

CROWS NEST

SPECIALS

Fall Salad

bay purple mustard greens, purple pak choi, baby spinach and lacinato kale, tossed in creamy oregano dressing with roasted delicata squash, shaved apples, red grapes, heirloom pumpkin seeds and red onion topped with grated aged beemster cheese
\$16

Corned Beef Special

*coleslaw, rye bread, swiss cheese, and russian dressing
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

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

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

Cheesesteak Eggrolls \$15
spicy ketchup, sauteed onions, pea shoots,
sesame seeds

Crispy Calamari \$12
fried cherry peppers, kalamata olives, served
with house red sauce

Thick Cut Truffle Parm Chips  \$12
fried crispy and tossed with black truffle sea
salt, cracked mixed peppercorns, grated
parmesan and fresh herbs

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

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 arugula, 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

Smoked French Dip \$16

Sliced smoked prime rib, horseradish cheddar cheese, arugula

Buttermilk Chicken \$15

marinated chicken breast, sliced dill pickle chips, garlic 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

Make it an entree \$38

Turkey Rueben \$16

shaved turkey breast, sauerkraut, melted swiss, russian dressing on rye bread served with house chips

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

Banger Shrimp \$16

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 Grouper \$29

served over quinoa, edamame, broccolini, and white rice with wasabi aioli

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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