



Open 7 Days a Week - 5 pm to CLOSING.

Reservations: 508-771-7187

606 Main Street, Hyannis, Cape Cod, Massachusetts 02601

To Begin

Lump Crab and Corn Chowder: Notes of Piment d'Espelette

Soup of the Moment: Chef Inspired Garnish

Caprese Salad: Mozzarella Burrata, Basil Espuma, Heirloom Tomatoes, 12 Year Old Balsamic, EVOO

Caesar Salad: Roasted Garlic Vinaigrette, Spoon Bread Croutons, Shaved Parmesan

Baby Beet Salad: Watercress Pesto, Maytag Blue Cheese Foam, Sweet & Spicy Walnuts, Port Gel

*Citrus Cured Wild Salmon: Watercress, Lemon Caper Gel, Pickled Shallot, Cheese Curds,
Everything Bagel Chips*

Large Shrimp Cocktail

*Native Oysters on the Half Shell: Choice of Verjus Mignonette, Cocktail Sauce or Buttermilk Gel,
Pickled Shallot, Celery Leaf*

Grilled Oysters: Garlic, Parsley, Chili, Citrus Gremolata

Grilled Calamari: Chimichurri Marinated Calamari, Fried Tomatillo Sopa, Chorizo, Pickled Red Onion

Lobster Mac and Cheese: Tarragon Boursin, Roasted Parsnip, Sweet Peas, Butter Poached Lobster

Buttermilk Brined Fried Chicken: Apple Cheddar Grits, Fennel Apple Salad, Thyme Gravy

Trilogy of Ceviches: Calamari, Shrimp, Scallops, Tomato, Avocado, Lime, Cilantro

Short Rib Pot Wontons: Ponzu Demi Glace, Sesame Ginger Slaw



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The Main Event

Marrow Crusted Angus Filet: Pommes Anna, Creamed Spinach, Sauce Bordelaise

Fourteen Ounce Prime Angus Sirloin: Roast Fingerlings, Grilled Frisée Salad, Truffle Vinaigrette

Braised Boneless Short Rib: Spring Onion Risotto

Butter and herb Basted Statler Chicken Breast: Buttermilk and Bacon Russet Gratin, Baby Brussels Sprouts, Preserved Lemon Creme Fraiche

Lamb Au Poivre: Sous Vide Lamb, Peppercorns, Ginger Cherry Brandy Cream, Grilled Asparagus, Chevre Pommes Puree

Seared Sea Scallops: Toasted Citrus Wild Rice, Charred Cippolini Onion, Radish, Orange, Frisée, Miso Tahini, Vinaigrette, Asparagus

Veal Marsala: Candied Walnuts, Maytag Blue Cheese, Figs, Beach Mushrooms, Linguini

Shrimp Scampi: Cherry Tomatoes, Spinach, Basil, Fresh Linguini

Grilled Wild Salmon: Meyer Lemon and Basil scented Parisian Gnocchi, Radish, Sea Beans, Caramelized Fennel, Orange, White Asparagus, Sweet Chili Butter

Chimichurri Marinated Grilled Tofu Steak: Caramelized Plantains, Sofrito, Edamame, Black Bean, Mango

Today's Market Fresh Fish – Chef's Preparation

Your Server Will Inform You of Tonight's Preparation and Any Additional Specials From Our Kitchen

Sides

Fried Spoonbread, Chevre Pommes Puree, Buttermilk Gratin, Spring Onion Risotto, Grilled Asparagus, Creamed Spinach, Baby Brussels, Sautéed Spinach, Green Beans, Caramelized Plantains

**Before Placing Your Order, Please Notify Your Server If Any Person in Your Party Has a Food Allergy*

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Dessert Menu

Fried Oreos: Buttery and Flaky Chocolate Pastry Surrounding an Oreo Cookie

Crème Brûlée of the Moment

Banana Carmel Tart: Graham Cracker Crust, Dulce de Leche, Chantilly Cream, Heath Bar Crumble

Triple Chocolate Cheese Cake: Rich Milk Chocolate Cheese Cake, Oreo Crust, Ganache, Black Cherry Syrup

Peanut Butter Mousse Semifreddo: Peanut Butter Mousse covered in Chocolate, Peanut Butter Powder

Selection of Custom Spun Ice Creams & Sorbets

Server will inform you of the flavors



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Eclectic Café's Martini List

