

BAY HARBOR YACHT CLUB

Quarter Deck Grille

AMERICAN SHORES & INTERNATIONAL WATERS
A REFINED NAUTICALLY THEMED EXPERIENCE

Appetizers

- PORK AND PINEAPPLE TACOS** GF
carnitas, avocado sauce, pineapple pico de gallo, cilantro, lime
- SUGARCANE SKEWERED CHICKEN TERIYAKI**
pineapple, sesame, orange
- HUMMUS, LABNAH & QUINOA TABBOULEH** VEG
warm pita, oregano, basil, lemon, cucumber, homemade pickled veggies, evoo, arugula
- ORGANIC HOUSE WINGS**
brined, marinated, cooked & tossed in our signature hot sauce or passion fruit barbeque sauce
- SOUTHSHORE HUSHPUPPIES**
maple butter & parma ham
- BHYC CALAMARI**
cocktail sauce and thai chili sauce
- FLORIDIAN FRIED SEAFOOD BASKET**
shrimp, calamari, fries, lemon, cocktail sauce
- CLASSIC JUMBO SHRIMP COCKTAIL** GF
lemon, cocktail, lettuce
- VEGAN THAI FRESH ROLLS** V CN GF
rice paper, lettuce, tofu noodles, sprouts, mint, cilantro, basil

Soups

- NEW ORLEANS SEAFOOD GUMBO**
crab, fresh catch, shrimp, andouille
- SPRING HARVEST**
artichokes, asparagus, english peas, fava beans GF VEG

Salads & Bowls

- NAPLES FL SALAD** GF VEG
green apple, basil asiago, chive, herbs, chefs dressing
- ROASTED BEET, ORANGE & FENNEL** GF VEG
quinoa, tiny greens, chevre, cardamon, honey champagne vinaigrette
- GREEK PROTEIN POWER BOWL**
quinoa, wild grains, arugula, lemon, fresh feta, egg, tomato, avocado, cabbage, artichokes, cucumber, greek vinaigrette
- CLASSIC CAESAR SALAD**
parmesan reggiano, white anchovy, croutons
- A TRIO OF PEARS, WITH SPINACH & ARUGULA** VEG CN
spiced pecans, gorgonzola, & champagne pear dressing
- HORIATIKI SALATA** VEG
romaine, cucumbers, herbs, kalamata olives, pepperoncini, pita, tomato, pickled red onion, fresh feta, lemon, evoo
- add egg 4, chicken 9, shrimp 12, salmon 15, beef 18

Light & Healthy

- 14 **GREEK LITE SALMON** GF 25
quinoa, avocado, cucumber, olives, feta, arugula, spinach, avocado, preserved lemon, pickled red onions, lemon vinaigrette
- 11 **THAI NOODLE SOUP** V 18
coconut, red curry, kaffir lime, lemongrass, tofu noodle, basil, mint, cilantro, peppers, shoots
- 14 **WALLEYE BURGER** 15
preserved lemon aioli, cabbage slaw, tropical fruit salsa, avocado, toasted whole wheat bun, petite salad
- 16 **STEAK FRITTES** 32
arugula & rocket salad, magic seasoned fries, peppercorn demi on the side
- 16 **BANANA LEAF WRAPPED SEA BASS** 29
kaffir lime, lemongrass, hoisin, ginger, chili, soy, bok choy, steamed white rice, stir-fry vegetables.
- 14 **PASSION FRUIT GLAZED GRILLED SALMON** 28
pineapple, peach salsa, mango, lime, mint, steamed white rice, baby bok choy
- 14 **LEMON & PARMESAN CRUSTED WHITEFISH** 31
blistered tomato, green beans, dill, fennel, steamed white rice
- 10 **MOROCCAN BBQ GLAZED ORGANIC BRICK CHICKEN** 29
peach, apricot, orange, salad, sweet potato fries
- 9 **FRESH SPRING PASTA CAMPANELLE** VEG 22
basil, mint, parsley, peas, feta, arugula

Casual & Handhelds

- 14 **EAST COAST FISH SANDWICH** 19
blackened or batter fried, coleslaw, fries, tropical fruit salsa
- 14 **CLASSIC FRENCH DIP** 18
crusty bread, melty provolone, shaved prime rib, natural au jus, fries
- 14 **AMERICAN WAGYU BURGER** 18
lettuce, tomato, pickle on a toasted bun, fries, secret sauce on the side

Little Sailors

- 12 **CHICKEN TENDERS** 9
served with french fries, fresh fruit, or farmers salad
- 14 **IMPORTED PENNE PASTA** 9
tomato sauce
- 14 **MAC AND 4 CHEESE** 9
cheddar cheese sauce
- CHEESE & PEPPERONI PIZZA** 9
cheese, pepperoni, tomato sauce
- GRILLED CHEESE SANDWICH** 9
white bread, served with french fries, fruit or farmers salad
- FRESH FRUIT PLATE** VEG 9
served with honeyed yogurt



*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

GF Gluten Free VEG Vegetarian
V Vegan CN Contains Nuts

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