

Soup Drinks

SOUP DU JOUR

Cup \$3.95 Bowl \$5.95 Bread Bowl \$6.95

MUG O' NEW ENGLAND QUAHOG CHOWDAH

Cup \$4.95 Bowl \$6.95 Bread Bowl \$7.95

LOBSTER BISQUE CAPPUCINO W/ OLD BAY FOAM & GRILLED GARLIC BISCOTTI

Cup \$5.95 Bowl \$7.95 Bread Bowl \$8.95

Ensalada

Choice of our homemade dressings:

Pineapple and Poppy Seed Vinaigrette / Pomegranate and
Aged Balsamic Vinaigrette / Gorgonzola Crème Fraiche
Vanilla Honey Dijon / Pink Peppercorn Ranch

Make any salad a meal by adding:

Grilled Chicken Breast \$4.95

4 Grilled Shrimp \$6.95

Grilled 6 oz. Filet Tip \$7.95

Crispy Chicken Tenders or BBQ Tenders \$4.95

CAPE COD SPUN SALAD

Baby greens, European cucumber, carrots, tomato salsa crudo,
red cabbage and craisins

Petite \$5.95 Grande \$7.95

DECONSTRUCTED CAESAR SALAD

Romaine hearts, garlic herb crostini's, shaved Parmigiano-Reggiano
cheese, tomato crudo, lemon wedge and creamy Caesar dressing

Petite \$6.95 Grande \$8.95

APPLE SQUARED SALAD

Applewood smoked bacon, Granny Smith apples,
diced mozzarella cheese, caramelized onions, baby greens,
tomato salsa crudo and crispy pasta threads

Petite \$8.95 Grande \$10.95

STRAWBERRY ROCKET SALAD

Fresh organic strawberries, baby arugula, Goat cheese,
golden pineapples, toasted almond slices, tomato salsa crudo
and caramelized Bermuda onions

Petite \$9.95 Grande \$11.95

Kiddie Corner

\$9.95

All choices include:

Take home kid's cup with drink, activity sheets,
crayons & hoodsie cup

Only available for children under 12

Grilled cheese with Yukon gold freedom fries

Penne pasta with butter and Parmesan cheese

Penne pasta with red sauce and Parmesan cheese

Quarter pound cheeseburger with Yukon gold freedom fries

Baked macaroni and cheese with Parmesan cheese

Starting Lineup

HOUSE MADE OVER STUFFED QUAHOG

Old school plain \$3.95 spicy with Chorizo \$4.95

FRESH BUFFALO MOZZARELLA WONTONS \$7.95

Crispy fried with warm basil Pomodoro sauce

PHAT FETTUCCHINE \$6.95

Pappardelle du jour with white truffle oil and Parmigiano-Reggiano
cheese

HOT TUSCAN FONDUE \$9.95

Spinach, sun dried tomatoes, artichokes and Asiago cheese
with blue organic tortilla chips

LOADED BAKED POTATO FRIES \$8.95

Cheddar Jack cheese, applewood smoked bacon,
scallions and sour cream

CHESAPEAKE BAY BLUE

CRAB CAKE CROQUETTES \$9.95

Pan seared with a lemon tarragon aioli and baby greens

SHRIMP & GOAT CHEESE BRUSCHETTA \$9.95

Tomato salsa crudo, shaved Parmigiano-Reggiano cheese
and aged balsamic reduction

CUMIN & CORIANDER ENCRUSTED

AHI TUNA SASHIMI \$12.95

Served rare with Asian slaw, wasabi, pickled ginger, sriracha
and sweet tamarind soy

CHICKEN & WILD MUSHROOM RANGOONS

\$7.95

Sweet and spicy cranberry hoisin bbq sauce

PANKO HERB ENCRUSTED CHICKEN TENDERS

\$7.95

Vanilla honey dijon aioli

HONEY HABANERO BBQ TENDERS \$7.95

Gorgonzola crème fraiche

CITRUS & CRACKED PEPPERCORN DUSTED

FRIED CALAMARI \$11.95

Spicy Sriracha basil Pomodoro dipping sauce

MUSSELS MENAGE A TROIS \$12.95

Sauteed mussels served 3 ways with garlic herb crostini's
Lemon Garlic Buerre Blanc / Spicy Pomodoro

