



## Appetizers / Soups

- Roasted Tomato Bruschetta Dip - with lemon basil crostinis 10
- \*Tuna Poke - marinated diced tuna, asian aioli, crispy wontons 14
- \*Seared Ahi Tuna - asian aioli, ponzu, red cabbage slaw, wonton chip 15
- Chicken Egg Rolls - 2 egg rolls, braised chicken, orange ginger cabbage, thai chili sauce 13
- ^\*Raw Oysters on the Half Shell - w/ saltines, cocktail & horseradish Half Doz. 14 / Doz. 26
- Oysters Rockefeller - broiled w/ bacon, spinach, cream & parmesan cheese Half Doz. 16 / Doz. 30
- Mussels in White Wine Sauce - w/ crostinis 13 (add pasta \$3)
- Crab Cakes - 2 crab cakes, beurre blanc sauce 15
- ^Peel & Eat Shrimp - freshly steamed & tossed in ancho seasoning Half Doz. 9 / Doz. 15
- Spicy Tempura Shrimp - tossed in spicy sweet chili sauce, red cabbage slaw 12
- Fried Calamari - w/ roasted red pepper tomato sauce, thai chili sauce 12
- Shrimp Bisque Cup 6 / Bowl 8

## Salad

- ^ YF Signature Salad - mixed greens, dried cranberries, toasted almonds, feta cheese, citrus vinaigrette Half 8 / Whole 14
- ^ YF Spinach Salad - spinach, carrots, cucumber, pickled red onion, goat cheese, ginger vinaigrette Half 8 / Whole 14
- ^ Wedge Salad - iceberg, bleu cheese crumbles and dressing, roasted tomato, bacon boiled egg Whole 11
- Caesar - romaine, parmesan, garlic croutons & house made Caesar dressing Half 7 / Whole 11
- House - mixed greens, tomatoes, cucumber, croutons, red onion, cheddar jack cheese Half 6 / Whole 9
- Balsamic Vinaigrette, Ginger Vinaigrette, Citrus Vinaigrette, Caesar\*, Ranch, Bleu Cheese, Honey Mustard

Make it an Entrée Salad add: Chicken 7, Salmon 15, Grilled Shrimp 12 or Crab Cakes 8 ea.

## Seafood Entrees

- \* **Seared Almond Crusted Tuna** – lemon basil rice, sesame broccoli, honey garlic sriracha aioli MKT \$  
**Crab Cakes** – white rice, sautéed spinach, beurre blanc 28  
**Seafood Combo** – mahi fingers and four shrimp (grilled or blackened), one crab cake, choice of two sides 28  
^\***Salmon Provençal** – yukon gold mashed potatoes, sauteed shallots, cherry tomatoes, capers, kalamata olives, brussel sprouts, topped with beurre blanc 26  
**Shrimp Scampi Pasta** – garlic, shallots, cherry tomatoes, white wine butter sauce, shaved parmesan cheese, linguine pasta 21  
**Seafood Mac & Cheese** – shrimp and crabmeat in three cheese mornay sauce, shell pasta 26  
**Shrimp & Grits** – butter poached shrimp, roasted red pepper tomato gravy, andouille sausage, lemon wilted spinach on a fried cream cheese grit cake 25  
**Bang Bang Shrimp Tacos** – panko fried shrimp, red cabbage slaw, housemade bang bang sauce, choice of side 15  
**Fish Tacos** – blackened, grilled, or fried mahi, creamy slaw, black bean corn salsa, ranch, choice of side 16  
**Fried Shrimp** - 6 hand breaded shrimp with creamy slaw, 2 hush puppies, hand cut fries 15  
**Fried Fish Fingers** – panko breaded mahi fingers, hand cut fries, house made cajun remoulade sauce 16

## Land Fare

- ^\***7 oz Filet Mignon** – herb compound butter, yukon gold mashed potatoes, grilled asparagus MKT \$  
**Make it Oscar!** (butter poached crabmeat topped with beurre blanc sauce) 8  
^\***14 oz. Grilled Ribeye** – herb compound butter, yukon gold mashed potatoes, herb garlic mushrooms MKT \$  
^\***Bistro Filet Medallions** – yukon gold mashed potatoes, candied brussels, rosemary blue cheese sauce 24  
**Pasta Diavolo** – choice of blackened chicken or shrimp, garlic, shallots, roasted red peppers, cherry tomatoes, spinach in a chili goat cheese cream sauce, linguine pasta 22  
**Herb Chicken** – pan seared or panko fried, yukon gold mashed potatoes, goat cheese creamed spinach, roasted red pepper tomato sauce 21  
**Tempura Battered Chicken Tenders**, hand cut fries and hot honey mustard 15

## Sides - all sides are \$4 unless otherwise noted

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|----------------------------|---------------------------------|
| Hand Cut French Fries      | Herb Garlic Mushrooms           |
| Hush Puppies               | Brussel Sprouts (5)             |
| Fried Grit Cake (5)        | Candied Brussel Sprouts (6)     |
| Yukon Gold Mashed Potatoes | Asparagus (6)                   |
| White Rice                 | Goat Cheese Cream Spinach (5)   |
| Broccoli                   | Garlic Haricot Vert Green Beans |
| Broccoli & Cheese (8)      |                                 |
| Mac & Cheese (8)           |                                 |

## Chef's Creation Desserts

Cheesecake 10

Beignets 12

Crème Brulé 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.**