

# CROWS NEST

## SPECIALS

### Grilled Corn & Arugula Salad

grilled jersey corn, baby heirloom tomatoes, red grapes, feta cheese, red onion, and cilantro vinaigrette

\$15

### Corned Beef Special

*homemade coleslaw, russian dressing, on rye bread served with house chips*

\$16

### Pan Blackened Filet Mignon

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

\$38



**YACHT CLUB**  

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**OF SEA ISLE CITY**

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### 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 \$15

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

YCSIC Double Smash Burger \$15

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

Mushroom Swiss Burger \$15

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

**make it a double +\$4**

Bacon Cheeseburger \$15

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

**make it a double +\$4**

Philly Cheesesteak \$16

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

**make it a chicken steak**

Pizza-Steak \$16

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

**make it a chicken steak**

The People's Cheesesteak \$16

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

**make it a chicken steak**

Grilled Chicken \$15

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

**add bacon +\$2**

Crab Cake \$19

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

Buffalo Chicken Cheesesteak \$16

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

Uncle Mike \$15

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

### WRAPS

(ALL WRAPS SERVED WITH HOUSE CHIPS)

Southwest Chicken \$15

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

Grilled Chicken Caesar \$15

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

Cheesesteak Hoagie \$16

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

Seared Tuna Teriyaki \$16

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

Banger Shrimp \$15


classic banger shrimp wrapped up with shaved lettuce, and tomatoes

Turkey Bacon Ranch \$15

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

### 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  \$29

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

Chicken Parmesan \$27

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

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**DESSERTS**

**The "No Bake"** \$10

a sweet and savory no bake cheesecake in a petit tart shell with seasonal toppings..ask your server for tonights flavor

**Waffles and Ice Cream** \$11

pearl sugar waffles toasted and served with your choice of ice cream, whipped cream, and hershey's syrup

**Molten Chocolate** \$11

warmed chocolate cake with a fudgy center, served with vanilla ice cream

**Ice Cream Bowls** \$6

your choice of 3 scoops of ice cream, served with whipped cream and hershey's syrup

**chocolate**  
**vanilla**  
**strawberry**

**Italian Gelato** \$8

ask your server for tonight's flavor



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**AFTER DINNER DRINKS**

**Irish Coffee** \$7

coffee | Irish whiskey Baileys

**Sambuca** \$9

chilled | served neat | coffee beans

**Limoncello** \$9

chilled | served neat

**Peanut Butter Cup** \$9

chocolate peanut butter whiskey  
bailey's | chocolate drizzle

**Chocolate Martini** \$11

vanilla vodka | creme de cocoa | baileys  
| splash of Godiva chocolate liqueur

**Espresso Martini** \$11

blend of vanilla vodka | espresso vodka

**CAFE**

ESPRESSO \$3.75

CAPPUCCINO \$4.25

LATTE \$4.25

AMERICANO \$3.75