



DINING & CATERING



.....
DINNER MENU
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SCAN TO EXPLORE
OUR MENU

RAW BAR

Oysters On The Half Shell (6 pcs)

Freshly shucked oysters served on ice with yuzu truffle mignonette, horseradish, and cocktail sauce. (GF)

-18-

Littleneck Clams (6 pcs)

Chilled littleneck clams served with lemon and classic cocktail sauce. (GF)

-16-

Beer Poached Jumbo Shrimp Cocktail (6 pcs)

Six jumbo shrimp, gently poached and served chilled with house sauce. (GF)

-20-

STARTERS

New England Clam Chowder

Creamy chowder with fresh clams, potatoes, and herbs.

-10-

Crab Cake

Pan-seared crab cake served with lemon aioli.

-18-

Tuna Tartare

Fresh diced tuna with ginger soy, avocado, and mango. (GF)

-24-

Fish Tacos

Crispy haddock in warm tortillas with cabbage slaw and citrus crema.

-16-

Mixed Empanadas

Golden fried empanadas filled with seasoned beef, chicken, veggie black beans, and pulled pork, served with roasted pepper aioli.

-14-

Crispy Chicken Wings

Fried wings tossed in house sauce.

-15-

Classic Ceviche

Fresh fish marinated in citrus with onion and cilantro, served with corn chips. (GF)

-18-

Fried Calamari

Lightly fried calamari served with lemon and house marinara.

-16-

COASTAL BURGERS

Served with Fries

Harbor Classic Burger

Beef patty, cheddar, lettuce, tomato, and house sauce on brioche bun.

-18-

Truffle Club Burger

Beef patty with caramelized onions, gruyere, truffle aioli, lettuce, and tomato, on brioche bun.

-22-

Bourbon Bacon Burger

Beef patty, crispy bacon, cheddar, bourbon glaze, lettuce, and tomato on brioche bun.

-20-

Coastal Blue Burger

Beef patty with blue cheese, caramelized onions, arugula, lettuce, and tomato on brioche bun.

-20-

Lobster Club Burger

Fresh lobster lightly dressed with lemon and mayo, lettuce, and tomato on brioche bun.

-28-

Garden Club Burger

Plant-based patty with fresh greens, lemon aioli, lettuce, and tomato on brioche bun.

-18-

Enhance Your Burger

Add caramelized onions +2, bacon +3, cheese +2, pickles +2

*Substitute fries with truffle fries +5

MAIN COURSES

Classic New York Strip

Grilled NY strip steak finished with herb butter, served with fries. (GF)

-36-

Maine Lobster Roll

Fresh lobster lightly dressed with lemon and mayo on toasted brioche, served with fries.

-26-

Shrimp & Mussels

Shrimp and mussels sautéed in garlic, white wine, and butter, served with toasted bread. (GF option available)

-25-

New England Fish & Chips

Golden beer-battered haddock served with fries and tartar sauce.

-22-

Atlantic Grand Risotto

Creamy Risotto finished with shrimp, mussels, and lobster in a delicate seafood essence. (GF)

-30-

Coastal Harvest Bowl

Quinoa with roasted vegetables, avocado, and vinaigrette. (GF)

-20-

New England Baked Haddock

Oven-baked haddock with herb breadcrumbs and lemon, served with seasonal mixed vegetables.

-24-

Chef Salad

Daily selection prepared fresh with seasonal ingredients.

-14-

SIDES & SALADS

Side House Salad

Fresh mixed greens with tomato, cucumber, and light vinaigrette. (GF)

-7-

Cole Slaw

Fresh cabbage slaw with a light creamy dressing, crisp and refreshing.

-4-

Wild Mushroom Sautéed

Sautéed mushrooms with garlic, butter, and fresh herbs, rich and earthy.

-7-

Side Caesar Salad

Crisp romaine, parmesan, croutons, and classic Caesar dressing. (GF)

-8-

Potato Salad

Classic potato salad with herbs and a touch of mustard, smooth and flavorful

-5-

Crispy Brussels Sprouts

Roasted Brussels sprouts with bacon and toasted almonds, crisp and savory. (GF)

-8-

Add Protein: Chicken +7 / Steak +10 / Haddock +10 / Shrimp +14/ Lobster MKT

KIDS MENU

For Children 12 And Under

A simple menu designed for younger guests.

Mini Cheese Burgers

Two mini burgers with cheese, served with fries.

-10-

Chicken Tenders

Crispy chicken tenders, served with fries.

-9-

Grilled Cheese

Melted cheese on toasted bread, served with fries.

-8-

Hot dog

Classic hot dog, served with fries

-8-

Crispy Chicken Sandwich

Fried chicken sandwich with lettuce and mayo, served with fries.

-10-

Fish Bites

Crispy haddock bites, served with fries and tartar sauce.

-9-

DESSERTS

Lemon Tart

Smooth lemon custard in a crisp shell, light and refreshing.

-10-

Chocolate Ganache Tart

Rich chocolate ganache in a delicate crust, smooth and indulgent.

-11-

Blueberry Crumble

Warm blueberries topped with a buttery crumble, comforting and sweet.

-10-

Cheesecake

Classic creamy cheesecake served with your choice of blueberry, strawberry, or mixed berry topping.

-11-

Almond Cream Cheesecake

Smooth and creamy gluten-free cheesecake on an almond base. (GF)

-12-



Almond Cheesecake With Berry Glaze

Gluten-free almond cheesecake finished with a glossy berry glaze. (GF)

-13-

Consuming raw or undercooked meat, poultry, seafood, or shellfish may increase the risk of foodborne illness.

Before ordering, please inform your server if someone in your party has a food allergy.





Planning your next event at Marblehead Yacht Club?

Let us know! In addition to offering the perfect waterfront setting, we also provide exclusive catering services. We take care of every detail so you can simply enjoy the moment.

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