



LUNCH 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!



LUNCH MENU

-Main Vibes-

Lobster Roll 25

Garlic Butter Poached Lobster, Soft Roll

Fish Sandwich

Grouper 20/Mahi Mahi 24

Grilled or Fried, Caramelized Onions, Tartar Sauce, Lemon, Lettuce, Tomato, Homemade Bun

YG Smashed Burger 22

Burger Patties, Sautéed Onions, Cheese, Tomato Jam, Homemade Bun

YG Beyond Burger 26

BEYOND MEAT Plant-Based Burger, Dairy-Free Cheddar Cheese, Lettuce, Tomato, & Sautéed Onions, Homemade Bun

Buffalo Chicken Wrap 20

Crispy Fried Chicken Strips, Buffalo Sauce, Lettuce, & Blue Cheese Sauce in a Grilled Wrap

Vegan Option Available 

Vegetable Quesadilla 14

Seasonal Vegetables, Onion, Bell Peppers, Cheese, Tomato Salsa, Guacamole, Lemon Sour Cream, Cilantro, Lime

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

Catch of the Day 32

Freshly Caught Local Fish Specially Prepared Daily

Vodka Chicken Pasta 22

Bacon, Chicken, Mushrooms, Onion, Garlic, Basil, White Wine, Vodka Sauce (Tomato Sauce + Heavy Cream), Parmesan, Penne

Seafood Pasta Alfredo 30

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

Yachtsman Tacos

Fish \$20 /Shrimp \$24 /Lobster \$28 /Chicken \$20

Pickled Christophine Slaw, Tomato Salsa, Taco Sauce, Flour Tortillas

Ask about our Vegan Tacos 

Gluten Free Option Available 

Lobster Mac n' Cheese 28

Macaroni, Local Spiny Lobster, Parmesan Cheese, Cheddar Cheese

Chipotle Burrito Bowl

Tofu \$18  /Chicken \$20 /Shrimp \$24 /Lobster \$28 /Fish 20

Lime Rice, Seasoned Black Beans, Cilantro, Fajita Vegetables

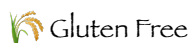
Fish & Chips 28

Caribbean Beer Battered Grouper, Zesty Slaw, Tartar Sauce Regular or Seasoned Fries

All sandwiches served with your choice of regular or seasoned fries, wedges, or side salad.



Spicy



Gluten Free



Vegan



Vegetarian



Contains Nuts

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