PICKINGS

Meatballs & Burrata

Justin's homemade meatballs served with creamy Burrata Cheese and Arugula \$16

Wings: 6 or 12, crispy fried with your choice of Buffalo or Jerk \$12/18

Jumbo Sourdough
Pretzel: served with
beer cheese & mustard
\$12

Pot of Clams: little necks steamed with garlic, butter & beer \$16

Fried Calamari: Crispy
Fried Calamari served
with Lemon and
Marinaria \$16

LITTLE DINGHY'S

Mini Sliders & Fries \$8

Hot Dog & Fries \$8

Mac & Cheese \$8

Chicken Fingers & Fries \$8

PASTA

Penne Vodka \$20
Penne, Prosciutto, Spicy
Tomato Cream

Linguini & Clam \$24 Little Neck clams, Garlic, Basil, White Wine

Penne Primavera \$20 Fresh Seasonal Veggies Garlic Olive Sauce

LAVALLETTE YACHT CLUB

HAND HELDS

The Burger: Grilled burger, lettuce, tomato, onion, LYC's secret sauce - Fries \$18 Optional Black Bean Vegan Burger

Channel Marker Crab Cake: lump crab cake, country slaw, brioche bun - Fries \$20

Buttermilk Chicken Sandwich: crispy buttermilk chicken breast, shaved romaine, garlic parmesean sauce, brioche bun - Fries \$15

Tuna Poke Taco- Crispy Taco Shells, Asian Slaw, pickled vegetables \$18

SALADS

Artichoke Caesar Salad: chopped romaine, marinated artichokes, garlic parmesan dressing, croutons \$14

Yacht Club Chopped Salad: finely chopped garden salad \$10 choice of grilled chicken 6, Crab Cake 16 or tuna 10

Roasted Zucchini Salad: Roasted Zucchini Cherry Tomato, Arugula, Red Onion, Balsamic and Olive Oil \$14

MAINS

Beer Brined Roasted Chicken: Beer Brined half of Chicken served with roasted vegetables and potato gratin \$24

Florida Grouper: Pan Seared served with Zucchini & Cherry Tomato in a Basil White Wine Sauce served with potato Gratin \$30

LYC Pork Chop: Grilled marinated Pork Chop served with White beans and Spinach with Roasted Garlic Butter Sauce \$30

Grilled Sirloin Steak: Garlic and Herb marinated steak finished with a red wine reduction sauteed spinach & potato gratin \$35