Dinner Menu

**Appetizers**

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

**Seared Diver Scallops and Pork Belly (GF)**
Seared Scallops, Braised Pork Belly, Smoked Gouda Risotto, Pickled Onions
$14

**Blue Crab Cakes Ravigote**
Lump Crab, Ravigote Sauce, Pickled Okra, Lemon, Mixed Greens
$14

**Panko Breaded Green Tomatoes and Country Ham**
Shaved Country Ham, Green Tomatoes, Tomato Chutney, Cheddar Grits
$12

**Short Rib Tiki House Skewers**
Asian Marinade, Mango Sweet Chili Jasmine Rice, Cilantro, Toasted Sesame Seeds
$14

**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 Eggs, 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

**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

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

* 18% Service Charge will be Automatically Added to Check*
Club Favorites
Served with a Mixed Greens or Caesar Salad and your choice of two side items
Pasta Dishes are served with your choice of one side item

Grilled Boneless Pork Chop (GF)
Fresh Peach and Bourbon Chutney, Boursin Whipped Potatoes, Haricot Verts
$22

Pan Seared Grouper
Shrimp Risotto, Smoked Tomato Cream, Popped Capers, Asparagus
$24

Flame Roasted Airline Chicken
Roasted Poblano Risotto, Zucchini Slaw, Toasted Cumin and Cilantro Cream
$21

Filet and Cajun BBQ Shrimp (GF)
Whipped Potatoes, Spring Vegetable Medley
$28

Parmesan and Garlic Crusted Swordfish (GF)
Lemony Feta and Mascarpone Orzo, Asparagus and Heirloom Tomato Salad, Balsamic
$26

Sesame Seared Salmon
Alaskan Wild Salmon, Toasted Sesame Ginger Sauce, Asian Slaw, Jasmine Rice
$21

Pesto Linguini (GF)
Fresh Basil Pesto, Seasonal Vegetables and Tomatoes, Prosciutto, Toasted Pine Nuts
$17
Grilled Chicken - +$6 Grilled Shrimp - +$8

Hand Cut Steaks & Catch of the Day
Served with a Mixed Greens or Caesar Salad and your choice of two side items

Mahi Mahi $19
6 oz. Filet Mignon $24

Gulf Grouper or Salmon $21
Tuna $20

Available Sides
Baked Potato
Garlic Mashed Potatoes
Roasted Sweet Potatoes
Steamed Broccoli
Sharp Cheddar Bacon Grits

Steamed Vegetable Medley
Sautéed Spinach
Grilled Asparagus
Southern Style Green Beans
Chef’s Choice Risotto

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