



**Open Thurs. Thru Sun. - 5 pm to CLOSING.**

**Reservations: 508-771-7187**

606 Main Street, Hyannis, Cape Cod, Massachusetts 02601

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**To Begin**

*Lump Crab and Corn Chowder: Notes of Piment D'espelette*

*Soup of the Moment: Chef Inspired Garnish*

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

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

*Pickled Baby Beet Salad: Belgian Endive, Chevre Espuma, Almond, La Quercha*

*Citrus Cured Wild Salmon: Pickled Leek, Yuzu Pearls, Soft Boiled Egg, Sorel, Miso Hummus, Wonton*

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*Large Shrimp Cocktail*

*Native Oysters on the Half Shell: Choice of Verjus Mignonette or Cocktail Sauce*

*Oysters Casino: Bacon Lardons, Roasted Red Pepper, Carmelized Fennel, Citrus Gremolata*

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*Calamari a la Plancha: Chimichurri Marinated Calamari, Lump Crab, Cucumber, Cilantro, Chorizo, Liquid Corn Crutons*

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

*Duck Toastadas: Sauteed Duck Breast, Dried Cherry and Cashew Mole with Foie Gras, Queso Fresco, Coriander Crema*

*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*

*Truffle and Honey Basted Statler Chicken Breast: Herb Roasted Fingerling Potatoes, Baby Carrots, Asparagus, Sweet Peas, Mission Fig, Violet Mustard, Finished with Pan Jus*

*Grilled Sea Scallops: Bamboo Rice, Apple, Arugula, Radish, Wasabi Citrus Vinaigrette, Grilled Scallion, Pickled Red Onion, Hearts of Palm*

*Veal Marsala: Candied Walnuts, Great Hill Blue Cheese, Figs, Beach Mushrooms, Fresh Linguini*

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

*Pan Seared Wild Salmon: Sweet Ginger and Lemongrass, Coconut Fried Rice, Medley of Petite Vegetables (Japanese Eggplant, Summer Squash, Zucchini, Carrot), Kafir Lime Infused Soy*

*Vegan Chili Relleno: Roasted Pablano Pepper Stuffed with Tofu Cheese and Black Beans, Breaded and Fried. Served with Spanish Rice, Sofrito, Picco De Gallo, Vegan Sour Cream*

*Orange Seared Yellow Fin Tuna: Sesame Ginger Scented Jasmine Rice, Avocado, Cucumber, Lotus Root, Carrot, Ponzu Demiglace*

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

## **Sides**

*Fried Spoonbread, Pommes Anna, Sesame Ginger Scented Jasmine Rice, Grilled Asparagus, Creamed Spinach, Sauteed Spinach, Liquid Corn Croutons, Roasted Vegetables*

*\*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 Pastry Surrounding an Oreo Cookie*

*Crème Brûlée of the Moment*

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

*NY Style Cheesecake: Graham Crust, Strawberry Jam, Raspberry Coulis*

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



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## **Eclectic Café's Martini List**

### The Classics

Pear  
Cosmo

Apple  
Cantaloupe  
Raspberry

Pomegranate  
Watermelon

Lemon Drop  
Chocolate

### Sexy Martinis

#### **Down and Dirty**

*Belvedere Vodka, Olive Juice, Blue Cheese Stuffed Olives*

#### **Bikini**

*Bacardi, Don Q Coco, Pineapple, Cranberry, Lime Juice & Splash of Grenadine*

#### **Dancing in the Rain**

*Organic Rain Cucumber Vodka, Cucumber Liqueur, St. Elder, Splash of Lemonade, Fresh Cucumber and a Sugar Rim*

#### **Sex with the Captain**

*Captain Morgan, Peach Schnapps, Cranberry and Orange Juice*

#### **Dirty Girl Scout**

*Tito's Vodka, Kahlúa, Baileys, Green Crème de Menthe with a Chocolate Drizzle*

#### **Strawberry Fields**

*Malfy Gin, St. Elder Elderflower Liqueur, Fresh Strawberries*

#### **Sin-Ful Gin**

*Hendricks Gin, Dry Vermouth, Fresh Cucumbers*

#### **Ginger Tease**

*Don Q Coco Rum, Darm Rum, Ginger Brandy and Pineapple*

#### **Flirtini**

*Svedka Vodka, Chambord & Pineapple with a Splash of 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 Marcenaso, '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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