

---

# WELCOME TO CLEARWATER YACHT CLUB!

## MISSION STATEMENT

TAKING PRIDE IN PROVIDING FOR OUR MEMBERS IN A  
CULTURE OF EXCELLENCE.

Chartered in 1911, Clearwater Yacht Club is anchored in friendship. Throughout the years, our mission has been to encourage yachting by the public and to promote and assist in making our members more proficient in seamanship and navigation. Today, we hold true to our mission while taking pride in providing our members with a great atmosphere to enjoy delicious meals and refreshing beverages alongside a variety of social activities to build lasting friendships.

We are proud to introduce a menu full of flavorful meals that are made from scratch! We expect the highest standard for our products and receive fresh deliveries six days a week to give you exceptional quality meals every time you dine! You will be able to taste the difference and enjoy a brand-new dining experience!

Enhance your meal with one of our exceptional cocktails! From hand-crafted specialty cocktails to a wine list from all over the world and reserves that are highly sought after, you are sure to discover your new favorite cocktail!

Ask your server for recommendations!

---

\*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## APPETIZERS

ULTIMATE NACHOS	\$12
Queso, Salsa, Black Beans, Sour Cream, Pico, Cilantro, Jalapeno, Guacamole, Olives, & Limes.	
ADD A PROTEIN: Ground Beef \$8, Grilled Chicken \$8	
WINGS 	\$15
Served with Celery & Carrots, Ranch or Bleu Cheese, & your choice of Sauce. Sauces: BBQ, Mild, Hot, Garlic Parmesan, & Blackened.	
SEARED TUNA 	\$15
Fresh Ahi Tuna, Ponzu Sauce, Asian Cucumber, Wasabi, Pickled Ginger, & Crispy Wontons.	
CYC MUSSELS	\$15
Your choice of Sauce: Fra Diavolo, White Wine Butter, Coconut Curry Cream, or Cider Braised with Bacon. Served with Grilled Toast Points.	
FLOWER & SPROUTS  	\$13
Crispy Brussel Sprouts & Cauliflower Florets in a Coconut Curry Cream with Dried Cherries & Capers.	
BRISKET BURNT ENDS	\$13
Apricot & Craisin Glazed Brisket Ends with Creamy Slaw & Spicy Aioli.	
BAVARIAN PRETZELS	\$8
Four Soft Pretzels served with Queso & Whole Grain Mustard Sauce.	
CHEF'S DAILY FLATBREAD	\$12
A perfectly baked flatbread topped with the freshest seasonal ingredients. Ask your server about our daily creation!	
CLUB CRAB CAKE	\$16
One 6 oz. Jumbo Lump Crab Cake with a Peppadew Caper Remoulade.	
BANG BANG SHRIMP	\$13
Fried Popcorn Shrimp tossed in Bang Bang Sauce & served on a bed of Spring Mix.	
CALAMARI	\$14
Thin Cut & Crispy Coated Calamari Steak served with Lemon, Marinara, & Siracha Aioli.	



Gluten Free






Vegetarian

## SOUPS

	CUP	BOWL
SOUP DU JOUR	\$5	\$7
FRENCH ONION		\$8
LOBSTER BISQUE	\$7	\$9

## SALADS

SOUTH BEACH GREENS  	\$8/\$13
Seasonal Greens, Goat Cheese, Mixed Berry Coulis, Avocado, Grape Tomatoes, Red Onion, & Glazed Pecans. Tossed in an Aged White Wine Vinaigrette.	
CAESAR 	\$8/\$12
Romaine, Parmesan Cheese, Spanish Croutons, & Sweet Drop Peppers. Tossed in a Zesty Dressing.	
1911 	\$9/\$12
Iceberg, Ham, Swiss, Olives, Red Onion, Grape Tomatoes, & Parmesan Cheese. Tossed in a Herb Vinaigrette.	
COBB 	\$14
Romaine, Cheddar Cheese, Bleu Cheese, Grape Tomatoes, Red Onion, Avocado, Egg, Crumbled Bacon, & Scallions. Served with your choice of dressing.	
PIER 60 SALAD	\$14
Mixed Seasonal Greens, Fresh Marinated Mozzarella, Heirloom Grape Tomatoes, Dried Apricots, Cucumber, & Red Onion. Drizzled with a Citron Vinaigrette & Balsamic Reduction.	

