

SOUP

Cream of Crab

\$7 – Cup / \$10 – Bowl

Soup du Jour

\$6 – Cup / \$9 – Bowl

SALADS

Wedge

Iceberg lettuce, dried cranberries, bacon, pecans, blue cheese crumbles, fried onions, blue cheese dressing.
\$10

Caesar

Romaine lettuce, croutons, and Parmesan cheese.
\$10

Chicken Waldorf

Fire braised chicken, apples, spinach, and arugula greens, grapes, walnuts, lemon herb mayo and fried shallots.
\$12

House

Mixed greens.
\$7

Add to any Salad:

Crab Cake – 14 / Grilled Shrimp - \$10 / Fire Roasted Chicken - \$6 / Grilled Salmon - \$10

STARTERS

Wings

All served with your choice of signature sauces: Old Bay Dusting, Hot Buffalo, Honey Mustard, Maple Jerk, Sweet Chili Glaze, or Mild.
\$10

Boneless Bites

All served with your choice of signature sauces: Old Bay Dusting, Hot Buffalo, Honey Mustard, Maple Jerk, Sweet Chili Glaze, or Mild.
\$10

Jumbo Soft Pretzel

Fresh baked, served with house made German honey mustard. Add crab dip for an extra \$8.
\$9

Brie Bayed Oysters

Triple cream brie cheese, shaved prosciutto, crumbled rye, and balsamic glaze.

\$12

Baked Crab Dip

Cheesy crab dip served in a sourdough bread bowl, crispy tortillas, celery and carrots.

\$16

Crispy Brussels

Flash fried, ginger soy glaze, mandarin oranges, and toasted almonds.

\$10

Peel & Pick Shrimp

Hot out of the steamer and dusted with Old Bay, served with a baguette.

\$12 – ½ Lb / \$19 – 1 Lb

Mussels

One pound of fresh mussels steamed to perfection, sausage, garlic, and white wine broth.

\$10

Lobster Tots

Old Bay cream, pot pie vegetables, lobster aged white cheddar cheese, parsley, Old Bay, and lemon.

\$19

Buffalo Cauliflower

Flash fried, buffalo sauce, and blue cheese crumbles.

\$12

ENTREES**Crab Cake**

Old Bay cheddar Yukon gold potatoes, broccoli, carrots and red pepper coulis.

\$24

Not Your Mama's Meatloaf

Chef's blend of meats and seasonings, Yukon gold mashed potatoes, gravy and green beans.

\$16

Seafood Alfredo

Pan seared shrimp, crab meat, cavatappi pasta, broccoli, mushrooms, garlicky spinach, topped with garlic crostini, and parmesan cheese.

\$28

Pork Osso Bucco

Slow braised pork shank, saffron risotto, green beans, and pan sauce.

\$26

Shrimp & Grits

Creamy white cheddar grits, gulf shrimp, ground andouille, Caroline creole sauce, and green onions.
\$25

Fresh Catch

Ask your server for this week's catch.
Market

Filet Mignon

Truffle parmesan cheese potato wedges, mushroom demi glaze, roasted cauliflower and broccoli.
\$32

Fish & Chips

Beer battered Alaskan Pollock, grilled lemon and creamy coleslaw.
\$17

Short Rib Ragout

Smoked short ribs, braised shallots, roasted carrots, red wine ragout, and rigatoni.
\$26

FLATBREADS**Black & Blue**

Blackened chicken breast, blue cheese crumbles, caramelized onions, black cherry balsamic glaze.
\$10

Margherita

Oven roasted tomatoes, red sauce, fresh basil, and fresh mozzarella cheese.
\$12

Seafood Supreme

Grilled shrimp, fresh crab meat, Old Bay brie cheese, mozzarella cheese, and crispy bacon bits.
\$16

BURGERS

All burgers served on a brioche bun with lettuce, tomato and served with house made chips. 8 oz. Beef, Turkey, Chicken Breast, or Beyond Burger. Substitute fries, sweet potato fries or tater tots for \$2.00.

The Breakfast

American cheese, bacon, and a fried egg served on an English Muffin.
\$13

The Cajun

Blackened burger, caramelized onions and blue cheese crumbles.

\$13

The Cowboy

BBQ, onions, cheddar cheese, and chipotle mayo.

\$12

Y.C. Burger

1000 Island dressing, lettuce, tomatoes, red onion with American cheese.

\$12

Plain Jane

Traditional plain hamburger.

\$10

SANDWICHES

Substitute fries, sweet potato fries or tater tots for \$2.00.

Yacht Club Club

Peppered turkey breast, baked ham, provolone, bacon, lettuce, tomato, and basil mayo. Your choice of wheat or classic white bread.

\$11

Seafood Club

Crab cake, shrimp salad, bacon, lettuce, tomatoes. Your choice of wheat or classic white bread.

\$25

Crab Cake

Jumbo lump crab cake broiled on a brioche bun topped with lettuce, tomato, and chipotle tartar.

\$16

Shrimp Salad Melt

House shrimp salad, American cheese, and bacon on a toasted English Muffin.

\$16

Salmon BLT

Grilled salmon, bacon, lettuce, tomato, basil aioli on a brioche bun.

\$15

Ham & Cheese Press

Pit ham, brie, Swiss, apples, whole grain mustard, arugula, and oven roasted tomatoes on a baguette.

\$11

Thanksgiving Turkey

Oven roasted turkey breast on toasted wheat, cranberry aioli, arugula, muenster cheese, Dijon mustard spread served with fries and gravy.

Bourbon Dip

House shaved Prime Rib, horseradish aioli, caramelized onions on a baguette with bourbon au jus sauce.
\$14

**Menu items and pricing is subject to change.*