

YACHT CLUB

A SEAFOOD RESTAURANT

APPETIZERS

CRISPY CALAMARI / 19.95

lemon aioli and tomato basil sauce

KC GOLD BBQ BACON WRAPPED SHRIMP / 24.95

tossed in kc gold bbq sauce in a nest of georgia peach slaw

LUMP CRAB CAKES / 24.95

creole remoulade

***YELLOWFIN TUNA POKE / 24.95**

crispy wonton, sweet chili aioli, wasabi aioli, tobiko, green onion, sesame seeds

SAFFRON MUSSELS / 19.95

garlic, shallots, parsely, white wine, saffron broth

LITTLENECK CLAMS / 22.95

garlic, shallots, white wine, butter, crushed red pepper, parsley

***SHRIMP & SCALLOP CEVICHE**

ON A HALF SHELL / 25.95

marinated in fresh citrus blueberry fruit juice, cucumber, red onion, tomato, jalapeno and micro cilantro

SOUPS & SALADS

CLAM CHOWDER / 14.95

applewood smoked bacon, yukon gold potato, celery, onion, clams

CAESAR SALAD / 15.95

add chicken 9.95 / add shrimp 15.95 / add salmon 19.95
romaine, croutons, parmesan

WEDGE SALAD / 16.95

iceberg, baby heirloom tomatoes, smoked bacon, blue cheese, balsamic

GRILLED PEACH & SHRIMP / 19.95

spring mix, baby heirloom tomatoes, cucumber, shallots, white peach balsamic vinaigrette, goat cheese

PASTA

LINGUINI AND CLAMS / 29.95

traditional or tomato sauce

SEAFOOD BUCATINI PASTA / 33.95

shrimp, clams, black mussels, bay scallops, baby heirloom tomatoes, lobster tomato rose sauce

CAJUN PASTA / 33.95

linguine, shrimp bay scallops, clams, andouille sausage, bell peppers, jalapeno in cajun cream sauce

SEA SCALLOPS WITH ANGEL HAIR / 37.95

spinach, sundried tomatoes, garlic cream sauce

SQUID INK PASTA WITH LOBSTER / 40.95

lobster tomato sauce, chives, caramelized fennel cream, lobster meat

LOBSTER MAC & CHEESE / \$40.95

torchio pasta, vermont cheddar, white cheddar, lobster meat, toasted breadcrumbs

CHILLED SEAFOOD

*** OYSTER CHEFS SELECTION OF THE DAY.....** 1/2 DOZ MP / 1 DOZ MP

BLACK TIGER SHRIMP (16-20)..... 1/2 DOZ 19.95 / 1 DOZ 29.95
cocktail sauce

*** PERUVIAN SCALLOP ON A HALF SHELL.....** 1/2 DOZ 20.95 / 1 DOZ 39.95
citrus gremolata

SNOW CRAB LEG..... 1/2 LB MP / 1LB MP

KING CRAB LEG..... 1/2 LB MP / 1LB MP

MAINE LOBSTER..... HALF MP / WHOLE MP

*** SEAFOOD TOWER.....** SMALL 79.95 / LARGE 129.95

FISH FRY

FISH & CHIPS / 26.95

beer battered cod, coleslaw, fries, tartar sauce

FRIED SHRIMP / 27.95

old bay, coleslaw, fries, cocktail sauce

SANDWICHES & BURGERS

CRAB CAKE SLIDERS / 29.95

creole remoulade, spring mix, brioche bun, fries

SOFT SHELL CRAB / 25.95

whole grain mustard aioli, lettuce, tomato, applewood smoked bacon, brioche bun, fries

***YACHT BURGER / 22.95**

chargrilled, cheddar, lettuce, onion, brioche bun, fries

* Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

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PAN ROAST

SCALLOPS, SHRIMP, MUSSELS & 1/2 LOBSTER WITH RICE / 52.95

LAS VEGAS served with tomato cream sauce

NEW ENGLAND served with cream sauce

SAN FRANCISCO served with cioppino sauce

YACHT CLUB CLAM BAKE SERVES TWO / 94.95

clams, mussels, shrimp, andouille sausage, corn, red potatoes, whole maine lobster

EAST COAST served with cream sauce

WEST COAST served with cioppino sauce

FROM THE LAND

BRICK HOUSE HALF CHICKEN / 28.95
sweet potato hash, whiskey peach glaze

***8oz FILET / 54.95**

choice of side, port wine demi glace

***16oz RIBEYE/ 59.95**

choice of side, port wine demi glace

STEAK ADD ON

king crab oscar style 25.95 / grilled

shrimp 15.95 / seared scallops 20.95

TODAY'S MARKET FRESH SEAFOOD SELECTION

choice of side | choice of sauce: lemon butter, sweet chili sauce, hollandaise

SALMON.....	29.95
RAINBOW TROUT.....	30.95
RED SNAPPER.....	35.95
HALIBUT.....	MP
CRAB LEGS 1LB.....	MP
KING CRAB LEGS 1LB.....	MP
WHOLE LOBSTER 1LB.....	MP

SPECIALITIES ENTRÉES

CIOPPINO / 32.95

clams, shrimp, mussels, crab legs and fish in a lobster tomato broth

SEVEN SEAS / 48.95

lobster meat, clam, shrimp, mussels, scallops, fish, calamari and rice, in a lobster tomato broth

SALMON OSCAR / 42.95

lump crab, asparagus, hollandaise, confit tri color fingerling potatoes

RED SNAPPER / 45.95

fregola, heirloom tomato, fennel, crawfish ragu, basil oil

SEAFOOD RISOTTO / 39.95

clams, shrimp, black mussels, bay scallops, frutti de marie

LOBSTER RISOTTO / 65.95

whole maine lobster, frutti de marie

SHRIMP & GRITS / 32.95

tasso ham, red & green bell pepper, red onion, bayou sauce

SEA SCALLOPS / 37.95

tomato pineapple butter sauce, carrots, swiss chard

SIDES

12.95

STREET CARROTS

black bean crema, cotija cheese

CONFIT FINGERLING POTATO

garlic crema, bacon

FRIES

garlic parm, truffle or old bay

CAROLINA GOLD RICE

SAUTEED SPINACH

STEAMED RED POTATO

GRILLED BROCCOLINI

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