**Lunch Menu**

**Appetizers**

*Consumption of Animal Foods or Eggs that are Raw or Undercooked pose an increased risk of food born pathogens or disease.*

**18% Service Charge will be Automatically Added to Check**

**Chef’s Seafood Gumbo or Soup of Day**
- Cup - $4  
- Bowl - $5

**Pimento Cheese and Smoked Bacon Dip**
- Aged Cheddar, Smoked Bacon, Jalapenos, Pork Rinds
- $12

**House Made Potato Chips**
- With Bleu Cheese Dipping Sauce
- $6

**Starboard Salads**

*Choices of Dressings include Buttermilk Herb, Bleu Cheese, Balsamic Vinaigrette, Caesar, Italian, Honey Mustard, 1000 Island, Oil & Vinegar, and Citrus Vinaigrette.*

**Mixed Greens Salad**
- Cherry Tomatoes, Onions, Parmesan, & Croutons with choice of Dressing
- $6

**Classic Caesar Salad**
- Romaine Hearts, Parmesan, and Croutons with House Made Caesar Dressing
- $6

**Nicoise Salad (GF)**
- Mixed Greens, Steamed Potatoes, Slender Green Beans, Boiled Egg, Olives, Tomatoes, Euro Cucumbers, White Balsamic
- $11

**Commodore’s Salad (GF)**
- Romaine and Mixed Field Greens Tossed with Mandarin Oranges, Mangos, Diced Tomatoes and Parmesan Cheese
- With Citrus Vinaigrette
- $8

**BLT Wedge Salad**
- A Wedge of Iceberg Lettuce with Grape Tomatoes, Smoked Bacon and Creamy Blue Cheese Dressing
- $8

**Pear and Poppy Salad**
- Romaine, Sliced Anjou Pears, Roasted Pecans, Blue Cheese Crumbles, Golden Raisins, Cranberries and Smoked Bacon tossed in Poppy Seed Dressing
- $11

**Additions for the Starboard Salads Above**
- Grilled Chicken - $6  
- Grilled Shrimp - $8  
- Grilled Salmon - $9  
- Grilled Tuna - $9

**PYC Chicken Salad**
- Served with Banana Nut Bread and Seasonal Fruit
- $10

**Blue Crab Quiche and Salad (GF)**
- Blue Crab Quiche Served with a Small Side Salad and Seasonal Fruit
- $14

**Pacific Rim Tuna Salad**
- Romaine and Napa Lettuce with Spiced Almonds, Tomato, Red Onions, Bell Peppers, Cucumbers, Asparagus Tips, and Sesame Seeds, tossed in Sesame Vinaigrette and topped with Sweet Thai Chili Seared Tuna
- $17

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Club Favorites

Fish N' Chips
Tempura Battered Cod served with Fries
$10

Blackened Redfish
Crawfish and Tasso Grits, Holy Trinity, Cajun Tomato Sauce, Garlic Bread
$16

Pan Roasted Airline Chicken
Garlic Whipped Potatoes, Spring Vegetables, Sage Pan Gravy
$15

Slow Roasted Pork or Chicken Tostada (GF)
Black Bean Puree, Caramelized Onions, Roasted Jalapenos, Cotija Cheese, Chipotle Crema, Spanish Rice
$14

Handheld Entrees

Served with your choice of one side item
Choices of Cheese include Cheddar, Swiss, American, and Provolone

Soup & Half Sandwich
Choice of either Turkey or Ham on Wheat with Swiss or Cheddar, Lettuce and Tomato
$9

Over-Stuffed Shrimp or Oyster PoBoy
Fried Shrimp or Fried Oysters on a Hoagie Roll Topped with Sliced Tomato and Shredded Lettuce
$11

Bay Burger (GF Available)
8 oz. House Made Burger on a Brioche Bun with Lettuce, Tomato, Onions, Pickles, and choice of Cheese
$9

Fried or Grilled Mahi Sandwich (GF Available)
Lettuce, Tomatoes, Onions, Pickles, and Cajun Tartar Sauce on a Brioche Bun
$11

Substitute Grouper +$3

Meat Lovers Flat Bread (GF Available)
Braised Short Ribs, Sherry Braised Onions, Baby Bella Mushrooms, Chevre Cheese, White Truffle Oil, Roasted Garlic Cream served with a Side Salad
$14

Florida Straits Cuban (GF Available)
Slow Roasted Pulled Pork, Smoked Ham, Pickles, Swiss Cheese and Yellow Mustard served with Chimichurri Black Beans and Spanish Rice
$13

Traditional French Dip with Au Jus (GF Available)
$10

Available Sides

Cole Slaw
Sweet Corn Fritters
Potato Salad
French Fries
Fruit
Sweet Potato Fries
Onion Straws
Onion Rings
Steak Fries
Small Side Salad

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