## ADD ONS

Grilled Chicken Breast	\$6	Grilled Shrimp (4)	\$8
Seared Salmon*	\$9	Sliced Tenderloin	\$9
Tuna Sashimi*	\$9	Chicken Salad	\$6

 Gluten Free

 Vegetarian

---

## HANDHELDS

All Handhelds are served with your choice of Fries, Sweet Potato Fries, Coleslaw, or Fruit.

BAYWAY BURGER	\$15
Choice of <b>Sirloin &amp; Short Rib Blend Beef Patty</b> , <b>Marinated Chicken</b> , or <b>Organic Veggie Burger</b> with Cheddar Cheese, Lettuce, Tomato, Red Onion, & Pickle on a Brioche Bun.	
YACHT CLUB	\$14
Toasted Sourdough, Ham, Peppered Bacon, Turkey, Lettuce, Tomato, & Melted Cheddar Cheese with a Tangy Dijonnaise.	
CUBAN SANDWICH	\$15
Mojo Pork, Smoked Ham, Salami, Swiss Cheese, & Pickle with Cuban Mustard on a La Segunda Loaf.	
GROUPER SANDWICH	\$17
Seared, Blackened, or Fried with a Spicy Aioli, Creamy Citrus Coleslaw, Lettuce, Tomato, & Onion Ring. Served on a Brioche Bun.	
BEEF TENDER SLIDERS	\$17
Seared Beef Tenderloin, Caramelized Onions, Peppered Bacon, Smoked Cheddar, & Dijonnaise. Served on Brioche Slider Buns.	
CHICKEN SALAD SANDWICH	\$14
Pecan, Apricot, Scallion, & Parsley Chicken Salad with Lettuce & Tomato on Toasted Sourdough Bread.	
SAND KEY TACOS (3)	\$14
Choice of Grilled Chicken, Beef, Shrimp, or Blackened Grouper. Served with Fresh Pico de Gallo, Cilantro Shredded Cabbage, Cotija Cheese, & Chipotle Aioli	
CYC GRILLED CHEESE	\$13
Smoked Cheddar, Goat Cheese, Fried Green Tomato, & Pepper Jam. Served on Butter Toasted Sourdough.	
STEAK SANDWICH	\$15
Sliced Beef on a Butter Toasted Brioche Roll with Spicy Aioli, Crispy Onions, Provolone, & Arugula.	
FRENCH DIP	\$15
Shaved Beef Ribeye, Grilled Onions, Roasted Mushrooms, & Provolone. Served on a Toasted Amoroso Roll with a side of Au Jus.	
QUARTER DOG	\$7
Quarter Pound Nathan's All Beef on a Toasted Brioche Bun.	

---



## DINNERS

### PASTAS

CYC MUSSELS	\$18
Your choice of Fra Diavolo or White Wine Butter Sauce. Served over Linguine with Grilled Toast Points.	
LINGUINE CARBONARA	\$16
Bacon & Green Peas in a Buttery Parmesan Egg Yolk Sauce.	
PENNE A LA VODKA	\$15
Crispy Cipollini Pasta & Roasted Onions in a Light Pink Marinara Sauce. Topped with Reggiano Parmesan.	
CHEF'S RAVIOLI CREATION	\$15
Ask your server about today's chef's special!	

### ADD ONS

Grilled Chicken Breast	\$6	Grilled Shrimp (4)	\$8	Sliced Tenderloin	\$9
------------------------	-----	--------------------	-----	-------------------	-----

### ENTREES

All Entrees are served with Vegetable du Jour, Starch du jour, & a Homemade Soup or Side Salad.

SEARED GROUPE	\$28
Fresh Florida Grouper Butter Basted and served with Crispy Shallots & a Citrus Butter Sauce.	
ROASTED SALMON	\$20
Seared & Roasted Salmon Filet with a Tomato Glaze.	
LEMON HERB CHICKEN THIGHS	\$18
Marinated Chicken Thighs with a Roasted Garlic Cream Sauce.	
12 OZ BONE-IN PORK CHOP	\$20
Served with a Wild Mushroom Marsala Sauce.	
9 OZ. COCONUT CURRY BRAISED SHORT RIB	\$18
Braised in Red Curry Coconut Milk & served with the Natural Jus.	
7 OZ. SEARED BEEF TENDERLOIN	\$32
Served with Garlic Herb Butter & Rich Demi-Glace.	
12 OZ. HAND-CUT RIBEYE STEAK	\$31
Grilled to perfection & topped with Garlic Herb Butter.	



Gluten Free



Vegetarian



Spicy