YACHTSMAN GRILL

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

Conch Fritters 12
Spicy Aioli, Scotch Bonnet Dip

Parmesan Meatballs 15
Over a Rustic Tomato Sauce
Vegan Option Available

Broccoli & Quinoa Cakes 15
Mixed Quinoa, Broccoli, Onion, Celery, Thyme, Potato, Hydro Greens, Radish, Peppers, Romanesco Sauce

Mexican Chicken Flautas 15
Deep Fried Flour Tortillas Stuffed with Chicken, Vegetables & Cheese. Served with Pico De Gallo, Guacamole &Sour Cream

Seafood Ravioli 16
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 16
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 18

Please remember to tip your server.
Prices stated in US Dollars.
Prices exclusive of 13% taxes
For Parties of 6 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!

YACHTSMAN GRILL

DINNER MENU

~Main Vibes~

Herb Marinated Grilled 10 oz Rib Eye 50 🌾
Garlic Mashed Potatoes, Seasonal Vegetables, Red Wine Jus

Grilled Local Lobster Tail 45🌾
Herb Garlic Mash, Seasonal Vegetables, Lemon Cream Sauce

Sea & Turf 62 🌾
Grilled Nevis Lobster Tail, Seared Strip Loin, Garlic Mashed 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 🌾
Garlic Mashed Potatoes, Seasonal Vegetables, Mushroom Cream Sauce

Garlic & Rosemary Lamb Chops 45
Oven Roasted Baby Potatoes, Seasonal Vegetables
Red Wine Jus

Catch of the Day 32🌾
Freshly Caught Local Fish Specially Prepared Daily

Seafood Pasta Alfredo 32
Shrimp, Lobster, Fish, Onion, Garlic, Peppers, White Wine, Heavy Cream, Parmesan Cheese, Spaghetti

Seafood Ravioli 30
Lobster, Crab, Shrimp, White Wine Cream Sauce, Parmesan

Lobster Mac n' Cheese 30
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 $18 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.