

DINNER

Starters

SMOKED WINGS \$14

Charred and Smoked served with Carmelized Onions & Long Hots

CHARLIE ROLL \$16

Ahi Tuna wrapped in Basil and Flash Fried served with Key Lime Wasabi Aioli & Spicy Fruit Salsa

MEATBALLS & \$16

BURRATA

Succulent Meatballs, Burrata, Marinara, Arugula

FRIED PICKLES \$10

Buttermilk Fried Pickle Chips served with Siracha Ranch

MEDI DIPS \$14

Hummus, Spicy Whipped Feta, Baba Ghanoush served with Crudite and Crostini

MOZZARELLA STICKS \$10

Crispy Battered Mozzarella Sticks served with Marinara

LYC PRETZELS \$13

3 Pretzel Logs with Spicy Mustard & Beer Cheese Sauce

BUCKET OF CLAMS \$18

Steamed with Garlic, Butter, and Basil

CRISPY CALAMARI \$18

Crispy Calamari served with Marinara

From The Garden

ARUGULA SALAD \$13

Baby Arugula, Cucumbers, Tomato, Red Onion, Red Wine Vinaigrette

ARTICHOKE CEASER \$13

Chopped Romaine Marinated Artichokes Creamy Garlic Dressing Croutons

Sweet Indulgence

SALTED CARAMEL CHOCOLATE MOUSSE \$10

Parfait of Crushed Cookie, Chocolate Mousse, Salted Carmel dusted with Sea Salt

BERRY SWIRL WHITE CHOCOLATE CHEESECAKE \$10

House Made White Chocolate Cheesecake swirled with Raspberry and Strawberry with Graham Cracker Crust

BAG OF ZEPPOLI \$8

Fried to order served with Powdered sugar and served with Raspberry and Salted Caramel Dip

Hand Helds

LYC BURGER \$14

Grilled 10oz Burger topped with Lettuce Tomato Onion & Cheese served with Fries Veggie Burger Available

CRAB CAKE \$18

Broiled Jumbo Lump Crab Cake topped with Slaw served with Fries

CRISPY CHICKEN \$15

Crispy Chicken Romaine Garlic Parm Dressing

BEACH BUM TACO 3/\$22

Pork or Shrimp all hooked up

The Coop

SOUTHERN FRIED CHICKEN \$22

Southern Fried Chicken served with Cole Slaw and Potato Wedges

BEACH BUM SMOKED \$22

HALF CHICKEN

Half Smoked Chicken with Vegetable and Potato Wedges

Butcher Block

LYC FAMOUS PORK CHOP \$30

Served Murphy Style with Mushrooms, Onions, Peppers, & Potatoes

14OZ PRIME NY STRIP \$42

Grilled to Perfection w/ Caramelized Onion and Truffle Butter served with a Vegetable Juilenne

In a Bowl

PENNE VODKA \$18

Penne Pasta tossed with Prosciutto tossed in a Tomato Cream Sauce

LINGUINI & CLAM SAUCE \$22

Little Neck Clams tossed in Garlic, Wine, and Basil

Off The Dock

BOURBON GLAZED SALMON \$28

Served with Seasoned Rice and Roasted Vegetables

GROUPEL & SHRIMP \$28

Served with Roasted Cherry Tomato and Capers in a Basil White Wine Sauce over Seasoned Rice and Roasted Vegetables

CRAB CAKE \$32

(2) LYC Crab Cakes served with Slaw and Potato Wedges Lemon and Tartar