Lobster Saffron Cream

PHU PHU PLATTER \$14.95

Chicken & Wild Mushroom Rangoons / Fresh Buffalo
Mozzarella Wontons / Panko Herb Chicken Tenders

Honey Habenero BBQ Tenders

BASKET OF CRISPY HAND CUT FRIES \$6.95

Yukon Gold Freedom Fries, Cajun Fries, Curry Fries
or Sweet Potato Fries

WHITE TRUFFLE PARMESAN POMMES FRITES

\$7.95

Welcome to
the new local favorite!

**Seaside Pub
on Main**

Traditional Pub Fare
With A Modern Flair!

615 Main Street
Hyannis, MA 02601

508-815-4517

www.seasidepubonmain.com

BUSINESS HOURS

Open 7 days a week year round

Full Menu Available till midnight

Half Price Appetizers at the Bar
After 9PM Until Midnight

Sunday's Pizza's Specials
Two for one all day (Dine in only)

Featuring
"Not your Average Nightly Entertainment"
7 Day's a Week
A Wii bit o'fun

It's a Hands on Experience

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Yukon Gold Freedom Fries, Cajun Fries, Curry Fries or Sweet Potato Fries

WHITE TRUFFLE PARMESAN POMMES FRITES

\$7.95

It's a Hands on Experience

Sandwiches served on baked La Boccia roll with choice of hand cut fries with baby greens, vine ripe tomatoes, Bermuda onions and kosher dill pickle spear
choice of fries include:

Yukon Gold Freedom Fries / Cajun Fries / Curry Fries
Sweet Potato Fries

White Truffle Parmesan Pommes Frites add \$1

DESIGNER BURGER \$7.95

Grilled 8oz. Black Angus ground sirloin burger or with choices of toppings add \$1 for each

Mozzarella / Swiss / Cheddar Jack / Gorgonzola / Goat Cheese
Parmigiano-Reggiano / Applewood Smoked Bacon / Irish Bacon
Caramelized Onions / Shiitake Mushrooms

BLACK & BLUE BURGER \$9.95

Cajun dusted 8oz. ground sirloin burger with Gorgonzola

NOT YOUR AVERAGE "PADDY" MELT \$9.95

8oz. ground sirloin burger with Irish bacon, caramelized onions and Swiss

BEIJING BURGER \$9.95

8oz. ground sirloin burger with Shiitake, Cheddar Jack and Sambal cranberry hoisin bbq

DESIGNER CHICKEN \$7.95

Grilled 8oz. garlic rosemary rubbed chicken breast or with choices of toppings add \$1 for each

Mozzarella / Swiss / Cheddar Jack / Gorgonzola / Goat Cheese
Parmigiano-Reggiano / Applewood Smoked Bacon / Irish Bacon
Caramelized Onions / Shiitake Mushrooms

PHUNKY CHICKEN \$9.95

Applewood smoked bacon, caramelized onions, Swiss and honey vanilla dijon aioli

TUSCAN CHICKEN \$9.95

Baby spinach, sun dried tomatoes, artichoke hearts, Asiago and Parmigiano-Reggiano

CHESAPEAKE BAY BLUE CRABBY PATTY \$11.95

Flash seared with baby greens & lemon tarragon aioli

TIPSY COD \$11.95

Crisp tempura beer battered local cod and citrus tarragon remoulade

DOUBLE DOWN BLT \$9.95

Applewood smoked bacon, Irish bacon and garlic Parmigiano-Reggiano aioli

TERIYAKI FILET MIGNON STEAK TIP GRINDER

\$11.95

Shiitake mushrooms, caramelized onions and Swiss

GRILLED PHILLY VEGGIE BURGER \$9.95

Shiitake mushrooms, caramelized onions, green bell peppers and Swiss

“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.”