

Seafood and so much more

Appetizers

*Tuna Poke – diced tuna, marinated in soy, sesame oil & ginger w/ sriracha aioli & crispy wontons		10
*Seared Ahi Tuna - w/ Asian aioli, ponzu, Asian slaw & wonton chip		11
^*New Zealand Lamb Lollipops - 2 chops served over fresh greens drizzled in citrus vinaigrette		10
Chicken Egg Rolls -2 egg rolls served w/ sweet chili sauce		10
^*Raw Oysters on the Half Shell - w/ saltines, cocktail & horseradish	Half Doz. 8 / Doz.	14
Oysters Rockefeller – broiled w/ bacon, spinach, cream & parmesan cheese	Half Doz. 10 / Doz.	17
Mussels in White Wine Sauce - w/ crostini's		10
Spinach & Artichoke Dip – w/ tortilla chips		8
^*Marinated Beef Tips – w/ curry yogurt & Asian slaw		10
Crab Cakes – 2 crab cakes served w/ beurre blanc		11
^Peel & Eat Shrimp – freshly steamed & tossed in ancho seasoning	Half Doz. 7 / Doz.	12
Spicy Tempura Shrimp - tossed in spicy sweet chili sauce served w/ Asian slaw		9
Fried Calamari - w/ asian aioli & thai chili sauce		9
Fried Oysters – six oysters w/ creamy horseradish sauce		9

Soups

New England Clam Chowder	Cup 4 / Bowl	6
Shrimp Bisque	Cup 4 / Bowl	6

***WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

^ -Gluten Free Dishes



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Salad

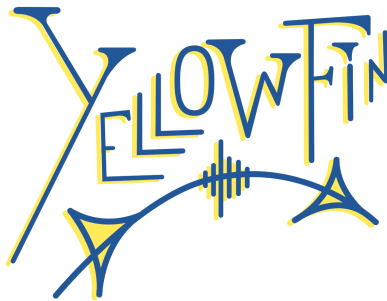
^ YF Signature Salad – w/ mixed greens, dried cranberries, toasted almonds, feta cheese & citrus vin.	8
^ Spinach Salad – w/ warm bacon vinaigrette, goat cheese, candied walnuts & red onion	6
^ Wedge Salad – w/ iceberg, bleu cheese dressing, roasted tomato, bacon & boiled egg	7
Caesar – w/ romaine, parmesan, garlic croutons & house made Caesar dressing	6
House – w/ mixed greens, tomatoes, cucumber, croutons, red onion & choice of dressing	5

Make it an Entrée Salad add: Chicken 10, Salmon 12, Grilled Shrimp 8, Scallop 6 or Crab Cakes 6 ea.

Tomato Vinaigrette, Balsamic Vinaigrette, Bacon Vinaigrette, Citrus Vinaigrette, Caesar*, Ranch, Bleu Cheese

Seafood Entrees

*Seared Tuna - w/ stir-fry rice, tempura fried asparagus, Thai chili sauce & wasabi	26
Crab Cakes – w/ wild rice, sautéed spinach & beurre blanc	24
Seafood Fra Diavolo Pasta – w/ shrimp, mussels, clams, spicy tomato sauce & linguini	22
Seafood Combo – w/ 3 oz. fillet of fresh catch, one crab cake, shrimp scampi w/ crab & choice of two sides	MKT \$
^Seafood Paella – w/ tilapia, mussels, shrimp, sausage, clams, peas & tomatoes over seasoned risotto	24
^ Pan Seared Scallops – w/ creamy spinach risotto, sautéed carrots & romesco	28
^Lemon Pepper Salmon - w/ beurre blanc, wild rice & asparagus	22
^*Salmon Provençal - over Yukon Gold mashed potatoes w/ sautéed roasted tomato, capers, shallots, garlic, kalamata olives & brussel sprouts	22
Shrimp Scampi Pasta – w/ garlic, shallots, tomatoes, white wine, butter, parsley & linguini pasta	18
Seafood Mac & Cheese – w/ shrimp & lump crabmeat finished w/ panko bread crumbs	20
Shrimp & Grits - w/ spicy Italian sausage, roasted red peppers & brussel sprouts in a Cajun cream sauce over a fried gritcake	20
Tilapia Piccata – white wine, capers, lemon butter sauce & broccoli over linguini	14
Bang Bang Shrimp Tacos – grilled w/ spicy sweet chili sauce, Asian slaw & choice of side	13
Fish Tacos –tilapia, fried, blackened, or grilled w/ black eyed pea & corn salsa, ranch, creamy slaw & choice of side	14
Fried Shrimp - 6 hand breaded shrimp w/ creamy slaw, hush puppies & hand cut fries	14
Fish Fingers – fried tilapia served with w/ hand cut fries & creamy slaw	14



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Land Fare

^*Black & Bleu Bistro Steak – blackened & topped with blue cheese w/ malt vinegar potato wedges & seasonal vegetables	20
^*7 oz Filet Mignon – w/ herb compound butter, Yukon Gold mashed potatoes & asparagus	28
^*Filet Oscar - 7oz Filet topped w/ lump crab meat & béarnaise, Yukon Gold mashed potatoes & asparagus	32
^*14 oz. Grilled Ribeye – w/ herb compound butter, Yukon Gold mashed potatoes & seasonal vegetables	28
^*New Zealand Rack of Lamb – w/ 6 chops, Yukon Gold mashed potatoes, broccoli & red wine demi glace	28
*Make it a Surf & Turf	
Add Shrimp Scampi 8, 3 Fried Shrimp 4.50, Scallops 6 ea., Crab cakes 6 ea.	
Chicken Carbonara – w/ english peas, red onions & crispy bacon in parmesan sauce over seashell pasta	18
Chicken Piccata – w/ white wine, capers, lemon butter sauce, broccoli & linguini pasta	18
Hand Breaded Chicken Fingers – w/ honey peppercorn mustard & choice of side	14

Sides - all sides are \$3 unless otherwise noted

Hand Cut French Fries	Sauteed Spinach
Hush Puppies	Collard Greens
Asian Slaw	Brussels Sprouts
Creamy Slaw	Asparagus (4)
Wild Rice	Mac & Cheese (6)
Broccoli	Grilled Bread (2)
Yukon Gold Mashed Potatoes	Broccoli & Cheese (6)
Seasonal Vegetables	Loaded Yukon Gold Mashed Potatoes–bacon, cheese, green onion (5)

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