




YACHT CLUB


OF SEA ISLE CITY

CROWS NEST

STARTERS


Banger Shrimp  \$14
lightly dredged gulf shrimp tossed
in YCSIC signature banger sauce
served over shredded lettuce

Irish Potato Nachos  \$12
crisp potato petals
horseradish Irish cheddar,
green onion, pepper bacon,
sour cream

Hummus Plate  \$15
roasted vegetables, marinated
feta, zaatar, olive oil,
house made hummus,
croccantini crackers

Shrimp Cocktail  \$15
cocktail sauce, lemon


Vegetable Spring Roll \$13
crispy chili, garlic soy

Mussels Fra Diablo  \$16
red sauce, Calabrian chili, fresh
herbs,
grilled sourdough

Crispy Brussel Sprouts  \$14
guanciale, rosemary Manchego,
lemon preserve

Shoestring Fries  \$11

WINGS & TENDERS

Traditional  \$16
8 crispy bone-in wings your choice
of sauce, served with celery and
blue cheese dressing

Hand Battered Tenders \$15
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*

SOUPS

Baked French Onion \$12
broiled three cheeses, garlic
croutons, green onion

Soup Du Jour \$7


Seafood Soup Du Jour \$9

SALADS

House Salad  \$15
crisp iceberg, carrot, cucumber,
red onion, pecorino romano,
house dressing

Caesar Salad \$16
romaine hearts, croutons, grape
tomatoes, shaved parmigiano
reggiano, caesar dressing

Wedge Salad  \$16
pepper bacon, tomato, cucumber,
onion, blue cheese dressing

The Commodore Salad  \$16
gem lettuce, snap peas, asparagus,
crispy onion, beemster gouda,
green goddess dressing

• GLUTEN FREE ITEMS
MARKED WITH •





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SANDWICHES

YCSIC Double Smash Burger \$16
lettuce, onion, special sauce,
side of French Fries

Prime Rib French Dip \$17
shaved ribeye, provolone cheese,
crispy onion, horseradish cream,
served on a seeded Nicky roll
side of French fries

Tuna Tzatziki \$16
seared tuna, lettuce, tomato,
cucumber olives, onion, flour
tortilla wraps
side of house chips

Turkey and Bacon \$15
avocado, chipotle and maple
cheddar cheese spread, lettuce
served on sourdough
side of house chips

Chicken & Veggie \$16
seared chicken, broccolini,
giardiniera, provolone, Italian
vinaigrette
served on a Luscious long roll
side of house chips

Burrata Caprese \$16
prosciutto, roasted peppers,
arugula, pesto, balsamic
served on ciabatta roll
side of house chips

Crispy Flounder Sandwich \$17
remoulade sauce, lettuce, tomato
served on a brioche bun
side of house chips

Garlic Fried Oysters \$16
lettuce, tomato, lemon tartar
side of house chips
make it an entree \$29

Corned Beef Reuben \$17
Swiss cheese, thousand island,
sauerkraut
served on toasted rye
side of house chips

Grilled Chicken Sandwich \$16
Swiss cheese, baby spinach,
caramelized onion, mushrooms,
honey mustard
served on a ciabatta roll
side of house chips

Crab Cake Sandwich \$19
lettuce, tomato, buttered brioche
bun

The Philly Cheesesteak \$16
OG cheese whiz, caramelized
onions
side of French Fries

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
fingerling potatoes, broccolini,
preserved lemon tartar sauce

Fish & Chips \$32
beer battered grouper, crisp potatoes,
malt vinegar aioli

Crab Ravioli \$32
severino maryland crab raviolis,
hazelnut cream sauce, sauteed
broccolini

Veal Parmesan \$39
bone-in veal cutlet, red sauce, burrata,
parmigiano reggiano, garlic spinach

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