
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, Buffalo, Thai Peanut, Agave, & Garlic Parmesan.	
SEARED TUNA 	\$15
Fresh #1 Ahi, Ponzu Sauce, Avocado, Asian Cucumber, & Wasabi	
CRUCIFEROUS POPCORN  	\$14
Brussel Sprouts, Cauliflower Bites, Coconut Curry Caramel Sauce, Raisins, Radish, & Almonds.	
WILD MUSHROOM FLATBREAD  	\$14
Cauliflower Crust, Fresh Forest Mushrooms, Spinach, Tarragon Aioli, Feta, Cotija, & Balsamic Glazed Figs	
SOFT PRETZELS	\$8
Four Pretzel Sticks served with Queso & Whole Grain Mustard Sauce.	
CHARCUTERIE & CHEESE PLATTER	\$18
Artisan Cheeses, Imported Salami, Sun Dried Fruits, Cornichon, Olives, & Nuts.*	
CRAB CAKES	\$16
Three Large Florida Style Crab Cakes served with a Spicy Aioli.	
BANG BANG SHRIMP	\$14
Fried Popcorn Shrimp tossed in Bang Bang Sauce,	
CALAMARI BATONNETTES	\$14
Thin Cut & Crispy Coated. Served with Lemon, Marinara, & Siracha Aioli.	



Gluten Free



Vegetarian

SOUPS

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

SALADS

BISTRO  	\$8/\$13
Seasonal Greens, Strawberry, Avocado, Candied Pecans, Chevre, & Champagne Vinaigrette.	
CAESAR 	\$8/\$12
Romaine, Reggiano Parmesan, Spanish Croutons, Sweet Drop Peppers & Zesty Dressing.	
1911 	\$9/\$12
Iceberg, Ham, Swiss, Olives, Onion, Tomato, Parmesan Cheese, & Herb Vinaigrette.	
COBB 	\$14
Romaine, Cheddar & Bleu Cheese, Tomato, Red Onion, Avocado, Egg, Bacon Crumbles, & Scallions.	
BURRATA CAPRESE 	\$15
Fresh Local Solena Burrata, Heirloom Tomatoes, Basil, Arugula, & Balsamic Redux.	

ADD ONS

Grilled Chicken Breast	\$9	Grilled Shrimp (4)	\$8
Seared Salmon*	\$9	Beef Patty	\$8
Tuna Sashimi*	\$9	Chicken Salad	\$8



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HANDHELDS




BAYWAY BURGER	\$15
Choice of Sirloin & Short Rib Blend Beef Patty , Marinated Chicken , or Beyond Burger . Choice of Cheese, Lettuce, Tomato, Onion, & Pickle on a Brioche Bun.	
YACHT CLUB	\$15
Grilled Sourdough, Ham, Smoked Turkey, Avocado, Tomato, Bacon Jam, & Melted Brie Cheese.	
CUBANO SUPREME	\$15
Mojo Pork, Ham, Salami, Prensada, Swiss, Pickle, Mustard Aioli, & La Segunda Toast.	
GROUPER SANDWICH	\$18
Pan Seared, Lemon Pepper Tartar Slaw, Lettuce, Tomato, topped with Onion Rings & served on a Brioche Bun.	
BEEF TENDER SLIDERS	\$18
Seared Beef Tenderloin, Pinot Noir Onions, Bacon Jam, Coriander Slaw.	
CHICKEN SALAD SANDWICH	\$14
Cherry Walnut Chicken Salad, Lettuce, Tomato, Avocado, Toasted Sourdough.	
TACOS (3)	\$15
Choice of Grilled Chicken, Shrimp, or Mahi. Served with Shredded Cheese, Avocado, & Coriander Slaw.	
MAHI MAHI SANDWICH	\$13
Grilled, Blackened, or Fried served on a Brioche Bun with Lettuce, Tomato, Onion, & Pickle.	
STEAK SANDWICH	\$15
Sliced Beef on a Brioche Bun topped with Spicy Aioli, Fried Onions, Provolone, & Arugula	
FRENCH DIP	\$15
Shaved Beef Ribeye, Grilled Onions, Mushrooms, & Provolone. Served with Au Jus.	
DOG DU JOUR	\$8
Nathan's All Beef on a Steamed Brioche Bun. Please ask your server for today's special dog.	

ALL HANDHELDS ARE SERVED WITH YOUR CHOICE OF
FRIES, SWEET POTATO FRIES, SLAW, OR FRUIT.



DINNERS SERVED AFTER 5 PM

PASTAS

RAVIOLI BUTTERNUT 	\$14
Homemade Ravioli with a Pesto Cream.	
BUCCATINI CARBONARA  	\$16
Pancetta, Green Peas, Reggiano Parmesan, & Egg Yolk.	
PENNE RIGATE A LA VODKA	\$15
Marinara, Cipollini Onion, Reggiano Parmesan, & Pecorino Romano.	

ADD ONS

Grilled Chicken Breast \$9

Grilled Shrimp (4) \$8

ENTREES

SEARED GROUPE 	\$28
Served with a Lemon Beurre Blanc.	
PAN ROASTED SALMON	\$21
Cashew Crusted with a Coconut Curry Caramel.*	
HERB CRUSTED CHICKEN	\$18
Herb Crusted Airline Breast with a Lemon Caper Beurre Blanc.	
12 OZ BONE-IN PORK CHOP 	\$20
served with a Mushroom Marsala Gravy with Prosciutto Chips.	
BEEF SHORT RIB 	\$18
Braised Root Vegetables, Cipollini Onion, & Natural Jus Lie.	
7 OZ IRON SEARED BEEF FILET	\$30
Fine Herb Whole Butter Basted with Demi 58 & Toasted Garlic Chips.	
14 OZ BALSAMICO NY STRIP	\$32
Char Grilled & topped with Mushrooms & Onion in a Balsamic Sauce.	

ALL ENTREES ARE SERVED WITH VEGETABLE, STARCH DU JOUR,
& A HOMEMADE SOUP OR SIDE SALAD.



Gluten Free



Vegetarian



Spicy