BAY HARBOR YACHT CLUB

Quarter Deck Grille

AMERICAN SHORES & INTERNATIONAL WATERS A REFINED NAUTICALLY THEMED EXPERIENCE

Appetizers		Light & Healthy	
PORK AND PINEAPPLE TACOS GF carnitas, avocado sauce, pineapple pico de gallo, cilantro, lime	14	GREEK LITE SALMON GF quinoa, avocado, cucumber, olives, feta, arugula, spinach, avocado, preserved lemon, pickled red onions, lemon vinaigrette	25
HUMMUS, LABNAH & QUINOA TABBOULEH vEG warm pita, oregano, basil, lemon, cucumber, homemade pickled veggies, evoo, arugula	14	THAI NOODLE SOUP v coconut, red curry, kaffir lime, lemongrass, tofu noodle, basil, mint, cilantro, peppers, shoots	18
ORGANIC HOUSE WINGS brined, marinaded, cooked & tossed in our signature hot sauce or passion fruit barbeque sauce	16	WALLEYE BURGER preserved lemon aioli, cabbage slaw, tropical fruit salsa, avocado, toasted whole wheat bun, petite salad	15
VEGAN THAI FRESH ROLLS V CN GF rice paper, lettuce, tofu noodles, sprouts, mint, cilantro, basil	14	Casual & Handhelds	
Soups		EAST COAST FISH SANDWICH blackened or batter fried, coleslaw, fries, tropical fruit salsa	19
NEW ORLEANS SEAFOOD GUMBO crab, fresh catch, shrimp, andouille SPRING HARVEST artichokes, asparagus, english peas, fava beans GF VEG	10	CLASSIC FRENCH DIP crusty bread, melty provolone, shaved prime rib, natural au jus, frie	18 es
	9	AMERICAN WAGYU BURGER lettuce, tomato, pickle on a toasted bun, fries, secret sauce on the si	18 ide
Salads & Bowls NAPLES FL SALAD GF VEG green apple, basil asiago, chive, herbs, chefs dressing	14	Little Sailors CHICKEN TENDERS served with french fries, fresh fruit, or farmers salad	(
ROASTED BEET, ORANGE & FENNEL GF VEG quinoa, tiny greens, chevre, cardamon, honey champagne vinaigrette	14	IMPORTED PENNE PASTA tomato sauce	ý
GREEK PROTEIN POWER BOWL quinoa, wild grains, arugula, lemon, fresh feta, egg, tomato, avocado, cabbage, artichokes, cucumber, greek vinaigrette	15	MAC AND 4 CHEESE cheddar cheese sauce	9
CLASSIC CAESAR SALAD	12	CHEESE & PEPPERONI PIZZA cheese, pepperoni, tomato sauce	ý
A TRIO OF PEARS, WITH SPINACH & ARUGULA VEG CN	14	GRILLED CHEESE SANDWICH white bread, served with french fries, fruit or farmers salad	(
spiced pecans, gorgonzola, & champagne pear dressing HORIATIKI SALATA VEG	14	FRESH FRUIT PLATE VEG served wtih honeyed yogurt	Ģ
romaine, cucumbers, herbs, kalamata olives, pepperoncini, pita,		GE Cluren Free VEG Vacatarian	

GF Gluten Free

V Vegan

VEG Vegetarian

CN Contains Nuts



tomato, pickled red onion, fresh feta, lemon, evoo

add egg 4, chicken 9, shrimp 12, salmon 15, beef 18