

Fairhope Yacht Club

Dinner Menu

Starters

Jumbo Lump Cakes

Two broiled crab cakes over fried green tomatoes and topped with remoulade sauce. Market price

Crab Claws

Sautéed or Fried—1/2lb or full lb Market price

Seared Ahi Tuna Nachos \$12.75

Fried Green Tomatoes (6) with remoulade \$4.95

Kay Wings

Tossed in your choice of buffalo, sweet chili Thai, or BBQ sauce. \$9.95

Hand Breaded Onion Rings served with honey mustard \$4.95

Crevette Noircis et Fromage blackened shrimp and mac 'n' cheese served with French bread. \$9.95

Soups & Salads

(Add chicken +\$6, shrimp +\$7, ahi tuna +\$8, or crab cake +\$8.75)

House Salad Sm \$3.95 or Lg \$5.95

Caesar Salad Sm \$5.25 or Lg \$7.50

Greek Salad Sm \$5.25 or Lg \$7.50

Joe Champagne Salad mixed greens with hearts of palm, heirloom cherry tomatoes, diced red onions, fried red onions, and FYC champagne dressing.

Sm \$5.25 or Lg \$7.50

FYC Seafood Gumbo \$6.25 cup or \$7.75 bowl

Shaved Brussel Sprout & Arugula with green goddess dressing, croutons, and pickled red onions. Sm \$5.95 or Lg \$7.95

Beet Jicama Salad thin sliced beets tossed with a lemon zest vinaigrette, shaved jicama, fresh dill, and served over crème fraiche. Sm \$6.95 or Lg \$8.95

FYC Crab Soup \$6.50 cup or \$8 bowl

Potage du jour \$3.50 cup or \$5 bowl

***Automatic 18% gratuity and tax added to all checks

Sandwiches, Burgers

All served with your choice of fries, sweet fries, onion rings, or tots.

Crispy Fish or Shrimp Tacos

(2) corn tortilla with shredded cabbage, goat cheese and citrus jalapeno crème sauce. \$10.75

substitute Ahi tuna +\$2

Reuben Sandwich

Corn beef brisket shaved down on marble rye with 1000 island, sauerkraut, and Swiss cheese. \$7.95

Ahi BLT

Grilled ahi tuna topped with cherry wood bacon, fried green tomato, shredded lettuce, and a wasabi-curry aioli \$12.95

Shrimp Poboy

Fried shrimp fully dressed with lettuce, tomato, pickles, and your choice of cocktail, tartar, or remoulade sauce. \$10.75

Oyster Poboy

Fried oysters fully dressed with lettuce, tomato, pickles, and your choice of cocktail, tartar, or remoulade sauce. \$11.25

Half & Half Poboy

½ Shrimp and ½ Oyster fully dressed with lettuce, tomato, pickles, and your choice of cocktail, tartar, or remoulade sauce. \$11.95

FYC Bacon Cheese Burger

8oz patty topped with bacon, cheddar cheese, lettuce, tomato, pickles, and mayo. \$9.25

Veggie Burger

Grilled veggie burger topped with lettuce, tomato, pickle, and yum-yum sauce.

Served on a brioche bun. \$11.25

Classic Burger

8oz patty topped with lettuce, tomato, pickle, and mayo. \$7.95

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Entrees

Queen Filet

6oz CAB Prime center cut filet basted with rosemary butter. \$20.95

Bone-in NY Strip

Seasoned center cut reserved strip topped with pour la reduction du vin. \$27.95

Cintre Bifteck

Iron pan seared hanger steak with smashed beets and a tahini, chili, & honey vinaigrette. \$22.95

Bone-in Pork Loin

Crispy herb skin pork loin topped with smoked tomato reduction. \$13.95

Chicken Alfredo \$10.95

Roasted Quarter Chicken

De-boned quarter leg skinned seared then oven roasted with satsumas leeks and fennel with a touch of ouzo. \$11.95

Fresh Catch

Try it Greek style, almandine, fried, broiled or blackened. Market Price

Roasted Salmon

Citrus rubbed skin-on Atlantic Salmon with fried capers white wine sauce. \$14.95

Seafood Bouillabaisse

U-12 scallops, shrimp, mussels, tossed in a bouillabaisse broth over ramen noodles, with onions, leeks, fennel, and fresh corn served with grilled bread. \$19.95

From the Gulf

All served with French fries, mint-jalapeno slaw, & corn fritters. Platters can be either fried, grilled, or blackened.

