

FIRST COURSE

BLUE POINT OYSTERS ON THE HALF SHELL	HALF DOZEN 21	DOZEN 36
FANNY BAY OYSTERS ON THE HALF SHELL	HALF DOZEN 24	DOZEN 37
KUMAMOTO OYSTERS ON THE HALF SHELL	HALF DOZEN 27	DOZEN 41

STEAMED MANILA CLAMS 21

LEMON, GARLIC, FRESH BASIL & WHITE WINE

FRESH LOCAL HOPE RANCH MUSSELS 19

GARLIC, BASIL, EXTRA VIRGIN OLIVE OIL & TOMATO

SANTA BARBARA ROLL 15

GRILLED CHICKEN, TOMATO, AVOCADO, RED ONION, CHEESE,
SPINACH & SOUR CREAM, WRAPPED IN A FLOUR TORTILLA & SERVED WITH FRESH CHIPS

COLOSSAL SHRIMP COCKTAIL 22

COCKTAIL SAUCE, LEMON & SAFFRON AIOLI

AHI SASHIMI 25

SOY SAUCE, GINGER, & WASABI

FRESH MAINE LOBSTER COCKTAIL 31

CHILLED LOBSTER MEAT, LEMON, COCKTAIL SAUCE & DRAWN BUTTER

FRIED CALAMARI 21

SQUID STEAKS SLICED & PANKO BREADED
SERVED WITH TARTAR & COCKTAIL SAUCE

LOBSTER MAC & CHEESE 24

MAINE LOBSTER, GOAT CHEESE AND TRUFFLE OIL

SEAFOOD TOWERS

½ FRESH MAINE LOBSTER TAIL, 3 SHRIMP, 3 OYSTERS, 2 KING CRAB LEGS,
3 LITTLENECK CLAMS & 3 BLACK MUSSELS

SINGLE 59

DOUBLE 79

TRIPLE 99

SALADS AND SOUP

NEW ENGLAND CLAM CHOWDER CUP 9 BOWL 12 LOAF 14

HEARTS OF ROMAINE CAESAR SALAD 15

WITH CHICKEN 21

NEWPORT WEDGE SALAD 16

WITH BACON, BLEU CHEESE CRUMBLES & DRESSING, TOMATO & ONION

HARBOR SALAD 21 HALF 16

SHRIMP, AVOCADO, JICAMA, TOMATO, CARROTS, CUCUMBER, SHREDDED CHEESE, & CHOICE OF
DRESSING

GRILLED SALMON SALAD 26

FRESH GRILLED NORWEGIAN SALMON ON A BED OF BABY GREENS WITH TOMATO, CUCUMBER,
JICAMA, CARROTS, KALAMATA OLIVES, FETA CHEESE, ARTICHOKE HEARTS & BALSAMIC
VINAIGRETTE

MAINS

POTATO CRUSTED FRESH ATLANTIC SALMON 38
CREAMED POTATOES & LEEKS WITH SAUTÉED SPINACH, CABBAGE & LOBSTER SAUCE

FRESH SEARED #1 AHI TUNA 48
WASABI MASHED POTATOES, FRESH JULIENNE VEGETABLES & YUZU SAUCE

FRESH CHAR GRILLED SWORDFISH 44
CENTER CUT & CHAR GRILLED WITH SCALLOPED POTATOES & FRESH SEASONAL VEGETABLES

COLOSSAL FRIED SHRIMP 39
PANKO CRUSTED, SERVED WITH FRENCH FRIES & COLE SLAW

SHRIMP SCAMPI 39
WITH RICE PILAF & FRESH SEASONAL VEGETABLES

STUFFED CHICKEN BREAST 31
STUFFED WITH FRESH MUSHROOMS, BRIE CHEESE & SPINACH COVERED IN A MUSHROOM SAUCE
WITH MASHED POTATOES & FRESH SEASONAL VEGETABLES

HARBOR PLATTER 46
COLOSSAL FRIED SHRIMP, CALAMARI, MAHI MAHI, MAUI RINGS, FRENCH FRIES & COLE SLAW

SURF AND TURF 99
USDA PRIME FILET MIGNON, AUSTRALIAN LOBSTER TAIL WITH MASHED POTATOES &
FRESH SEASONAL VEGETABLES

AUSTRALIAN LOBSTER TAIL 67 TWO TAILS 105
BROILED AND SERVED WITH MASHED POTATOES & FRESH SEASONAL VEGETABLES
DRAWN BUTTER & LEMON

USDA PRIME CUTS

USDA PRIME FILET MIGNON 56 USDA PRIME PETITE FILET 51
MASHED POTATOES, CABERNET DEMI-GLACE & ASPARAGUS

USDA PRIME SIZZLING SIRLOIN 41
SAUTÉED MUSHROOMS, ONIONS, MASHED POTATOES & FRESH SEASONAL VEGETABLES
SERVED ON A SIZZLING PLATTER

USDA PRIME NEW YORK STEAK 54
SCALLOPED POTATOES, FRESH SEASONAL VEGETABLES & BRANDY GREEN PEPPERCORN SAUCE

YACHT CLUB MENU

USDA PRIME CHEESEBURGER 19
HOUSE GROUND BURGER, AMERICAN CHEESE, LETTUCE, TOMATO, ONION & PICKLES WITH
SEASONED FRIES

MAHI MAHI FISH AND CHIPS 23
PANKO BREADED & DEEP FRIED SERVED WITH SEASONED FRIES & COLE SLAW

SANTA BARBARA BURGER 24
FRESH GROUND TURKEY ON A WHOLE WHEAT BUN WITH SWISS CHEESE, AVOCADO, LETTUCE, TOMATO,
ONION & PICKLES SERVED WITH SEASONED FRIES

USDA PRIME RIB DIP 26
SLOW ROASTED PRIME RIB ON A FRENCH ROLL AU JUS SERVED WITH SEASONED FRIES &
FRESH HORSERADISH

FRESH MAINE LOBSTER ROLL 26
FRESH MAINE LOBSTER SALAD SERVED ON A FRESH GRILLED & BUTTERED BRIOCHE ROLL WITH
SEASONED FRIES