

OVERBOARD!

SOUP-SAND & SODA Cup of Our Yacht Club Subs Chowder (New England Style), Cold Minnow of Choice and a Yacht Club Soda.

\$12.95

THE 'HEMINGWAY' Pulled Pork, Salami, Black Forest Ham, with Swiss Cheese, A 'Pilar' of Pickles and our Yellow Mustard Spread! Tips Ahoy!

\$11.95

COLD

NAPLES ITALIANA! Sliced Prosciutto, Capicola, Genoa Salami, Green Leafy Lettuce, Sliced Tomato, Provolone Cheese, Onions, Roasted Red Peppers, and Chef Frank's Pesto Aioli. Finished with a Balsamic Glaze.

YACHT CLUB CLUB Turkey, Lean Sliced Roast Beef, Very thinly sliced Prosciutto, Green Leafy Lettuce, Sliced Tomato, Red Onion, Provolone Cheese, a little Mayo (Or Not) and our Balsamic Garlic Herb Coulis.

SLOOP JOHN B Black Forest Ham with Our Popular Smoked Bacon Cheddar, Thinly Sliced Red Onions, Fresh Greens and a Champagne Honey Mustard Speer made by Captain Frank.

THE EMERALD BAY Sliced Avocado, Sliced Granny Smith Apples, Sliced Tomatoes, With a Creamy Brie ride with Green Leafy Lettuce. Then Splashed with a Raspberry Vinaigrette. Jump In.

TUNA TSUNAMI House Prepared Tuna Salad, Chopped Fennel, Green Leafy, Lettuce, Sliced Tomato, Red Onion, and Havarti Cheese.

HERE'S THE REEF Thinly Sliced Lean Roast Beef, Sliced Tomatoes and Red Onions, Sliced Smoked Bacon Cheddar, Fresh Leafy Greens. A little Mayo and to taste our Tomato Jam.

CAPRESE PESTO Fresh Mozzarella, Mixed Greens, Sliced Tomatoes, Beautiful Basil from our Garden Pot, Roasted Red Peppers, Frank's Pesto Aioli, Finished with a Drizzle of Balsamic Glaze.

CAPRESE ROYAL Fresh Mozzarella, Mixed Greens, Tomatoes, Red Roasted Peppers, Basil, Prosciutto, Pesto Aioli, and a Drizzle of Balsamic Glaze.

ELEVEN ELEVEN Swirls of Sliced Turkey, with Fresh Sliced Tomatoes, Provolone Cheese, Fresh Greens and wetted with our Dijon and Balsamic blend of drenched spread to make it Worth your lunch.

THE WALDORF Roasted Chicken, Red Grapes, Diced Celery and Thinly Sliced Granny Green Apples. Fontina Cheese. Chopped Walnuts in a light Mayo Stir.

HOT

THE REGATTA Thinly Sliced Pastrami, Our Yacht Club Subs Crunchy ColeSlaw, Dripping Swiss Cheese, Sauerkraut, Oh Yes. To top it off, Yacht Club Subs Garlic Kraut Mustard, Thousand Island Dressing and Mayo, tell the Chef Captain.

THE PILGRIM Warmed Turkey Breast, Yacht Club Subs Special Bread Stuffing, Our Crunchy Coleslaw, with a Cranberry Grand Marnier Relish. Hold on Tight!

S.O.S Corned Beef, Swiss, Sizzling Sauerkraut, Fresh Made Coleslaw, Thousand Island Dressing with Our Dill Pickle Mustard. Save The Day!

THE COMMODORE Thinly sliced Top Round, Swiss Cheese, Sauteed Mushrooms, Onions, Smoked Bacon, Finished with House Made Bacon Aioli Coulis with a touch of Horseradish Sauce.

SKINNY DIP Warmed Thinly Sliced Roast Beef, Topped with Melted Provolone Cheese, complemented with Horseradish and Bacon Aioli

WET THE WHISTLE

Voss Water **\$3.00**

Hot or Iced Brewed Coffee **\$3.50**

Iced Orange Pekoe Tea **\$ 3.75**

Yacht Club Sodas! **\$ 3.50**

STOW AWAY SIDES

Chips **\$2.75**

Crunchy Coleslaw **\$3.50**

New England Clam Chowder **\$ 4.95**

(Free Cup on Tuesdays with any Sub)

ANCHORS AWAY

(Sweet Tooth)

Picole Paletas **\$4.00**

Yacht Club Cookie **\$3.00**