Shrimp Platter

10/15 sized gulf shrimp. \$14.25

Oyster Platter

Bayou oysters. \$14.95

Half & Half Platter

Gulf shrimp and oysters. \$16.25

Seafood Platter

A combination of shrimp, oysters, fish, claws, and crab cake. \$18.95

End of the Race

Key Lime Pie

House made key lime pie with meringue topping piled high. \$4.25

Daily Bread Pudding \$3.75

Daily Crème Brulee \$3.95

Ganache Chocolate Cake \$4.95

Side options: Lima Beans * Baby Bakers * Green Beans * Mashed Potatoes

Sweet Potato Casserole * Veggie of the day

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Lunch Menu

Starters

Crab Cakes

Gulf lump and jumbo lump crabmeat mixed with panko a little touch of mayo, diced red bell pepper, white onion, and green onions. Broiled served over fried green tomatoes and remoulade. Market price

Baked Stuffed Avocado

Jumbo Lump Crabmeat mixed with avocado, lemon, salt and pepper and a touch of garlic. Broiled & served over mixed greens and topped with remoulade and black & white sesame seeds. \$8.25

Crab Claws

Sautee or Fried. ½ or whole lb - Market Price

Ahi Nachos

Blackened Seared ahi tuna steak diced over flour tortilla topped with bulgogi sauce, citrus jalapeno cilantro crème, goat cheese, green onions and sesame seeds. \$12.95

Corn and Jalapeno Fritters

Mixture of corn meal and flour with diced jalapeno red bell pepper white onion and corn. Fried light and puffy served with house made tartar sauce. \$5.25

Fried Onion Rings

Super colossal white onion double batter served with house made honey mustard. \$5.50

Hummus Kawarma

Charred Lamb with hummus served with a chili naan bread. \$10.50

(hummus & naan bread only \$5.25)

Seafood Gumbo...cup \$6.25 or bowl \$7.75

Crab Soup cup \$6.50 or bowl \$8.00

Potage du jour cup \$3.50 or bowl \$5.00

Nourriture Allegge

(Light food)

House Salad

House made lettuce mix with spinach, radicchio, romaine, & ice berg finished with cherry tomatoes, cucumber and shredded parmesan cheese. Sm \$3.95 or large \$5.95

Joe Shrimp Salad

Crab Boiled 10/15 Shrimp tossed in champagne dressing served over fried green tomatoes topped with local micro greens. \$10.25

Shaved Brussels Sprout Salad

Shaved Brussel sprouts with arugula tossed in green goddess dressing topped with quick pickled red onions and shaved almonds. Sm \$5.95 or large \$7.95

Greek Salad

Mixed greens tossed with a feta Greek dressing with tomatoes, Kalamata olives, red onions and pepperoncini.

Sm \$5.25 or large \$7.50

Sandwiches, Burgers, & Poboy's

All served with your choice of fries, onion rings, or sweet fries

Make any sandwich a wrap +\$1

Veggie Burger

Beyond patty on a brioche bun fully dressed with yum-yum sauce. \$11.25

Classic Burger

Handmade Patty lightly seasoned with salt & pepper charbroiled served on a brioche bun fully dressed. \$7.95

FYC Burger

Handmade Patty lightly seasoned and topped with smoked bacon and cheddar cheese, fully dressed. \$9.25

Augusta Burger

Handmade Patty topped with house pimento cheese fried pickles and bacon jam served on a brioche bun with lettuce and tomato. \$9.75

Esho Burger

Handmade Patty topped with Swiss Cheese smoked bacon and sliced avocado served on a brioche bun fully dressed. \$9.50

FYC Club

Toasted on your choice of white or wheat with smoked bacon, Swiss cheese & Turkey, Ham & Cheddar with lettuce tomato and dukes mayo. \$7.95

BLT \$6.95

Reuben

Sliced corned beef brisket with sauerkraut, Swiss cheese, house made 1000 island served on toasted marble rye. \$7.95

Jerk Chicken Sandwich

Jerk chicken thigh charbroiled with pineapple, served on a brioche bun with lettuce and house made honey mustard. \$8.75

Grilled Chicken

Plump chicken thigh seasoned with house seasoning charbroiled served on brioche bun with avocado lettuce and tomato with a lemon tarragon dill aioli. \$7.95

Grilled Chicken Salad Sandwich...6.75\$

Finely Chopped grilled chicken mixed with celery onion and seasoning binned with dukes mayo served on a brioche with micro greens and pickled red onions. \$6.75

