

LEEWARD YACHT CLUB LUNCH MENU

STARTERS

BILL'S SMOKE WAHOO DIP—line caught wahoo, spinach, Spanish thyme and roast garlic pita chips, parmesan, parmesan, habanero chili 10.5

Lobster nachos - sautéed lobster, crispy corn tortilla, melted cheddar, tomatoes, green onions, olives, and shaved jalapeno 18.5

Eden Caesar salad—locally grown romaine lettuce, baby rocket, Anchovy dressing, parmesan, herbed croutons 8(sm) 14(lg)

Baby Green salad - hand-picked mixed lettuce, English cucumber, roasted tomatoes, crushed feta, candied walnuts, mango ginger dressing 10 (sm) 16 (lg)

Crispy chicken wings—crispy fried chicken, tamarind ketchup, cilantro, chilies 10(6pcs)

MAINS

Jerk chicken wrap—twelve hour marinated Abaco chicken, chiffonade lettuce, tomatoes, warm flour tortilla, smoked garlic aioli 14

Pulled pork sandwich - button wood smoked pork shoulder, Tennessee barbecue, sour bread, pepper jack cheese, creole pickles 12

Grilled Angus beef burger—hand rolled beef burger, Sharp cheddar, smoke thick cut bacon, crispy Vidalia onion, house pickles, house spread 14

Blackened local grouper – seasoned local grouper, sour dough bun, smoked chipotle and preserved lemon spread, house pickled cucumber 18

Fisherman's taco – fisherman fresh catch, soft tortilla, crushed avocado, old bay sour cream, pickled cabbage 16

SIDES

Sweet potato fries 5

Parmesan truffle fries 6

Roast potato salad, grain mustard, celery 4

SWEET SUMTIN

Deconstructed key lime pie – torched meringue 8

Guava cheese cake – candied ginger, dark rum, vanilla cream 10

Warm chocolate cake – chocolate ganache, basil finger pepper cream 12

ICE CREAM AND SOBRETS 6

Kindly ask your server for available flavours

15% Gratuities Will Be Added To Parties Of 6 Or More
7.5% Vat Added To Each Check
Chef Demeko Saunders