



Seafood and so much more

Appetizers / Soups

*Tuna Poke – marinated diced tuna w/ asian aioli & crispy wontons		12
*Seared Ahi Tuna - w/ Asian aioli, ponzu, red cabbage slaw & wonton chip		12
Chicken Egg Rolls -2 egg rolls, braised chicken & orange ginger cabbage w/ thai chili sauce		12
^*Marinated Beef Tips – w/ curry yogurt & red cabbage slaw		12
^*Raw Oysters on the Half Shell - w/ saltines, cocktail & horseradish	Half Doz. 12 / Doz.	20
Oysters Rockefeller – broiled w/ bacon, spinach, cream & parmesan cheese	Half Doz. 14 / Doz.	24
Mussels in White Wine Sauce - w/ crostini	(add pasta \$3)	12
Crab Cakes – 2 crab cakes served w/ beurre blanc		12
^Peel & Eat Shrimp – freshly steamed & tossed in ancho seasoning	Half Doz. 9 / Doz.	14
Spicy Tempura Shrimp - tossed in spicy sweet chili sauce, served w/ red cabbage slaw		11
Fried Calamari - w/ roasted red pepper tomato sauce		10
Shrimp Bisque	Cup 4 / Bowl	6

Salad

^ YF Signature Salad – mixed greens, dried cranberries, toasted almonds, feta cheese & citrus vin.	Half 6 /Whole	11
^ Wedge Salad – w/ iceberg, bleu cheese dressing, roasted tomato, bacon & boiled egg	Whole	10
Caesar – w/ romaine, parmesan, garlic croutons & house made caesar dressing	Half 5 /Whole	10
House – w/ mixed greens, tomatoes, cucumber, croutons, red onion & cheese	Half 5 /Whole	8
Make it an Entrée Salad add: Chicken 10, Salmon 12, Grilled Shrimp 10, or Crab Cakes 6 ea.		
Balsamic Vinaigrette, Citrus Vinaigrette, Caesar*, Ranch, Bleu Cheese		

Seafood Entrees

*Seared Tuna - w/ white rice & stir fried vegetables, tempura fried asparagus, thai chili sauce & wasabi		MKT \$
Crab Cakes – w/ white rice, sautéed spinach & beurre blanc		28
Seafood Combo – w/ 6 oz. filet of mahi mahi grilled or blackened, one crab cake, 4 shrimp & choice of two sides		26
^*Salmon Provençal - over yukon gold mashed potatoes w/ sauteed shallots, cherry tomatoes, capers, kalamata olives, brussel sprouts, topped with Beurre Blanc		24
Shrimp Scampi Pasta – w/ garlic, shallots, cherry tomatoes, white wine butter sauce, shaved parm, linguine pasta		20
Seafood Mac & Cheese – w/ shrimp & crabmeat in three cheese mornay sauce, & shell pasta		24
Shrimp & Grits – butter poached shrimp, in roasted red pepper tomato gravy, andouille sausage & lemon wilted spinach on a fried cream cheese grit cake,		24
Bang Bang Shrimp Tacos – panko fried shrimp, red cabbage slaw, housemade bang bang sauce & choice of side		14
Fish Tacos – blackened, grilled, or fried mahi mahi, creamy slaw, black bean corn salsa & ranch with choice of side		15
Fried Shrimp - 6 hand breaded shrimp w/ creamy slaw, hush puppies & hand cut fries		15
Fried Fish Fingers – panko breaded grouper fingers, hand cut French fries & housemade cajun remoulade sauce		15

Land Fare

^*7 oz Filet Mignon – w/ herb compound butter, yukon gold mashed potatoes & asparagus		MKT \$
^*14 oz. Grilled Ribeye – w/ herb compound butter, Yukon Gold mashed potatoes & garlic mushrooms		MKT \$
^*Chateaubriand Medallions –tenderloin, yukon gold Mashed potatoes, candied brussels, rosemary blue cheese sauce		22
Herb Crusted Chicken – yukon gold mashed potatoes, goat cheese creamed spinach, roasted red pepper tomato sauce		18
Chicken Pasta Diavolo – blackened grilled chicken, garlic, shallots, roasted red peppers, cherry tomatoes spinach in a chili goat cheese cream sauce, linguine pasta (Sub Shrimp \$3)		18

