COMPARTIR "TO SHARE"

Crispy Brussels Sprouts | 12 GF

Crispy pancetta, maple-balsamic and pine nut crunch, pecorino

Bang Bang Shrimp | 14

Creamy-tangy sweet chili sauce

Rhode Island Fresh Caught Calamari Scampi | 16

Sauteed in fresh garlic, olive oil, lemon, pecorino-romano and butter

Steamed Littleneck Clams | 14 GF

Lemon and garlic butter "pan liquor"

"RAW" BAR

Hand Shucked Oysters - Horseradish, cocktail sauce, mignonette

Kusshi - medium, "ultimate", clean, delicate, briny, cucumber finish, Vancouver Island, BC | 5

Wampum Chesapeake - briny, hearty, clean mineral finish, Chesapeake Bay, Virginia | 4

Hawaiian Big Eye Tuna Crudo | 16 GF

Fennel foam, Smoked trout roe, Castelvetrano extra virgin, flake sea salt

Tempura Spicy Tuna and Mango Maki Roll | 18

Lump crab, avocado, cream cheese, radish sprouts, cucumber, sambal aioli

Cóctel de Camarónes | 20

Mexican shrimp cocktail with avocado, cilantro, Spanish onion and fresh lime

GF

SOUPS

Ice Cold Vichyssoise Cup | 6 Bowl | 10

Chopped chive, gaufrette chip

Strawberry-Champagne Soup Cup | 6 Bowl | 10

Mint, fresh strawberry, cucumber granita

Caribbean Conch Chowder Cup | 6 Bowl | 10

Manhattan style tomato broth

New England Clam Chowder Cup | 8 Bowl | 10

SALADS

Maine Lobster Cobb Half | 18 Full | 26

Romaine, bibb lettuce, bacon, avocado, tomato, egg

cheddar cheese, ranch dressing

Tennessee Greenhouse Bibb & Hass Avocado Half | 9 Full | 16 GF

Tangerine, pickled ginger & a local honey-ginger dressing

Farmer Mikes Strawberry and Parmesan Half | 9 Full | 16

Crisp lettuce, heirloom tomato, balsamic glaze, fresh basil

Watermelon Salad Half | 7 Full | 12

Heirloom tomato, cucumber, Kalamata olive, feta, mint, red onion, lime vinaigrette

Add Protein 5 oz.: Chicken 6 Shrimp | 12 Salmon | 14 Lobster | 15 Grouper | 16

CLUB CLASSICS

Grilled North Atlantic Salmon Full | 32 Half | 24 GF

Wilted spinach, granny smith apple and red quinoa, toasted almond, blood orange gastrique Chef recommends Medium temperature

Chicken Pot Pie Full | 26 Half | 20

Tender poached Chicken, green peas, baby carrot, wild mushrooms, sherry, flaky puff pastry crown

Handcrafted Yachtsman Burger | 20

Soft bibb lettuce, local tomato, Spanish onion, epic burger sauce, smoked gouda, crisp bacon Turkey burger | 16

Beef Tenderloin Stroganov Full | 36 Half | 27

Strips of crispy prime beef, white wine, forest mushroom, crème fraiche, handmade casarecce pasta

Black Pasta with White "Bolognese" | 28

Handmade squid ink linguine, chopped calamari aglio olio Add a 5 oz. protein - Scallop | 18 or Gulf Shrimp | 12

Dover Sole Meuniere | 48

Confit marble potatoes, glazed baby vegetables, lemon and caper brown butter

Seafood Bianco Full | 38 Half | 29 GF

Maine lobster, scallop, gulf shrimp, fingerling potato coins, garden baby vegetables saffron-white wine sauce, garlic crostini

PASTURE STEAKS AND CHOPS

Creekstone Farm Prime Filet Mignon 8oz Full | 58 Half | 42 GF

Roast garlic mashed potato, glazed baby vegetables, maître d' hotel butter

Catelli Bros. Grilled Veal Rib Chop Marsala | 52 GF

oyster, shiitake and crimini mushrooms, marsala cream, garlic and parmesan steak fries arugula and macerated tomato salad

Plancha Seared "Spinalis" Ribeye Cap | 54

Sweet potato puree, herbed spaetzle, asparagus tips, bourbon-Dijon demi glace, bearnaise

SIMPLY FRESH FISH

Mediterranean Branzino Full | 34 Half | 23 flavor: mild, sweet - texture: moist and flakey GF

Florida Tripletail Full | 38 Half | 29 flavor: aromatic, sweet, clean - texture: flaky GF

Gulf Black Grouper Full | 38 Half | 29 flavor: mild and distinct - texture: firm, juicy, large flake G

Accompanied by glazed baby vegetables, brown butter rice pilaf, lemon-vermouth beurre blanc