

CROWS NEST

SPECIALS

Jersey Blueberry Salad

arugula, pickled cippolini onion, crispy prosciutto, goat cheese, and toasted cashews tossed with a black garlic balsamic dressing

\$15

Buffalo Chicken Empanadas

sauteed chicken mixed with buffalo, cheese, green onion and served with house blue cheese dressing

\$14

Chicken Salad Sandwich

buttered croissant, lettuce and tomato, served with house chips

\$15

Pan Blackened Filet Mignon

topped with blue cheese, and jumbo crab meat, served over yukon mashed potatoes and broccolini

\$38



YACHT CLUB

OF SEA ISLE CITY

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CROWS NEST

STARTERS


Banger Shrimp  \$13
lightly dredged gulf shrimp tossed in YCSIC
signature banger sauce served over shredded
lettuce

Baked Artichoke Hearts  \$14
marinated artichoke hearts, heirloom grape
tomatoes, white wine, roasted garlic butter,
and topped with parmesan cheese

E-Z Peel Shrimp  \$17
u-15 shrimp steamed and tossed with old bay,
fresh lemon, and herbs, served with drawn
butter and cocktail sauce

Basket of Fries  \$6
crispy shoestring fries seasoned well
add cheese whiz +\$2
add bacon +\$2
make it crabby!

Edamame Dumplings \$12
5 steamed dumplings dusted with our umami
chili spice and topped with our char siu glaze


Mussels  \$16
steamed and tossed with your choice of red
or white sauce, served with grilled bread

Crab Deviled Eggs  \$12
jumbo crab meat, old bay and remoulade
sauce

Local Middlenecks \$15
steamed with garlic butter, fresh herbs, and
white wine, served with toasted sourdough

Marinated Burrata \$16
heirloom tomatoes, fresh basil and parsley
marinated in white wine vinegar with salt and
pepper, finished with arugula and reduced
balsamic served with grilled flatbread

WINGS & TENDERS

Traditional  \$14
8 crispy bone-in wings your choice of sauce,
served with celery and blue cheese dressing

Hand Battered Tenders \$14
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, sesame chili, teriyaki, bbq,
southwest

SOUPS

Baked French Onion \$11
broiled three cheeses, garlic
croutons, green onion

Soup Du Jour \$7
Seafood Soup Du Jour \$8

SALADS


House  \$13
crisp iceberg, shaved carrots, english
cucumber, grape tomato, red onion,
parmesan, and pepperoncini, tossed in our
red wine vinaigrette

Caesar \$14
romaine hearts, garlic croutons, grape
tomatoes, shaved parmigiano reggiano

Salad Toppings

blackened chicken \$7
grilled chicken \$7
buttermilk chicken \$7
grilled salmon \$12
blackened salmon \$12
banger shrimp \$7
seared tuna \$10

Salad Dressings

 **caesar**
red wine vinaigrette (Italian)
honey balsamic
raspberry vinaigrette
creamy italian
ranch
blue cheese
honey mustard

GLUTEN FREE ITEMS
MARKED WITH





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SANDWICHES

Portobello

balsamic roasted with shallots and garlic
served on brioche with piquillo peppers, baby
spinach, crispy onion, and goat cheese,
served with house chips

\$15

YCSIC Double Smash Burger

hard seared and served on warm brioche
with shaved lettuce and onions, topped with
cooper american and special sauce, served
with shoestring fries

\$15

Mushroom Swiss Burger

single smash patty, sauteed mushrooms and
onions, swiss cheese, toasted brioche, served
with shoestring fries

\$15

make it a double +\$4

Bacon Cheeseburger

single smash patty, crispy applewood bacon,
cooper american, lettuce, tomato, onion,
served on toasted brioche with shoestring
fries

\$15

make it a double +\$4

Philly Cheesesteak

shaved ribeye, sauteed onions, original
cheese whiz, served on a soft hoagie roll with
shoestring fries

\$16

make it a chicken steak

Pizza-Steak

shaved ribeye, provolone, house red sauce on
soft hoagie roll served with shoestring fries

\$16

make it a chicken steak

The People's Cheesesteak

banana peppers, mushroom, and onion,
melted cooper american, served on a soft
hoagie roll with shoestring fries

\$16

make it a chicken steak

Grilled Chicken

marinated chicken breast, lettuce, tomato,
spicy mayo, served on warm brioche with
house chips

\$15

add bacon +\$2

Crab Cake

pan seared ycsic crab cake, served on
buttered brioche with lettuce, tomato, house
tartar, served with ranch style chips and
cocktail sauce

\$19

Buffalo Chicken Cheesesteak

chopped fresh chicken breasts, with house
buffalo, cooper american, crumbled blue
cheese, and shaved lettuce, served on a soft
hoagie roll with shoestring fries

\$16

Uncle Mike

chopped fresh chicken breasts, pickles,
banana peppers, and cooper american with
shaved lettuce served on a soft hoagie roll
with shoestring fries

\$15

Turkey Bacon Ranch

sliced turkey, lettuce, tomato, and
applewood smoked bacon on hudson
sourdough with buttermilk ranch

\$15

WRAPS

(ALL WRAPS SERVED WITH HOUSE CHIPS)

Southwest Chicken

buttermilk marinated tenders lightly fried and
tossed in southwest sauce with shaved
lettuce, pickled jalapeno, grape tomatoes,
and sharp cheddar

\$15

Grilled Chicken Caesar

marinated grilled chicken breast, house
caesar salad, shaved parmigiano reggiano

\$16

Cheesesteak Hoagie

shaved ribeye, cooper american, lettuce,
tomato, spicy mayo

\$16

Seared Tuna Teriyaki

asian pea shoot slaw, red pepper, carrot, red
onion, crunchy wasabi peas

\$15

Banger Shrimp

classic banger shrimp wrapped up with shaved
lettuce, and tomatoes

\$15

ENTREES

ENTREES SERVED WITH CHOICE OF SOUP DU JOUR OR HOUSE SALAD
FRENCH ONION +2.50 SEAFOOD SOUP +3 CAESAR SALAD +2.50

Pan Blackened Tuna



seared and served over an asian miso slaw,
cilantro, sunflower seeds, and golden raisins

\$29

Chicken Parmesan

breaded and fried chicken cutlets, topped
with red sauce and mixed italian cheeses
broiled golden brown, served over severino
pasta

\$27

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