FAIRHOPE YACHT CLUB

APPETIZERS

*Ahi Tuna Sesame Wonton Crisps $18
Red Pepper - Cucumber - Mango - Cilantro - Wasabi Crema

Blackened Chicken Egg Rolls $14
Chicken - Black Beans - Corn - Jalapeno Jack Cheese - Red Peppers - Spinach - Jalapeño Ranch

GF Crab Cake $15
Rémoulade

Bang Bang Shrimp $14
Thai Chili Aioli

Fried Mozzarella Planks $14
Warm San Marzano Sauce

Chips - Salsa - Jalapeno ranch & queso $10

Crab Claws MKT
Half Pound or Pound - Fried or Sautéed.

Shrimp & Crab Cake Stack $16
Fried Shrimp - Crab Cake - Corn Meal Green Tomatoes - Crawfish Creole Cream

*Oysters Raw - Half Dozen $13
Cocktail Sauce - Saltine Crackers - Lemon

*Oysters & Crab - Half Dozen $15
Garlic Lemon Beurre Blanc - Parmesan - Old Bays Seasoning - Oyster toast

*Oysters Fairhope $15
Topped with Crawfish Creole & Parmesan - Oyster Toast

Wings $15
Buffalo - Nashville Hot - Sweet Thai - Dry Rub

STONED FIRED PIZZA

Small Pizza 10 inches Large Pizza 16 Inches

Overboard $15/$22
Pepperoni, Beef Sausage, Bacon, Ham, Onion, Green Pepper, Banana Pepper, Black Olives, Mushrooms, Tomatoes, & Peppadews

Meatza $15/$22
Italian Sausage, Pepperoni, Ham, Beef & Bacon

Pirate Pepperoni $15/$22
Cup Pepperoni - Caramelized Onion -Goat Cheese - Hot Honey Basil

Margherita Flatbread $15
Virgin Garlic Oil - Fresh Mozzarella Cheese - Tomato Basil - Balsamic Reduction

Clucker $15/$22
Chicken - Caramelized Onion - Bacon Tomatoes - BBQ Sauce

Regatta $15/$22
Pepperoni, Italian Sausage, Mushrooms Green Peppers, Onions, & Peppadews

Tree Hugger $15/$22
Tomatoes - Onions - Green Peppers Peppadew - Banana Peppers - Olives Mushrooms

Build Your Own $12/$16
Large - $2 / Topping
Small - $1.50 / Topping
Extra Cheese $3 / $2.50

Gluten Free 10" Crust Available for an Additional $5

Pepperoni-Beef-Italian Sausage-Jalapenos
Onions-Banana Peppers-Tomatoes-Black Olives
Bacon-Green Peppers-Mushrooms-Peppadews

Salads

Seafood Gumbo Cup $9
- Bowl $12

*Ahi Tuna with Sesame Ginger Dressing $18
Carrots - Cucumbers- Sweet Peppers - Wontons

*Regatta Salmon Salad $19
Blackened Salmon - Mixed Greens - Bleu Cheese Crumbles - Dried Cranberries - Red Onions - Pecans - Croutons - Raspberry Vinaigrette - Served with Crostini

Small Gingham Salad $11
Strawberries -Blue Cheese Almonds - Pecans - Gingham Poppy seed - Crostini
- Add Shrimp $4 Chicken $3

Wedge $14
Bacon - Tomato - Red Onion Pecans - Bleu Cheese Crumbles Bleu Cheese Dressing - Crostinis

Shrimp Louie Salad $19
Shrimp - Hard Boiled Eggs - Tomatoes - Cucumbers - Bacon - Shrimp Louie Dressing. Served with Crostini

Crab & Shrimp Bisque Cup $7
- Bowl $10

*Black & Bleu Steak $19
Blackened Steak - Bacon - Blue Cheese Crumbles - Red Onion -Tomatoes - Balsamic Dressing - Crostini

Gingham Salad- $12
Strawberries - Bleu Cheese Crumbles Almonds - Pecans - Gingham Poppy seed Crostini
- Add Shrimp $7 Chicken $5

Caesar Salad $9
Romaine lettuce tossed with Parmesan Cheese, House made Croutons & our own Caesar Dressing. Served with Crostini
- - add chicken $5 - shrimp $7- salmon $10

Fried Oyster Salad $18
Jumbo Fried Oysters - Romaine - Tomatoes - Red Onion Slivers - Parmesan - Remoulade Dressing - Crostini

Ranch-Honey Mustard-Thousand Island-Italian-Balsamic
Blue Cheese-Gingham Poppy Seed-Champagne

Wraps

Bacon Chicken Ranch Wrap $15
Fried Chicken - Jack Cheddar - Tomato Lettuce - Ranch - Fries

Chicken Caesar Wrap $15
Grilled Chicken - Romaine - Caesar Dressing - Shaved Parmesan - Cherry Tomatoes

