



# YACHT CLUB

OF SEA ISLE CITY

## CROWS NEST

### STARTERS

Banger Shrimp <i>(GF)</i>	\$15
lightly dredged gulf shrimp tossed in YCSIC signature banger sauce served over shredded lettuce	
Crispy Brussel Sprouts	\$15
smoked bacon, goat cheese, pine nuts, lemon honey	
Vegetable Spring Rolls	\$13
chili soy sauce, sesame seed, green onion	
Pan-Seared Zucchini Fritters	\$14
spring onions, Meyer lemon aioli	
Key West Lettuce Wraps <i>(GF)</i>	\$16
gem lettuces, cilantro, Thai chili sauce	
Mojo Pork Shoulder Flatbread	\$16
pickled onions, guacamole, chipotle, BBQ, lime crema, cilantro, radish	
Mussels Red or White <i>(GF)</i>	\$16
steamed red or white served with grilled sourdough	
Crispy Calamari	\$15
tempura dredge, warm olives, cherry peppers, red sauce	

### SOUPS

Baked French Onion	\$12
broiled three cheeses, garlic croutons, green onion	
Soup Du Jour	\$7
Seafood Soup Du Jour	\$9

### WINGS & TENDERS

Traditional <i>(GF)</i>	\$17
(8) crispy bone-in wings your choice of sauce, served with celery and blue cheese dressing	
Hand Battered Tenders	\$16
(5) buttermilk marinated and crispy fried tenders, tossed in your choice of sauce, served with celery and blue cheese dressing	
Wing Sauces	
buffalo, hot honey, thai chili, teriyaki, bbq, southwest, dry rub	

### SALADS

House Salad <i>(GF)</i>	\$16
crisp iceberg, carrot, cucumber, red onion, pecorino romano, house dressing	
Caesar Salad	\$17
romaine hearts, croutons, grape tomatoes, shaved parmigiano reggiano, caesar dressing	
Wedge Salad <i>(GF)</i>	\$17
pepper bacon, tomato, cucumber, onion, blue cheese crumbles, blue cheese dressing	
Rustic Spring Salad <i>(GF)</i>	\$16
mixed greens, snap peas, spring onions, tomatoes, feta cheese, almonds, asparagus, wild ramp vinaigrette	

### Salad Toppings

blackened chicken	\$8
grilled chicken	\$8
grilled salmon	\$14
blackened salmon	\$14
buttermilk chicken	\$8
banger shrimp	\$8
crab cake	\$17



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### SANDWICHES

Crab Cake Sandwich lettuce, tomato, cocktail & tartar <i>served on a brioche bun</i> <i>side of house chips</i>	\$20	Prime French Dip shaved ribeye, provolone cheese, crispy onion, horseradish cream <i>served on a seeded little Nicky roll</i> <i>side of French fries</i>	\$18
Crispy Chicken Caesar Wrap YCSIC Caesar salad, crispy chicken <i>served in a flour tortilla</i> <i>side of house chips</i>	\$16	Seared Tuna Teriyaki Wrap Asian slaw, red peppers, pea shoots, crushed wasabi peas <i>served in a flour tortilla</i> <i>side of house chips</i>	\$16
"The Commodore" Sandwich turkey reuben, Swiss cheese, sauerkraut, Russian dressing, <i>served on toasted rye</i> <i>side of house chips</i>	\$17	Blackened Grouper Tacos shaved cabbage, avocado, pineapple salsa, chipotle ranch <i>served on a pair of flour tortilla</i> <i>side of house chips</i>	\$17
Chopped Ribeye Cheesesteak cooper American cheese, caramelized onions <i>served on a long roll</i> <i>side of French Fries</i>	\$17	Portobello Sandwich balsamic & garlic roasted portobello, baby spinach, goat cheese, crispy onions, piquillo pepper <i>served on a brioche bun</i> <i>served with house chips</i>	\$15
Double Smash Burger lettuce, onion, special sauce cooper American cheese <i>served on a brioche bun</i> <i>side of French Fries</i>	\$17	Turkey Bacon Wrap boursin cheese, red peppers, baby spinach, grape tomatoes <i>served in a flour tortilla</i> <i>served with house chips</i>	\$16
Uncle Mike Sandwich chopped chicken, shaved lettuce, cooper sharp american, banana peppers, pickles, <i>served on a hoagie roll</i> <i>side of house chips</i>	\$16	Crispy Flounder Sandwich arugula, warm olive tapenade <i>served on a seeded little Nicky roll</i> <i>side of house chips</i>	\$16

### ENTREES

ENTREES SERVED WITH CHOICE OF SOUP DU JOUR OR HOUSE SALAD

FRENCH ONION +2.50 SEAFOOD SOUP +3 CAESAR SALAD +2.50

Crab Cakes \$38

roasted red bliss potatoes, sauteed spinach  
cocktail & tartar sauce

Pan Seared Salmon \$34

sauteed farro, roasted leeks, oyster mushroom, fennel, baby kale, romesco sauce

Portobello Ravioli and Meatballs \$29

red sauce, parmigiano reggiano, fresh basil

Lobster Ravioli \$33

asparagus cream, crispy shallots, sweet english peas