



YACHT CLUB

OF SEA ISLE CITY

Starters

CHICKEN TOSTADA 11 

black beans | grilled corn guacamole | cilantro

PAN FRIED EDAMAME DUMPLINGS 12

ginger soy | sesame seed | purple cabbage

DUCK CONFIT & SQUASH TOAST 13

grilled sourdough | smoked gouda | shaved apple | roasted shallot

NEW ZEALAND LAMB CHOPS 20 

pistachios | mint | lemon preserve

SOUP DU JOUR 7

SEAFOOD SOUP 8

FRENCH ONION SOUP 9

Shared Plates

WEDGE SALAD 14 

Applewood smoked bacon | crumbled blue cheese | grape tomatoes | red onion | pumpkin seeds
pink peppercorn buttermilk dressing

CRISPY CALAMARI 16

Jersey long hots | red onion | smoked paprika aioli

GRILLED SCALLOPS & MUSHROOM RISSOTO 24 

melted leeks | fresh thyme | black truffle

 **GLUTEN FREE OPTION**



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Sandwiches

house chips or garden salad

BEER BRAISED BRATWURST 14

horseradish grain mustard | sauerkraut
brioche style hot dog bun
side of house chips

BUFFALO CHICKEN SANDWICH 15

blue cheese | lettuce | garlic mayo | brioche bun
side of shoestring fries

CHARGRILLED BURGER 16

lettuce | tomato | onion
choice of cheese | brioche bun
side of shoestring fries

BLACKENED GROUPER 19

Jersey tomato | house coleslaw | toasted brioche
shoestring fries

Entrees

house salad | soup du jour | +2 seafood soup | +2.50 French onion

PUMPKIN RAVIOLI 28

cashew sage brown butter | caramelized onions
sea salt

GRILLED AHI TUNA 28

spicy pork fried rice | scallion | char sui sauce
quinoa | edamame

GARLIC FRIED FLOUNDER 30

boursin creamed spinach | smoked paprika potatoes

BROILED SEAFOOD COMBO 38

scallop | shrimp | crab cake
white wine butter sauce | roasted acorn squash
smoked paprika potato

VEAL CHOP PARMIGIANA 39

house marinara | fresh burrata | shaved Reggiano
orzo Aglio E Olio

CAST IRON SEARED FILET 42

8oz prime filet | rosemary Cipollini onion
Rasti potatoes | roasted acorn squash

Sides

CAESAR SALAD 5

HOUSE SALAD 5

SMOKED PAPRIKA POTATOES 7

ROASTED SQUASH 7

CREAMED SPINACH 8

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