*Cheeseburger Wrap $15
Loose Meat - Jack Cheddar Lettuce - Tomato - Onion - Mayo Mustard - French Fries

Philly Chicken Wrap $15
Onions - Green Peppers - White American - Cherry Pepper Relish

*Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness

Sandwiches & Such

*Whiskey Burger $16
Whiskey Sauce - Bacon - Provolone Cheese - Grilled Onions - Onion Straws Fries

Oyster Basket $18
Fried Oysters - Hush Puppy Slaw - French Fries

Chicken Quesadilla $15
Jack Cheddar Blend - Pico De Gallo - Spicy Ranch - Salsa

Prime Rib Dip $17
Blackened - White American Caramelized Onions French Fries

Beef Birria Quesadilla $16
Mozzarella - Pico De Gallo - Sriracha - Birria Jus

Bang Bang Chicken $15
Bang Bang Sauce - Fried Onions - White American - Fries

Blackened Mahi Sandwich $17
Lettuce - Tomato - Pickles - Tartar sauce

*Cheeseburger $15
American - Lettuce - Tomato - Onion Mayo - Mustard - Fries

Nashville Hot Chicken $15
Spicy! Hot Pickles - Slaw - Fries

BLT $14
Thick Cut Hickory Smoked Bacon - Tomato - Lettuce - Wheat Bread - Mayo

Chicken Tenders $15
Honey Mustard - Fries

Toasted Clubhouse $15
Ham-Turkey-Bacon Lettuce-Tomato-Mayo American-Wheat Fries

Fish & Chips $15
Cod - Hushpuppies -Cole Slaw French Fries

Fish Tacos $15
Pineapple Salsa - Spicy Ranch French fries

Shrimp Plate $17
Hush Puppy - Coleslaw French Fries

*Smash Burger $15
Angus Beef Patties - American Cheese - Lettuce - Tomatoes - Red Onion - Burger sauce - Brioche Bun

Shrimp Po'Boy $17
Lettuce - Tomato - Remoulade French Fries

Classic Reuben $15
Shaved Corned Beef - Swiss - Thousand Island Dressing - Marble Rye

Sweet Potato Fries or Onion Rings are available for $1.49

Gluten Free Buns Available for $2

FARMED RAISED

*French Cut Pork Chop with Bourbon Peach Glaze $19

*Beef Ramen $19
Spicy - Vegetable Blend - Korean Gochujang Pepper - Mushrooms Green Onions. (Served with Salad Only)

*Filet $MKT
8 oz Black Angus

Chicken Parmesan $19
San Marzano Marinara- Angel Hair Pasta . (Served with Salad Only)

*Ribeye $38
14 oz Black Angus

* Petite Filet $MKT
5 oz Black Angus

Chicken Marsala $19
Sweet Marsala - Mushrooms - Mashed Potatoes

Served with side salad & one side item, unless otherwise noted.

Twice Baked Potato - Sweet Potato Mash - Cream Spinach
Mashed Potatoes - Glazed Brussel Sprouts - Couscous
Asparagus - Baked Potato (Available 5 pm)

SEAFOOD

spicy Voodoo Shrimp $19
Served over Gouda Parmesan Grits. Accompanied with Spicy Cheddar Jalapeno Cornbread waffle. (Served with Salad Only)

*Crab & Shrimp Stuffed Salmon $22
Shrimp and crab in a rich, creamy old bays filling finished with a lemon butter sauce

Grouper Piccata $25
Caper lemon butter sauce. Served over angel hair pasta.
• (Served with salad only)

*Blackened Ahi Tuna $22
Pan seared rare and sliced, served with broccoli, asparagus, and tri-colored peppers topped with soy mustard sauce over shrimp risotto. Topped with tuxedo sesame seeds. (Served with Salad Only)

Blackened Red Fish $24
Crawfish Creole Cream

Triple Tail $28
Lightly Breaded - White Wine Butter Sauce

*Crunchy Teriyaki Tuna $24
Teriyaki - Sweet Thai Chili

Scallops with Cajun Cream Sauce $24
Shrimp Risotto

Blackened Shrimp Pasta $16
Alfredo - Garlic Crostini
• (served with salad only)

Shrimp and Scallop Angel Hair $21
Basil -Tomatoes - Garlic Butter - Parmesan cheese - Crostini
(Served with Salad Only)

*Sweet Chili Salmon Bowl $20
Salmon with tri-colored confetti peppers, broccoli florets, & chopped green onions served over couscous and finished with a sweet soy glaze.
• (Served with salad only)

Red Snapper & Shrimp with Grits $19
Gouda Parmesan Grits - Mushrooms - Onions - Tomatoes
(Served with Salad Only)
• (Served with Salad Only)

Catfish Platter $17
Hush Puppy - Cole Slaw -Tartar Sauce

Creole Mahi $18
Shrimp Risotto - Crostini.
(Served with Salad Only)

3% Surcharge on Credit Card Transactions