

First

Buttermilk Calamari

Hand breaded rings and tentacles
7.95

Steamed Shrimp

26/30 Count peel and eat w/ old bay
½# 7.95 1# 14.95

Sautéed Mussels

A generous portion sautéed in a garlic white wine broth w/ tomatoes
7.95

Grilled Scallops

Fresh grilled sea scallops with arugula salad and balsamic glaze
7.95

Surf and Turf Skewer

Grilled lobster and filet with peppers and onions
8.50

Steamed Clams

Twelve Littlenecks
6.95

#1 tuna

Sesame seared tuna with wasabi, ginger, and a sweet soy reduction
8.95

LYC Wings

Ten jumbo wings your choice mild or hot
6.95

In Between

Spicy Crab and Sweet Corn Chowder
4.95

Caesar Salad

6.95
w/ grilled chicken 3.00 w/ fried crab cake 6.00

Tri Colore Salad

Endive, Radicchio, and Arugula topped with
fresh tomato, mozzarella, and balsamic
6.95

Main

Filet Mignon

8oz CAB filet
21.95

NY Strip Steak au Poirve

Seared with a peppercorn mélange and brandy finished w/ cream
20.95

Salmon Oscar

Grilled atlantic salmon w/ lump crab and béarnaise
18.95

Rack of Lamb

Pan seared and roasted with rosemary demi-glace
23.95

Ultimate Burger

10oz CAB beef
8.95

Local Oysters

Hand breaded and fried
16.95

Delmonico Steak

Bone in rib steak
21.95

LYC Cakes

Jumbo lump crab cakes made in house fried or broiled
19.95

Grouper

Pan seared with red pepper sauce, crab meat, and tomato salsa
18.95

Shrimp and Chicken

W/ vodka alfredo over penne pasta
17.95

Lobster Mornay

Sautéed lobster tails and claws with spinach drowned
with a white cheese sauce
19.95