



THE YACHT CLUB

PARA PICAR

ACEITUNAS MEDITERRANEAS Chef's selection - 4 types of marinated olives	8
JAMON IBERICO Tomato, rustic bread, evoo	22
TABLA DE QUESOS Selection of spanish cheese, tomato & pepper jelly, fig marmalade, lavash crackers, nuts	14
CROQUETAS Caribbean lobster homemade croquets, dill aioli	18
CALAMARES A LA ROMANA Fried calamari, andalouse sauce	18

RAW BAR

SEASONAL EAST COAST OYSTERS - Pickled pomegranate	22
TUNA TATAKI Raspberry soy, balsamic onions, lime, jalapeño	22
SNAPPER CRUDO Mojo canarian, wild rice	20
SCALLOP AGUACHILE Tomatoes, avocado, serrano chile, cilantro, lime, tortilla chips	20
BOQUERONES Marinated white anchovy, funnel cake, smoked salt, tomato textures, aioli	20

SALADS

GREEN SALAD Mixed greens, anchovies, croutons, manchego dressing	14
GOAT CHEESE RASPBERRY SALAD Mixed greens, candied walnuts, berry dust	18
MELON GREEK SALAD Tomato, cucumber, compressed melon, red onion, dry olives, feta cheese	18

STARTERS

HUEVOS ROTOS Broken eggs with potatoes, iberico ham, truffle aioli	22
PULPO A LA PLANCHA Seared octopus, rustic mashed potato, smoked paprika, chorizo iberico, evoo	21
GAMBAS AL AJILLO Shrimp, garlic, chili, seasonal mushrooms, sourdough toast	20

V: Vegan

Executive Chef Juan Bochenski & Chef de Cuisine Manuel Gonzalez
Executive Pastry Chef Julian Broome ▪ Sous Chef Lester Gumbs and The Culinary Brigade
All prices are in U.S Dollars and subject to a 15% service charge and 2% Environmental Fee.
Prices subject to change and all menu items subject to freshness and availability



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RICE & PASTA

(price per person | minimum 2 people)

SEAFOOD PAELLA Bomba rice, shrimp, calamari, clams, mussels, crayfish	39
CHICKEN & MUSHROOM PAELLA Bomba rice, chorizo, pork ribs	35
SURF & TURF PAELLA Saffron rice, shrimp, calamari, clams, mussels, chicken & pork ribs, crayfish	52
FIDEUA CON AIOLI Seafood paella made with noodles and served with garlic sauce	39

FROM THE WATERS OF ANGUILLA

SEARED MAHI-MAHI Creamy roasted corn & saffron, crudités, manchego cheese, lobster oil	40
BRAISED WAHOO Salsa verde “garlic-based” sauce, asparagus, okra, clams	45
GRILLED SNAPPER Roasted garden vegetables, confit potatoes	41
SPINY TAIL LOBSTER Seafood sauce, coconut-lime jasmine rice	MP

FROM LAND

RIBEYE DRY AGED 12oz Cassava gratin, asparagus, peppers, red wine sauce	46
ROASTED HALF CHICKEN Lentil-chorizo ragu, potatoes, crispy artichokes	35
VEGAN LENTIL MEATBALLS Spiced pumpkin tomato sauce, coconut-lime jasmine rice (V)	30

SIDES

Grilled garden vegetables	6
Crispy brussel sprouts Mojo canario	6
Potato purée	6
Coconut-lime jasmine rice	6
Pommes frites Smoked salt, roasted garlic mayo	6

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YACHT KIDS

HEALTHY

Veggie stick, carrots, celery, cucumbers, cherry tomato, ranch dressing	8
Chicken noodle soup, asian mushroom, market vegetables, cilantro	12
Pan con tomate, grilled bread, grated tomato, iberico jam	12
Fruit plate, honey	10

BETWEEN THE BREAD

Wagyu slider, fries	12
Cheese quesadilla, sweet fries	10
Pizza margarita	15
Chicken sandwich, lettuce, tomato, mayonnaise, fries	15

REAL MEAL

Pan Fried 5 Oz mahi-mahi	15
Grilled 5 Oz chicken breast	15
Grilled 5 Oz strip loin	18
Pasta Butter or marinara sauce	10

All Real Meal selections include choice of mashed potatoes, jasmine rice, or grilled veggies

DESSERT

Apple crumble bar, caramel sauce, vanilla ice cream	8
Churros, vanilla anglaise, guava sorbet	8
Selection of Ice creams	8
Selection of sorbets (V)	8

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For Kids 11 and under. All prices are in U.S Dollars and subject to a 15% service charge and 2% Environmental Fee.

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