

## Salads

### **Yacht Club Wedge**

Chopped iceberg lettuce, tomatoes, cucumbers, blue cheese crumbles, crispy bacon, blue cheese dressing.

Petite -10      Entrée Size- 20

### **Tuna Poke Salad <sup>(GF)</sup>**

Chopped fresh tuna, sushi rice, edamame, carrot, cucumber, avocado, and fried onions. Soy-ginger drizzle

Petite- 16      Entrée- 32

### **House Salad <sup>(GF)</sup>**

Artisanal baby greens, dried cranberries, candied pecans, tomatoes, cucumbers, champagne vinaigrette.

Petite -10      Entrée Size- 20

### **Caesar**

Crisp romaine lettuce, croutons, Parmesan cheese, Caesar dressing, anchovy and grilled lemon.

Petite- 10      Entrée Size- 20

## Small Plates

### **Moule Frites**

Garlic butter, white wine, and cream. Served with fries and grilled focaccia.

22

\*\$4.00 add on for angel hair pasta

### **Crab Cakes**

Jumbo lump blue crab cakes, sweet corn relish, and roasted garlic chipotle mayonnaise.

25

## Flatbreads, Sandwiches and Wraps

\*All sandwiches and wraps are served with fries and pineapple slaw

### **Chicken Souvlaki**

Herb marinated chicken skewers, toasted naan bread, lettuce, tomato, red onion & tzatziki.

18

### **Flatbread <sup>(GF)</sup>**

Sautéed spinach, marinated artichokes, caramelized red onions, basil pesto and goat cheese atop a crisp cauliflower flat bread.

23

### **Crunchy Grouper Sandwich**

Panko breaded black grouper filet, brioche bun, lettuce, tomato, onion, and tartar sauce.

19

### **Fish Tacos**

Blackened grouper and flour tortillas, salsa fresca, guacamole, and sour cream.

19

### **Classic Reuben Sandwich**

Tender corned beef, sauerkraut, Gruyere cheese, & thousand island dressing served on rye bread.

18

### **Crab Cake Sandwich**

Pan seared blue crab cake, aioli, lettuce, tomato, and sweet onion on a toasted brioche bun.

25

### **Blackened Chicken Caesar Wrap**

Creamy Caesar salad and blackened chicken presented in a flour tortilla wrap.

19

### **Grilled Vegetable Quesadilla**

Char-grilled vegetables and a Mexican blend of cheeses toasted in a flour tortilla. Served with salsa fresca, guacamole, and sour cream.

18

## Wagyu Burger

Gruyere cheese and bacon-onion jam, roasted garlic aioli.  
Served on a brioche bun with lettuce, tomato, and onion.

23

## Entrees

### **“JP” Fish** <sup>(GF)</sup>

Just Plain fish. We receive daily deliveries of the freshest seafood.

Your server will tempt you with this evening's offerings.

Your selection can be prepared:

*Butter seared, blackened, grilled, broiled, fried, a la Francaise, scampi style.*

Complemented with chef's choice of starch and vegetables.

*Lemon-caper beurre blanc or tropical fruit salsa on request.*

\$MP

### **Linguine and Clam Sauce**

Linguine, whole and chopped white clams, garlic, olive oil, white wine,  
lemon and parsley. Complemented with garlic ciabatta.

26

### **Five Pepper Chicken** <sup>(GF)</sup>

Crispy panko crusted chicken breast, beurre blanc, angel hair pasta,  
mélange of fresh sweet and pickled peppers.

26

### **Vegetable Gnocchi** <sup>(GF)</sup>

Sautéed spinach, artichokes, asparagus, tomatoes, morel mushrooms, and gnocchi  
finished with a Cognac infused pesto cream sauce, topped with arugula.

26

### **Filet Mignon** <sup>(GF)</sup>

Char-grilled six-ounce filet mignon, truffled peppercorn sauce,  
dauphinoise potatoes, and char-grilled vegetables.

45

### **Steak Frites** <sup>(GF)</sup>

Char-grilled garlic and herb marinated teres major garnished  
with arugula and mushroom demi glaze. Complemented with truffle fries.

38

## Chef's Features

*Your server will tempt you with this week's special  
creations by Chef Jarred.*