNNER

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

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, freshly squeezed 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

Made with Ghost Tequila, fresh watermelon juice, sour mix

THE REAL CAPE CODDER

Tasmanian Pure Vodka, cranberry juice, splash of soda water

BEEZER'S CLASSIC

Made with Bacardi Raspberry and lemonade

JACK'S ICED TEA

Jack Daniel's Tennessee Honey, iced tea, splash of lemonade

GIN REFRESHER

Fords Gin with cucumber, simple syrup, lemon juice, and soda water



Check out our menu

TugboatsCapeCod

Tugboats_Hyannis

Prices & Menu items subject to change



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STARTERS

CRAB CAKE

Fresh greens, mango salsa, cajun remoulade 17

BANG BANG SHRIMP

Lightly battered fried shrimp tossed with a sweet and savory sauce 16

TUGBOATS ONION RINGS

Our famous hand-cut onion rings, with spicy horseradish sauce 11

LAMB LOLLIPOPS

Olive oil, garlic rosemary, homemade tzatziki 18

STUFFED MEATBALLS

Meatballs stuffed with fresh mozzarella, grilled bread 14

PEI MUSSELS

Fresh herbs, white wine, roasted red pepper and tomato, grilled bread 16

LOBSTER QUESADILLA

Roasted corn, scallions, poblano peppers, tomatoes, cheddar jack cheese, cajun aioli drizzle 22

TUNA POKÉ BOWL

Ahi tuna, tobiko, seaweed salad, crisp wontons 17

CRISPY FRIED CALAMARI

Served with arugula, tomatoes and lemon aioli 15

STUFFED QUAHOG

House made with fresh herbs, linguica and peppers stuffing 10

TUGBOATS WINGS

Boneless or bone-in with choice of buffalo or Greek flavors 12

FISH TACOS

Grilled Mahi Mahi, crisp cabbage mango salsa and spicy crema 16

STEAMERS ^{GF}

Natural broth, drawn butter Mkt.

NEW ENGLAND CLAM CHOWDER 7 / 12

LOBSTER CORN CHOWDER 8 / 14

SIDES

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

SALADS

HOUSE SALAD ^{GF}

Mixed greens, cucumbers tomatoes, carrots, onions, with balsamic vinaigrette 7 / 10

BURRATA SALAD

Arugula, prosciutto, tomato, fresh torn basil, asparagus spears, focaccia croutons, olive oil, cracked pepper 16

SPRING SALAD ^{GF}

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

CAESAR SALAD

Crispy fried focaccia croutons, reggiano 8 / 12

SALAD ADD-ONS

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

DRESSINGS: blue cheese, buttermilk ranch, poppy seed, oil and vinegar, balsamic vinaigrette

RAW BAR

COLOSSAL SHRIMP ^{GF} 3.5

LOCAL OYSTERS ^{GF} 3.5

LITTLENECK CLAMS ^{GF} 2.5

CHILLED ½ LOBSTER ^{GF} Mkt.

SEAFOOD TOWER ^{GF}

Colossal shrimp, oysters, littleneck clams, chilled half lobster 45

LOBSTERS

1¼ LB. STEAMED ^{GF} OR BAKED STUFFED LOBSTER

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

1¼ LB. STEAMED LOBSTER BUCKET ^{GF}

Roasted potatoes, steamers, corn on the cob, linguica Mkt.

ENTRÉES

STATLER CHICKEN BREAST ^{GF}

Roasted potatoes, seasonal vegetables, lemon pan au jus 26

OVEN ROASTED SALMON ^{GF}

Jasmine rice, Mediterranean chickpea salad 26

GRILLED SWORDFISH ^{GF}

Roasted corn risotto topped with crab and corn beurre blanc, seasonal vegetables 32

TUGBOAT TUNA ^{GF}

Jasmine rice, seaweed salad, mango edamame salsa, spicy mayo 29

SEAFOOD PASTA

Shrimp, scallops, lobster, baby spinach, sundried tomato cream fresh pappardelle 34

GRILLED STEAK TIPS

Served with roasted potatoes and seasonal vegetables 27

SEARED SEA SCALLOPS

Coconut lemongrass, ginger infused jasmine rice, julienne vegetables 30

PISTACHIO COD

Native Cod, pistachios, lemon dill sauce, roasted potatoes, seasonal vegetables 27

12oz. NEW YORK SIRLOIN ^{GF}

Chimichurri, roasted potatoes seasonal vegetables 36

SHRIMP PAD THAI ^{GF}

Jumbo shrimp, julienne vegetables bean sprouts, rice noodles, egg tofu, crushed peanuts 30

FAVORITES

FRESHLY FRIED LOCAL SEAFOOD

Served with coleslaw, tartar sauce, and fries

FISH AND CHIPS 22

WHOLE BELLY CLAMS Mkt.

FRIED SCALLOPS 27

FRIED SHRIMP 25

FISHERMAN'S PLATTER

Fried Cod, scallops, shrimp, clams, and calamari 32

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 | ^{GF} Gluten Free