



DINNER MENU

-Getting Started-

Soup of the Day

Garlic Crostini

Tomato Bruschetta 12

EVOO, Basil, Onion, Balsamic Drizzle

Over Crispy Garlic Bread

Add Kalamata Olives +\$2

Coconut Shrimp 20

Scotch Bonnet Dip, Pineapple Salsa

Crispy Cajun Calamari 18

Lemon Basil Aioli

Ahi Tuna Poke 22

Sesame Seeds, Cucumber, Onion, Jalapeño, Cilantro, Lo Mein Noodles, Sesame Ginger Dressing, Fried Plantain

Crispy Vegetable Spring Rolls 14

Sweet Chili Sauce

Yachtsman Popcorn Chicken 16

Honey Lemon Garlic Dip

Vegan Option Available 

Herb Crusted Onion Rings 10

Spicy Aioli

Vegan Dipping Sauce Available 

Crispy Cracked Conch 20

Scotch Bonnet Dip, Pickled Slaw

Parmesan Meatballs 15

Over a Rustic Tomato Sauce

Vegan Option Available 

Broccoli & Quinoa Cakes 14

Mixed Quinoa, Broccoli, Onion, Celery, Thyme, Potato, Hydro Greens, Radish, Peppers, Romanesco Sauce

Mexican Chicken Flautas 14

Deep Fried Flour Tortillas Stuffed with Chicken, Vegetables & Cheese. Served with Pico De Gallo, Guacamole & Sour Cream

Seafood Ravioli 15

Lobster, Shrimp, Crab, White Wine Cream Sauce, Parmesan

Quinoa Salad 20

Chickpeas, Bell Pepper, Red Onion, Cucumber, Cilantro, Tomatoes, Hydro Greens, Roasted Garlic Lemon Dressing

Classic Caesar Salad 11/16

Romaine Lettuce, Creamy Caesar Dressing, Parmesan Cheese, Garlic Croutons

Make it an Island Caesar!

Add Roasted Pineapple and Candied Walnuts +\$2

Melon & Goat Cheese Salad 14

Organic Greens, Fresh Melon, Goat Cheese, Balsamic Vinaigrette

Yachtsman Salad 11/16

Island Greens, Tomato, Corn, Carrots, Onions, Smoked Bacon, Radish, Bell Peppers, Croutons, House Dressing

Vegan Option Available 

Greek Salad 16

Cucumber, Onion, Tomato, Olives, Feta Cheese, Bell Peppers, Organic Greens, Oregano Dressing

Add to Any Salad:

Chicken 10, Fish (Grouper) 10 (Mahi-Mahi) 12

Shrimp 12, Lobster 16

Please remember to tip your server.

Prices stated in US Dollars.

Prices exclusive of 13% taxes

For Parties of 8 or more, a 15% Gratuity will be added

Forgot your reading glasses?

Lactose intolerant and need a Lactaid Pill?

Need a bit of extra light to read the menu
or a cushion for your bottom? Just ask your server
or hostess and we will happily help you out!

-Main Vibes-

Herb Marinated Grilled 10 oz Rib Eye 50 🌿

Garlic Mashed Potatoes, Seasonal Vegetables, Red Wine Jus

Grilled Local Lobster Tail \$42 🌿

Herb Garlic Mash, Seasonal Vegetables, Lemon Cream Sauce

Sea & Turf 60 🌿

Grilled Nevis Lobster Tail, Seared Strip Loin, Roasted Baby Potatoes, Aromatic Vegetables, Garlic Lemon Cream Sauce, Red Wine Jus

Six Hour Slow Roasted

Pork Belly Ribs 27 🌿

Herb Garlic Mash, Seasonal Vegetables, BBQ Sauce

Roasted Lemon Garlic Cornish Hen 30 🌿

Sweet Potato Mash, Seasonal Vegetables, Mushroom Cream Sauce

Garlic & Rosemary Lamb Chops 45

Oven Roasted Baby Potatoes, Seasonal Vegetables, Strawberry Mint Sauce

Catch of the Day 32 🌿

Freshly Caught Local Fish Specially Prepared Daily

Seafood Pasta Alfredo 30

Shrimp, Lobster, Fish, Onion, Garlic, Peppers, White Wine, Heavy Cream, Parmesan Cheese, Spaghetti

Seafood Ravioli 28

Lobster, Crab, Shrimp, White Wine Cream Sauce, Parmesan

Lobster Mac n' Cheese 28

Macaroni, Local Spiny Lobster, White Wine, Heavy Cream, Garlic, Parmesan Cheese, Cheddar Cheese

Chicken Parmesan 28

Crispy Breaded Chicken Breast, Mozzarella Cheese, Spaghetti in Homemade Rustic Tomato Sauce, Parmesan Cheese

Vegetable Thai Green Curry 22 🌿🥕

Mixed Vegetables in a Flavorful Thai Green Curry Sauce with Coconut Milk. Served Over Steamed Rice

ADD: Shrimp \$12 Chicken \$10 Lobster \$16 Fish \$12



Spicy



Gluten Free



Vegan



Vegetarian



Contains Nuts

We source all possible ingredients from local purveyors.
All breads, sauces, dips, glazes, and deserts are homemade.