

Welcome to Clearwater Yacht Club

Thank you for choosing to dine with us today! As always, if you have any special dietary needs, please inform your server and we will do our best to accommodate your wishes.

From the Kettle

French Onion Soup \$4.95

caramelized onions, beef stock, herbs and spices, topped with baguette crouton, swiss, provolone and parmesan cheeses

NEW! **Chili** homemade with beef and beans \$4.95

Soup of the Day \$3.95

ask your server for today's creation

Let's get started!

Stuffed Red Peppers heirloom cherry tomatoes, feta cheese, kalamata olives, fresh basil, scampi butter and fresh mozzarella baked to golden brown and drizzled with balsamic reduction \$ 8.95

NEW! **Stuffed Jalapenos** with shrimp, bacon, cheddar, pico de gallo and chipotle aioli, then baked to a golden brown \$ 9.95

Panko-crusted Crab Cakes \$ 8.95

made with lump crab meat, served with whole grain mustard aioli

NEW! **Jumbo Bacon Wrapped Sea Scallops** mango salsa and cilantro cream \$ 9.95

Fried Duck Wing Drumettes \$ 9.95

with orange sesame dipping sauce

Dynamite Shrimp or Chicken \$ 9.95

fried crisp and tossed in a sweet thai chili aioli with a touch of siracha sauce

Blackened Ahi Tuna Nachos \$ 9.95

guacamole, pico de gallo and hot honey

NEW! **Jumbo U-Peel Shrimp** plain or sweet and spicy ½ lb \$9.95 or full lb \$16.95

Traditional or Mexican Shrimp Cocktail \$ 9.95

12 shrimp with avocado and tangy cocktail sauce

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Consumer Information: there is a risk consuming raw oysters. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

Handhelds

Black Angus Hamburger	½ lb. angus beef on a toasted kaiser roll, charbroiled to order	\$ 7.95
NEW! Flat Bread Pizza	Cheese - parmesan and mozzarella; Meat - pepperoni and bacon; tiki Greek - feta, mozzarella, tomato, red onion, kalamata olive and pepperoncini	\$ 7.95
NEW! Chicken Sandwich	grilled, with bacon and provolone or fried, then tossed in buffalo sauce with crumbled bleu cheese	\$ 7.95
Grouper Sandwich	fresh gulf grouper grilled, blackened or fried, on a kaiser roll	\$13.95
Grouper or Shrimp Tacos	blackened, fried or grilled. 3 soft tacos with lettuce, cheddar cheese, sour cream and pico de gallo Chicken \$11.95	\$13.95
The Cuban	pork loin, salami, ham, swiss cheese and pickles on pressed cuban bread	\$ 7.95
Cheese Steak	grilled sirloin with sautéed onions, peppers and provolone cheese	\$ 7.95
Chicken Caesar Wrap	grilled chicken breast, romaine lettuce, parmesan cheese and caesar dressing, wrapped in a sun-dried tomato tortilla	\$ 7.95
Yacht Club Sandwich	turkey, ham, bacon, swiss cheese and lettuce, tomato & mayonnaise	\$ 6.95
Served with your choice of french fries, fruit, coleslaw or chips. Substitute onion rings for \$1.50		

Fresh from the Garden

Salad Caprese	plum tomatoes, fresh mozzarella, basil with balsamic reduction and olive oil	\$ 6.95
Chicken Cobb Salad	grilled or blackened chicken, tomatoes, red onions, crumbled bacon, bleu cheese, hard-boiled egg, avocado and walnuts Small: \$7.95 substitute blackened shrimp Small: \$11.95 ~ Regular: \$13.95	\$ 9.95
Strawberry Pecan Salad	pecan-crust chicken breast, strawberries, dried cranberries, crumbled bleu cheese, with lite raspberry vinaigrette Small: \$7.95	\$ 9.95
Blackened Salmon Salad	asparagus, goat cheese, bacon, strawberries and blueberries over spinach and spring mix greens topped with raspberry vinaigrette	\$15.95
Greek Salad	bed of greens with potato salad, pepperoncini, kalamata olives, feta cheese, tomatoes, cucumbers, red onion, pita bread, lemon vinaigrette Small: \$6.95 with grilled or blackened chicken breast Small \$8.95 ~ Regular \$12.95	\$ 8.95
Wedge	large wedge of iceberg lettuce with crumbled bacon, diced tomatoes, green onions and crumbled bleu cheese.	\$ 6.95
Chicken Caesar Salad	romaine lettuce tossed with grilled chicken, parmesan cheese, Caesar dressing and homemade croutons. Steak or shrimp for \$4.00 more. Small: \$6.95	\$ 8.95

By Land and Sea

The following entrees are available after 5:30 pm, Wednesday through Saturday.
Entrees are served with dinner rolls and your choice of a fresh garden salad or soup of the day

- NEW!** **Garlic Shrimp** in a mild habanero buerre blanc over lobster ravioli \$22.95
we suggest **Kendall-Jackson Chardonnay** \$7/glass \$26/bottle
- NEW!** **1 lb Jumbo Snow Crab** served with drawn butter \$22.95
- Pecan Crusted Baked Salmon** with raspberry Chambord butter and melba sauce \$21.95
enjoy with **Alta Falanghina** \$6/glass \$24/bottle
- Shrimp and Scallops St. Jacques** jumbo shrimp and sea scallops in garlic wine butter, \$21.95
swiss cheese and bread crumbs try with **Geyser Peak Sauvignon Blanc** \$6/glass \$22/bottle
- NEW!** **Brown Sugar & Bourbon Pork Tenderloin** cinnamon apples and feta cheese \$18.95
we suggest **La Crema Pinot Noir** \$9/glass \$34/bottle
- NEW!** **Chipotle Crusted Grouper** baked and topped with pico de gallo and chipotle aioli \$24.95
- Wiener Schnitzel** tender veal cutlets pounded thin, dipped in egg and seasoned breadcrumbs \$24.95
served with spaetzle and brown gravy **Kim Crawford Sauvignon Blanc** \$10.5/glass \$40/bottle
- NEW!** **Zucchini Noodles & Heirloom Tomatoes** sauteed in scampi butter and topped with \$19.95
lightly blackened shrimp and grilled chorizo, tomato sauce and fresh mozzarella Vegetarian \$11.95
La Crema Chardonnay \$8.25/glass \$31/bottle
- NEW!** **Sweet Chili Chicken Breast** with thai peanut sauce \$17.95
- Filet Mignon** 6-ounce, cooked to order with choice of sauces: herb butter, bearnaise, brandy \$19.95
mushroom peppercorn or brown gravy **Gran Tiasi** \$10.5/glass \$42/bottle
- NEW!** **Chopped Sirloin** with onion and peppers, finished with brown gravy \$13.95
- Black Angus Dry Aged Prime Rib (available on Friday evening)**
Admiral Cut \$24.95 First Mate Cut \$21.95
our suggestion **Otre Primitivo** \$7/glass \$27/bottle

Captain's Choice

Select one of the following and tell us how you'd like it prepared!

- Gulf Grouper, Hog Fish or 4 Jumbo Sea Scallops** \$22.95 **Shrimp or Salmon** \$19.95
delicious with **Otre Negroamaro Fish** \$27/bottle

Preparations:

Grilled, Blackened, Broiled,
Sautéed or Macadamia Crusted

Captain's Choice Sauces:

Mango Salsa, Bearnaise, Scampi Butter,
Chipotle Aioli, Habanero Buerre Blanc