

# GEORGE TOWN YACHT CLUB



## All Day Menu

**Address:** The Barcadere Marina

**Phone:** (345) 947 4892

**Cuisine:** Caribbean International

## APPETIZERS

<b>GTYC Signature Trio</b>	<b>CI\$15</b>
Conch Fritters, Ceviche and Tartare of the day	
<b>Crispy Calamari</b>	<b>CI\$12</b>
Pickled onions, spicy aioli	
<b>Cracked Conch</b>	<b>CI\$10</b>
Escovitch mayo, pickled carrots	
<b>Conch Fritters</b>	<b>CI\$10</b>
Jerk mayo, escovitch vegetables	
<b>Homemade crispy chicken wings</b>	<b>CI\$14</b>
Spicy buffalo or sweet chili, blue cheese dressing	
<b>GTYC Ceviche of the Day</b>	<b>CI\$12</b>
Ginger, orange, cilantro	
<b>Bruschetta</b>	<b>CI\$9</b>
Walnut bread, parmesan, tomato cranberry salsa	
<b>Coconut Shrimp</b>	<b>CI\$10</b>
Sweet chili mayo	
<b>Sesame Seared Fresh Catch Tartar</b>	<b>CI\$14</b>
Avocado, seaweed, tobiko, tamarind ponzu	

## SOUPS

<b>GTYC Red Conch Chowder</b>
CI\$6 cup/ CI\$9 bowl. Bacon, tomatoes, local peppers, coconut milk
<b>Soup of the Day</b>
CI\$6 cup/ CI\$9 bowl

## SALADS

<b>Caesar Salad</b>	<b>CI\$10</b>
Romaine lettuce, homemade croutons, parmesan	
<b>Cobb Salad</b>	<b>CI\$14</b>
Spinach, corn, chicken, tomato, blue cheese, boiled egg, avocado, bacon, honey mustard dressing	
<b>GTYC Garden Salad</b>	<b>CI\$12</b>
Mixed greens, fresh turmeric dressing, tomatoes, cucumbers, spiced cashew nuts, local seasonal veg	
<b>Salad Niçoise</b>	<b>CI\$16</b>
Mixed greens, seared tuna, green beans, boiled egg, tomato, olives, baby potatoes, cucumber	

## SANDWICHES

All sandwiches come with fries or salad. (Upgrade to a cup of soup for CI\$4)

<b>GTYC Smoked Gouda, Bacon Burger</b>	<b>CI\$15</b>
Spiced aioli, lettuce, tomato, onion, pickles	
<b>Fried Mahi Escovitch Sandwich</b>	<b>CI\$17</b>
Milk bread, escovitch vegetables, tartar sauce	
<b>Lobster Roll</b>	<b>CI\$18</b>
Caribbean lobster, tartar mayo, applewood smoked bacon, crispy pickles, homemade bun	
<b>Butter Chicken Bread Bowl</b>	<b>CI\$17</b>
Creamy butter chicken, homemade bread bowl	
<b>Certified Angus Steak Sandwich</b>	<b>CI\$17</b>
Homemade sourdough bread, brie, caramelised onion, arugula, mushroom jus	
<b>Roasted Turkey Wrap</b>	<b>CI\$15</b>
Lettuce, tomato, avocado, Swiss cheese, cran mayo	
<b>Grilled Chicken Club Sandwich</b>	<b>CI\$15</b>
Lettuce, tomato, onion, bacon, Swiss cheese, avo	
<b>Vegan Falafel Pita</b> <span style="border: 1px solid black; padding: 0 2px;">Vegan</span>	<b>CI\$13</b>
Mint sauce, lettuce, tomato, onions, hot sauce	

**Vegan Kofte Kebab** Vegan **CI\$13**  
Turkish flat bread, spicy hummus, arugula and almond flex, mint and tamarind sauce

## PIZZA

**Italian Style Homemade Thin Crust** **CI\$12**  
Mozzarella, homemade tomato sauce, basil

**Each Additional Topping** **CI\$1**  
Ham, jerk or grilled chicken, pepperoni, sausage, peppers, pineapple, mushrooms, olives, arugula, grilled vegetables, artichokes, onions, basil pesto

## MAIN COURSES

**Cod Fish & Chips** **CI\$16**  
English style chips, tartar sauce

**Soft Shell Mahi Taco's** **CI\$17**  
Guacamole, arugula, pickled fennel, bean salsa

**Fresh Ricotta Spinach Ravioli** **CI\$12**  
Zucchini, pumpkin, tomatoes, mushrooms, arugula

**Wild Shrimp & Garlic Pasta** **CI\$23**  
Fettuccini, chili, fresh garlic, artichoke puree

**GTYC Seafood Platter** **CI\$32**  
Lobster, shrimp, pan-fried fish, charred lime, creamy pasta, vegetables & caper butter

**Housemade Jerk Chicken Pasta** **CI\$14**  
Fettuccine, pumpkin, shallots, callaloo, tomato vinaigrette, chili flakes, feta

**Braised Lamb Shank** **CI\$22**  
Slow braised spiced lamb shank, sweet peas, pomegranate, garlic & herb mash, lamb jus

**GTYC Curry**  
Vegetable- CI\$12 , Chicken- CI\$14 , Shrimp- CI\$23 or Lobster- CI\$32

**Add Naan Bread** **CI\$4**

## FROM THE GRILL

Choose any two sides & a sauce to compliment your grill item or pair them with a Garden or Caesar salad

<b>Certified Angus 12oz Striploin</b>	<b>CI\$28</b>
<b>Grilled Chicken Breast or Jerk Chicken</b>	<b>CI\$17</b>
<b>BBQ Baby Back Ribs</b>	<b>CI\$19</b>
<b>Caribbean Lobster Tails</b>	<b>CI\$28</b>
<b>Garlic Shrimp</b>	<b>CI\$23</b>
<b>Catch of the Day</b>	<b>MP</b>
Fresh from the GTYC dock (Market Price)	
<b>Herb Crusted Mahi Mahi</b>	<b>CI\$23</b>
<b>Atlantic Salmon</b>	<b>CI\$24</b>

## SIDES

White rice, rice and beans, plantain, mashed potatoes, homemade fries, sweet potato fries, truffle parmesan fries, cassava fries, onion rings, truffle mac & cheese, steamed vegetables, creamy garlic spinach, chili garlic kale

<b>Additional sides</b>	<b>CI\$4</b>
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## SAUCES

Beef jus, tomato vinaigrette, lemon beurre blanc, Cayman style, caper butter, garlic butter, mushroom jus

### Sauces

15% service charge will be added to your bill.

Last updated: Wed 03 Aug, 2022