Sides - all sides are \$3 unless otherwise noted

Hand Cut French Fries	Broccoli & Cheese (6)
Hush Puppies	Yukon Gold Mashed Potatoes
Red Cabbage Slaw	Herb Garlic Mushrooms
Creamy Slaw	Brussels Sprouts
White Rice	Asparagus (4)
Broccoli	Mac & Cheese (6)

^ -Gluten Free Dishes*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.

Wines By The Glass

Chardonnay

House, Canyon Road, California	6.00	23.00	Mer Soleil, Unoaked, Monterey	12.00	44.00
Bread & Butter, Napa	11.00	42.00	Clos Du Bois, Sonoma	13.00	48.00

Pinot Grigio

House, Canyon Road, California	6.00	23.00	King's Estate, Oregon	12.00	44.00
Danzante, Delle Venezie Italy	8.00	30.00			

Blancs

Frenzy, Sav. Blanc, New Zealand	9.00	34.00	Whitehaven, Sav. Blanc, New Zealand	11.00	42.00
Pine Ridge, Chenin Blanc, Nap	10.00	36.00			

Other Whites

The Palm, Rose, France	10.00	36.00	Lamarca, Prosecco, Italy	8.00	
Houge Cellars, Reisling Wash.	8.00	30.00	Lamarca Prosecco Rose, Italy	8.00	
J Lohr Riesling, California	9.00	34.00	Candoni, Mascoto, Italy	10.00	36.00
			Korbel Brut, Champagne	8.00	

Red Wines

Merlot

House, Canyon Road, California	6.00	23.00	Alexander Valley Vineyards, Napa	12.00	44.00
--------------------------------	------	-------	----------------------------------	-------	-------

Pinot Noir

Roblar, California	8.00	30.00	Mossback, Russian River	12.50	46.00
Poppy, Monterey, Ca.	11.00	42.00	Oyster Bay, New Zealand	10.00	36.00

Cabernet Sauvignon / Red Blends

House, Canyon Road, California	6.00	23.00	Josh Cellars, Red Blend, Ca.	9.00	34.00
Bonanza, by Caymus, Napa Valley	10.00	36.00	Joel Gott 815 Napa	11.00	40.00
J. Lohr, Seven Oaks, Paso Robles	10.00	36.00	Highnote, Malbec,	10.00	36.00

By The Bottle

Whites

Treana, Chardonnay, Paso Robles Ca.	55.00
St. Michelle, Indian Wells, Chardonnay	46.00
Cakebread, Chardonnay, Napa	70.00
Duckhorn, Sauvignon Blanc, Napa	45.00
Mondovi, Fume Blanc, California	36.00
Santa Margherita, Pinot Grigio, Italy	60.00

Reds

Duckhorn Decoy, Pinot Noir Napa	55.00
Bella Glos, Dairyman, Pinot Noir, Napa	60.00
Crossbarn, Pinot Noir, Napa	68.00
J. Lohr, Hilltop Reserve, Cab Paso Robles	45.00
Frank Family, Cabernet Napa	75.00
Crossbarn Cabernet, Napa	78.00
Faust Cabernet, Napa	95.00
Caymus Cabernet, Napa	120.00
Duckhorn, Cabernet, Napa	90.00
Stag's Leap, Petite Syrah Napa	65.00
Lancaster, Cuvee, Napa	90.00
Toslet Proirat, Zinfandel Blend, Spain	52.00

Beer - Bottle & Can –(Check with your server for on-tap selections)

Bud Light - \$3.75	Dos XX Amber - \$4.50
Budweiser - \$3.75	Sweetwater IPA - \$5.00
Corona Extra - \$4.50	Heineken - \$4.50
Corona Light - \$4.50	Michelob Ultra - \$3.75
Coors Light - \$4.50	Miller Lite - \$3.75
Shock Top - \$4.50	Stella Artois - \$5.00