



# THE YACHT CLUB

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## Raw Bar Selections

Seasonal East Coast & West Coast Oysters 6 pc 26  
Malpaque, PEI  
Chef's Creek, Baynes Sound BC  
Fanny Sweet, British Columbia

Cucumber ginger soy mignonette  
Tomato water cocktail sauce  
Pickled apple scallion gochujang

Florida Stone Crab Jumbo - pc 35  
Horseradish cocktail sauce  
Tarragon mayo  
Japanese spicy mayo

## Raw

Tuna Carpaccio, flavors of the Mediterranean 23

Salmon, Radish, Mint, Serrano Chili, Ginger 22

Vine ripe tomatoes, compressed watermelon, goat cheese, yuzu, basil 21

Today's picked greens, banyuls soy shallot dressing, fine herbs 20

Hamachi, apple yuzu, tograshi, micro herbs 23

## Lightly Cooked

Ceviche red snapper, serrano, pickled apple, red onion, espellete 22

Fluke, shiso, lemon, cyprus salt, puffed rice, evo 21

Sunchokes, creamy lemon anchovy dressing 22

Peekytoe Crab, funnel cake, old bay spice, lemon aioli 22

Charred octopus, romesco, pickled shallot 23

New Zealand clams bucatini, calabrian chili, garlic parsley, cherry tomato 23

Petit bouillabaisse, clams, mussels snapper, shrimp, leek, coconut milk 25

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**Executive Chef Jasper Schneider & The Culinary Brigade**

All prices are in U.S. dollars and subject to a 15% service charge.  
Note: Prices subject to change and all menu items subject to freshness and availability



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### **Cooked**

Roasted wahoo, peas, fingerling potato, chorizo vinaigrette	43
Poached red snapper espellete piquillo pepper jus, zucchini	42
Tuna, chanterelles, marble potato, beet soy banyuls sauce	44
Grilled lobster, ginger cauliflower puree, lemongrass ginger basil	MP
Anguilla crayfish a la plancha, coconut lime rice, burnt orange vinaigrette	55
Surf & turf, mahi mahi, plantain puree, braised oxtail, cilantro scotch bonnet chili	43
Seafood Paella for Two, clams, mussels, shrimp, lobster	95
Wood roasted celery root, savoy cabbage, black quinoa salad	39
New York strip, braised carrots, potato cheddar bacon fondue	52
Organic Chicken, celery root puree, crispy brussels sprouts	42

### **Sides**

12

Crispy brussels sprouts, cider vinegar, maple syrup

Plantain puree

Coconut lime rice

Ragout of seasonal vegetables

Pommes Frites, rosemary, garlic

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