

Yacht Club of Stone Harbor

Starters

Oysters on the Half Shell~ local Betsy Cape Shore Oysters served with lemon and cocktail sauce. \$12

Flounder Tako~ fried flounder topped with green apple slaw in crispy wonton shells. \$10

Chicken Sliders~ ground chicken and spinach patties with sliced Brussel sprouts, bacon, onion, and aioli. \$12

Fried Calamari and Fried Shrimp Combination for Two~ served with roasted garlic aioli, cocktail sauce, and lemon. \$20

Soups & Salads

Cup of Soup du jour~\$3

House or Caesar Salad~\$3 add grilled Chicken \$5 ~ or grilled Shrimp \$7

Jersey Tomato and Cucumber Salad~ marinated Jersey tomatoes, cucumber, red onion and fresh basil. \$8

Blueberry Spinach Salad~ spinach, blueberries, craisins, and feta cheese tossed in lemon agave vinaigrette. \$9

Shiver Salad~ our petite crab cake, mixed greens, crumbled feta cheese, balsamic vinaigrette. \$14

Sandwiches

Served with French fries or onion rings

Chicken Sandwich~ grilled garlic lime marinated chicken served with a Jersey corn salsa. \$12

Pulled Beef~ slow cooked beef shoulder, shredded and served with honey barbeque sauce on a Kaiser roll. \$12

Club Burger~ 8 oz. burger charbroiled to your liking, sesame seed bun. \$12

Entree

All entrees come with soup du jour or salad, starch & vegetable

YCSH Crab Cake~ grain mustard beurre blanc. \$29

Halibut~ almond crusted halibut with lemon garlic butter sauce. \$30

Chicken Melanzane~ sautéed chicken with garlic, white wine in tomato demi-glace with mushrooms and black olives served over sliced eggplant. \$23

Lobster Mac & Cheese~ sweet Maine lobster sautéed in butter baked with mac & cheese. \$25

Penne Arrabbiata~ spicy tomato sauce tossed with penne pasta. \$18

Beef Tournedos Oscar~ twin medallions of filet mignon with crabmeat asparagus and hollandaise sauce. \$35

Ravioli~ white bean and basil ravioli tossed pesto oil, topped with chopped tomatoes. \$20

*Kitchen will meet any special dietary needs.