

Ocean City Yacht Club A la Carte Menu

COLD APPETIZERS

Sicilian Seafood Salad - *Chilled Shrimp, Calamari, Scallops and Octopus marinated with Olives, Basil, Bell Peppers, Lemon & EVOO* 14.

Tomato Basil Bruschetta - *Shaved Reggiano Parmigiano* 10.

Parma Prosciutto & Cantaloupe Melon - *Fig Balsamic Glaze* 11.

Chilled Jumbo Shrimp Cocktail - *Mango & Cilantro Salsa, Cocktail Sauce* 14.

HOT APPETIZERS

Sweet and Spicy Fried Calamari - *Jicama Slaw, Hoisin, Soy Drizzle* 11.

Stuffed Silver Dollar Mushrooms - *with Ricotta, Sweet Italian Sausage and Sharp Provolone* 11.

Teriyaki Grilled Filet Skewers - *Indonesian Peanut Sauce* 11.

Margherita Flat Bread Pizza - *Tomato, Basil, Mozzarella* 7.25

SALADS (add Chicken Breast 4.)

Commodore's Salad - *Dried Cherries, Garbanzos, candied Walnuts, Goat Cheese, Tomato, Cucumber, hardboiled Egg, chopped Roamine, crispy Sweet Potatoes, Lemon Balsamic Dressing* 12.

Arugula & Pear Salad - *Candied Walnuts, Goat Cheese, White Balsamic Vinaigrette* 12.

Caesar Salad - *Chopped Romaine, Foccacia Croutons, shaved Parmesan Cheese, house made Caesar Dressing* 9.

Albacore Tuna Salad, Roasted Chicken Salad, Sliced Avocado Salad Platter - 10.

SOUPS

Jersey Shore Seafood Chowder 5. Soup of the Day 5.

MEATS

Filet Mignon - 6oz 28. Filet Mignon - 8oz 37. New York Strip - 12oz 36.
8oz Prime Blend Cheeseburger - *French Fries and Cole Slaw* 13.

SEAFOOD

Grilled Fillet of North Atlantic Salmon - *Wilted Swiss Chard, Summer Squash, roasted Tomato Jus* 24.

Pistachio Crusted Fillet of Halibut - *Lemon Butter, Asparagus, Yukon Gold Mashed Potatoes* 27.

Seared Day Boat Scallops - *Basil Risotto, Mango Beurre Blanc* 28.

Crab Cake Platter - *Cole Slaw and French Fries* 36.

POULTRY

Breaded Chicken Breast Milanese - *Arugula, Tomato, Lemon Vinaigrette, Extra Virgin Olive Oil* 26.

Blackened Chicken Breast Alfredo - *Linguini, Spinach and Roasted Peppers* 26.

