



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

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

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

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 Demiglaze

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 Sauvignon

#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

Gentleman Jack
Single Barrel Jack
Elijah Craig 12 yr
Knob Creek
The Knot
Tullamore Dew

Blended Scotch

Dewars
Chivas Regal
J & B
Johnnie Walker Black
Johnnie Walker Red
Johnnie Walker Blue

Single Malt Scotch

Balblair 97
Balvenie 15 yr
Balvenie 21 yr
Cutty Sark
Old Pulteney
Glenfiddich
Glenlivet
Oban

Ports and Cognacs

Croft 10 Year Tawny Port
Osborne Tawny Port
Fonseca Porto
B & B
Couvoisier VS
Hennessey VS
Martell VS

Liqueurs and Cordials

Bailey's
Belle de Brillet
Drambuie
Frangelico
Goldschlager
Limoncello
Limoncello Cream
Sambuca

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