



DINNER MENU

-Starters & Salads-

Soup of the Day

Please ask your server for our daily soup

Classic Tomato Bruschetta 10

Over Crispy Garlic Bread

Coconut Shrimp 18

Mango Basil Sauce & Pineapple Salsa

Crispy Cajun Calamari 16

Served with Local Chilies
Drizzled with Cilantro Lime Aioli

Tuna Poke 18

Sushi Grade Ahi Tuna & Local Cucumber
Tossed in a Ginger Soy Dressing

Yachtsman Spring Roll 12

Fresh Cabbage, Carrot, Onion
Wrapped & Fried Crispy

Yachtsman Popcorn Chicken 16

Tender Chicken Breast Pieces
Spicy Mayo & Lemon

Crunchy Garlic Spinach Bites 14

Baby Spinach with Garlic & Soya

Quinoa Salad 22

Seasoned Steamed Quinoa with Cucumber,
Cilantro, Peppers, Cherry Tomatoes
& Lemon Dressing

Island Caesar Salad 11/16

Grilled Pineapple, Red Onion, Candied Walnuts
& Shaved Parmesan

Beef Salad 18

Thinly Sliced Beef Tenderloin, Mixed Greens,
Cherry Tomatoes, Carrots,
Asian Dressing

Yachtsman Salad 11/16

Hydro Farmed Lettuce and Available Seasonal
Vegetables, Bacon & Zesty Croutons in a House

Add:

Chicken 8,

Fish (Grouper) 10 (Mahi-Mahi) 12

Scallops 8, Shrimp 12, Lobster 14,

Please remember to tip your server.

Prices stated in US Dollars.

Prices exclusive of 12% taxes

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

Forgot your reading glasses?

Lactose intolerant & 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!





DINNER MENU

-Mains-

Grilled Rib Eye 45

Peppercorn Sauce, Sautéed Spinach
Mixed Local Vegetables, Twice Baked Potato

Braised Lamb Shank 45

Mixed Local Vegetables, Whipped Mashed Potatoes

Lobster Tail 42

Poached in Lemon Garlic Cream Sauce
Mixed Local Vegetables, Whipped Mashed Potatoes

Surf & Turf 52

Tenderloin & Half a Lobster Tail
Twice Baked Potato, Mixed Local Vegetables &
Sautéed Spinach

Veg Thai Red Curry 20

Mixed Vegetables in a Spicy Thai Red
Curry Sauce with Basil & Coconut Milk
Steamed White Rice

Mediterranean Pasta 20

Pesto, Black Olives,
& Sun-Dried Tomatoes

Add: Feta Cheese 5, Chicken 8,
Fish (Grouper) 10 (Mahi-Mahi) 12
Scallops 8, Shrimp 12, Lobster 14

Catch of the Day 32

Freshly Caught Local Fish
Specially Prepared Daily

Lobster Mac n' Cheese 26

Macaroni and Local Spiny Lobster
in a Rich Parmesan & Cheddar Cheese

Orange Glazed Salmon 40

Teriyaki Orange Sauce, Steamed White Rice,
Asian Green Salad

Fish & Chips 28

Caribbean Beer Battered Grouper
Served with Zesty Slaw & Tartar Sauce
and Regular or Seasoned Fries

Beef & Broccoli Stir Fry 24

Sliced Tenderloin & Broccoli in Oyster Sauce
Steamed White Rice

Sweet & Sour Shrimp 30

Pineapple, Bell Peppers, Red Onion
Steamed White Rice

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

