



YACHT CLUB

OF SEA ISLE CITY

CROWS NEST

STARTERS

Banger Shrimp ⑤ lightly dredged gulf shrimp tossed in YCSIC signature banger sauce served over shredded lettuce	\$14
Crispy Eggplant arugula, roasted peppers, olives, rosemary Manchego, spring onion, white balsamic glaze	\$16
Pesto Flatbread prosciutto Di Parma, burrata cheese, roasted peppers, arugula, balsamic reduction	\$15
Shrimp Cocktail ⑤ cocktail sauce, lemon	\$15
Edamame Dumplings steamed dumplings, char siu glazed, spring onion	\$14
Mussels Fra Diablo ⑤ red sauce, Calabrian chili, fresh herbs, grilled sourdough	\$16
Crispy Brussel Sprouts ⑤ goat cheese, bacon, pine nuts	\$14
Cheese Board chef's selection, flatbread crackers, jam, mustard, marinated olives	\$16
Truffle Arancini sottocenere cheese, lemon garlic aioli	\$15

WINGS & TENDERS

Traditional ⑤ 8 crispy bone-in wings your choice of sauce, served with celery and blue cheese dressing	\$16
Hand Battered Tenders 5 buttermilk marinated and crispy fried tenders, tossed in your choice of sauce, served with celery and blue cheese dressing	\$15
Wing Sauces <i>buffalo, hot honey, thai chili, teriyaki, bbq, southwest, dry rub</i>	

SOUPS

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

SALADS

House Salad ⑤ crisp iceberg, carrot, cucumber, red onion, pecorino romano, house dressing	\$15
Caesar Salad romaine hearts, croutons, grape tomatoes, shaved parmigiano reggiano, caesar dressing	\$16
Wedge Salad ⑤ pepper bacon, tomato, cucumber, onion, blue cheese dressing	\$16
The Commodore Salad ⑤ baby lettuces, sugar snap peas, spring onion, red peppers, parmigiano Reggiano, green goddess dressing	\$16

GLUTEN FREE ITEMS
MARKED WITH





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SANDWICHES

YCSIC Double Smash Burger \$16
lettuce, onion, special sauce
served on a brioche bun
side of French Fries

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

Tuna Tzatziki \$16
seared tuna, lettuce, tomato,
cucumber, olives, onion
grilled naan bread wrap
side of house chips

Pork Cutlet \$15
sauteed spinach, sharp provolone,
calabrian chili aioli
served on seeded little Nicky roll
side of house chips

Buttermilk Chicken \$16
spicy mayo, coleslaw
served on a brioche bun
side of house chips

Southwest Turkey Wrap \$16
cheddar cheese, pickled goat horn
peppers, lettuce, southwest BBQ
sauce
served on flour tortilla
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 Special \$17
Swiss cheese, thousand island
dressing, coleslaw
served on marble rye
side of house chips

Jerk Chicken Sandwich \$16
grilled red onion, arugula,
sundried tomato mayo, pepper
jack cheese
served on a ciabatta roll
side of house chips

Crab Cake Sandwich \$19
lettuce, tomato, cocktail & tartar
served on a buttered brioche bun
side of house chips

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 +3.50 CAESAR SALAD +2.50

Crab Cakes \$38
fingerling potatoes, broccolini,
preserved lemon tartar sauce

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

Lobster Ravioli \$38
mushroom cream sauce, sauteed lobster tail
meat, caramelized leeks

Pan Blackened Filet  \$36
6oz creekstone angus beef
sea salt baked potato, asparagus, house
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