Ahi BLT...12.95\$

Seared Sushi Grade Tuna Steak on a brioche bun over lettuce and fried green tomato topped with smoked bacon and wasabi curry aioli. \$12.95

Po' Boys: *served fully dressed*

Shrimp \$10.85

Oyster \$11.15

Half & Half \$11.85

Fish \$10.25

Baskets

Your choice of Grilled, Fried, or Blackened. All served with mint-jalapeno slaw, fires, & corn fritters

Shrimp \$11.05

Oyster \$12.15

Fish \$9.85

Half Shrimp & Half Oyster \$13.17

Chicken Tenders \$8.95

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Fairhope Yacht Club

Brunch Menu

Starters

Beignets (5) \$5.95

Lump Crab Cakes Market Price

Baked Avocado \$8.25

Corn & Jalapeno Fritters \$5.25

FYC Seafood Gumbo \$6.25 cup

FYC Crab Soup \$6.50 cup

Small Bites

Croque Madam Texas toast topped with pimento béchamel, fried eggs, and micro salad. \$8.75

Breakfast Fried Rice Fried rice, scrambled egg, onion, jalapeno, red & green bell pepper and Monroe sausage. \$6.50

Avocado Toast whole wheat, goat cheese, cilantro, lime, & cracked pepper. \$4.95

Biscuit & Monroe Sausage Gravy (2) \$6.95

Fresh Fruit Salad \$7.95

Veggie Hash spinach, Brussel sprouts, shallots, & crispy sweet potatoes topped with a poached egg. \$8.95

Main Dishes

Butter Milk Pancakes topped with berries and cream & served with your choice of meat \$7.75

French Toast (2) topped with berries and powdered sugar & served with your choice of meat \$8.95

Waffles (2) topped with berries and powdered sugar & served with your choice of meat \$7.75

Hot Chicken & Waffles crispy chicken thighs tossed in a bacon chili sauce and topped with syrup. \$10.95

Volanta two lump crab cakes topped with poached eggs and béarnaise sauce. Served with hash browns & choice of sausage or bacon. \$13.95

Eggs Benedict served over toasted French bread topped with smoked ham and hollandaise sauce. Served with hash browns and bacon or sausage. \$9.95

Monroe Benedict Grilled Monroe sausage and bell peppers with fried egg and creole mustard hollandaise sauce. Served with hash browns. \$10.95

Three eggs your way served with meat & biscuit. \$10.95

Western Omelette with mushroom, onions, tomato, ham, cheddar cheese, topped with pico. \$9.50

Crab & Spinach Omelette \$11.50

Shrimp & Grits with Jammy Egg sautéed shrimp with BBQ butter jalapenos, pimento cheese grits, and topped with scallions. \$10.95

Non Brunch

FYC Burger \$9.25

Classic Burger \$7.95

Ahi BLT \$12.95

Chicken Sandwich fried or grilled \$7.95

Shrimp Basket \$10.50

Oyster Basket \$12.15

Half & Half Basket \$13.17

Kids

Kids Waffle \$2.95

Kids Pancake \$2.95

Kids Burger \$5.95 (add cheese + \$.50)

Kids Breakfast bacon or sausage, one egg, & toast. \$4.95

Fairhope Yacht Club

Small Plate Menu

Jerk Smoked Baby Back Ribs

Smoked baby backs dipped in a root-beer reduction served with sauce.

(10) \$11.75 or (5) \$6.50

Wild Boar Volcanic Shank

Braised shank over a crawfish gateau finished with a crawfish crème coulis. \$13.75

Charbroiled Lamb Chops

Double Bone-In New Zealand Farm Raised Chop chargrilled with lemon and Tzatziki served with pome frites. \$12.25

Hummus Kawarma with Sauce au Citron

Charred Lamb Loin shaved down over hummus with a lemon sauce served with Garlic chili naan bread. \$10.50

Muscles et Champignons Bruns

Browned mushrooms with mussels in a light cream broth served with bread. \$8.95

Confit De Pato

Confit Scored Duck Breast topped with herb salad and green goddess dressing. \$13.95

Filet Poutine

Prime Filet over crisp fries topped with demi and curds. \$13.25

Naan a Pizza

Tandori Teardrop bread with Kalamata olives, goat cheese and micro arugula finished with honey garlic drizzle. \$8.95 (add chicken +\$5 or shrimp +\$8)

Fall Charcuterie Board

Shaved Prosciutto, salami, boursin soft cheese, aged blue and cheddar with olives, figs, grapes, and French bread. \$9.50

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