The Classics

Espresso
Raspberry

Pear
Lemon Drop
Watermelon

Apple
Cosmo
Chocolate

Pomegranate
Cantaloupe

Sexy Martinis

Down and Dirty

Belvedere Vodka, Olive Juice, Blue Cheese Stuffed Olives

Bikini

Bacardi, Malibu, Pineapple, Cranberry, Lime Juice with a splash of Grenadine

Dancing in the Rain

Organic Rain Cucumber Vodka, St. Germain, Fresh Cucumber and a Sugar Rim

Seductive Sunset

Tequila, Peach Vodka, Orange Juice, Grenadine

Sex with the Captain

Captain Morgan, Peach Schnapps, Cranberry and Orange Juice

Dirty Girl Scout

Vodka, Kahlua, Baileys, Green Crème de Mint with a Chocolate Drizzle

Strawberry Fields

Bombay Sapphire, St. Germain, Fresh Strawberries

Sin-Ful Gin

Hendricks Gin, Dry Vermouth, Fresh Cucumbers

Ginger Tease

Malibu, Dark Rum, Ginger Brandy, and Pineapple

Flirtini

Svedka Vodka, Chambord, Pineapple, with a Splash of Champagne

Provocative Peach

Peach Schnapps, Svedka Vodka, Orange Juice and Champagne



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Dessert Martinis

Almond Joy

Vodka, Coconut Rum, Amaretto, and Crème de Cocoa with a Toasted Coconut Rim

Boston Strong

Vanilla Vodka, White Godiva Liqueur, Gran Marnier with a White Chocolate Rim

Key Lime Pie

Ke-Ke Lime Liqueur, Malibu, Lime Juice and a splash of Cream

Chocolate Covered Cherry

Vanilla Vodka, Kahlua, Crème de Cocoa, Amaretto, Grenadine with a Chocolate Drizzle

Funky Monkey

Vodka, Amaretto, Banana Liqueur, Orange Juice with a Toasted Coconut Rim

Tiramisu

Svedka Vodka, Baileys, Spiced Rum, Godiva Liqueur, and Espresso

All Martinis are Made with Fresh Squeezed Juices in a Beautifully Rimmed Glass.



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Wine List

Sparkling Wines

- #100 Rotari Prosecco Brut, NV, Italy (187 ML)**
- #102 Duval Leroy Champagne Brut, NV Champagne, France (375 ML)**
- #104 Condorniu Cava Brut, NV, Spain**
- #105 Moet & Chandon, Champagne, France**
- #106 Veuve Cliquot Brut "Yellow Label" NV Champagne, France**

White Wines

- #108 14 Hands Reisling**
Washington State
- #111 Tedeschi Soave Classico Pinot Grigio**
Veneto, Italy
- #112 Mezzacorona Pinot Grigio**
Alto Adige, Italy
- #116 Santa Margherita Pinot Grigio**
Veneto, Italy
- #118 Ca' Montini Pinot Grigio**
Tentino, Italy
- #124 Burgans Albarino, '11**
Rias Baixas, Spain
- #127 Pascal Jolivet, Sancerre, '10**
Loire Valley, France
- #130 Nautilus Sauvignon Blanc, '13**
Marlborough
- #131 Matanzas Creek Sauvignon Blanc, '12**
Sonoma, California



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White Wines

#132 Kim Crawford Sauvignon Blanc, '12

New Zealand

#140 Villa Maria Estate Sauvignon Blanc, '12

New Zealand

#141 La Crema Chardonnay, '12

Monterey, California

#142 Hayman & Hill Chardonnay, '10

Sonoma, California

#144 Pouilly Fuisse Louis Latour, '12

France

#145 Joseph Drouhin St. Veran

Burgundy, France

#160 Bergerie L Hortus, Rose, '13

Red Wines

#202 Steele Pinot Noir, '12 (375ml)

California

#203 Mark West Pinot Noir, '12

California

#213 Joseph Drouhin Brouilly

Beaujolais, France (Served Chilled)

#227 Shooting Star Merlot, '09

California

#232 Catena Malbec, '10

Argentina

#242 Justin Cabernet Sauvignon, '12

California

#250 Avalon Cabernet Sauvignon, '10

California



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Red Wines

#252 Melini Chianti, Borghi D'Elsa, '11

Italy

#255 Stags Leap Artemis Cabernet Savignon

#259 Rento Ratti Barolo Marcesano, '08

Piedmont, Italy

#260 Riscaloli Castello di Brolio Chianti Classico, '06

Tuscany, Italy

#261 Joseph Drouhin Chambolle Musigny 1Er Cru, '06

Burgundy, France

Some Like It Neat

Whiskey and Bourbon	Blended Scotch	Single Malt Scotch
Gentleman Jack	Dewars	Balblair 97
Single Barrel Jack	Chivas Regal	Balvenie 15 yr
Elijah Craig 12 yr	J & B	Balvenie 21 yr
Knob Creek	Johnnie Walker Black	Cutty Sark
The Knot	Johnnie Walker Red	Old Pulteney
Tullamore Dew	Johnnie Walker Blue	Glenfiddich
		Glenlivet
		Oban
Ports and Cognacs	Liqueurs and Cordials	
Croft 10 Year Tawny Port	Bailey's	
Osborne Tawny Port	Belle de Brillet	
Fonseca Porto	Drambuie	
B & B	Frangelico	
Couvoisier VS	Goldschlager	
Hennessey VS	Limoncello	
Martell VS	Limoncello Cream	
	Sambuca	

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