

APPETIZERS

CRISPY GREEN BEANS

spicy mayo 9.5

SHORT RIB TACOS (3)

pickled jalapeños, citrus sour cream and queso 12.5

BLACK MUSSELS

cherry wood smoked bacon, roasted fennel, Naples Beach Brew 14.9

CRISPY CALAMARI

popcorn shrimp, cherry peppers, 3 sauce sampler 14.5

HOMEMADE CRAB CAKES

Jumbo blue, Florida stone, Alaskan snow crab, citrus-mustard sauce 17.9

CHICKEN WINGS (9)

sweet and spicy "sugar shack" sauce 12.5

KALE GUACAMOLE

tangerine, cilantro, serano chile, flax seeds and lime 11.9

TUNA TARTARE

petite greens, crispy crunchies, fried ginger and citrus soy* 14.5

MINI CORNBREAD MUFFINS

daily homemade brown sugar topped cornbread mini muffins served with homemade honey butter 6 mini muffins for 3.5

SUSHI

VOLCANO

tempura fried krab, sesame soy paper, chile and avocado kimchi-wasabi 14.9

SPICY TUNA

sweet and spicy sauce, green onion and cucumber. spicy yum yum* 13.9

LOBSTER BOMB

maine lobster, krab, ghost chili, cream cheese, pineapple and green onion with ghost chili hot sauce 14.5

SOUP & SALAD

FRESH MARKET SOUP cup 5.5 / bowl 6.5

ORGANIC KALE CAESAR

romaine, raddichio, toasted hemp seed 9.4

CHOPPED

chopped iceberg lettuce, heirloom tomatoes, cherry smoked bacon, sliced red onion, homemade blue cheese dressing 13.5

FRESH

mixed green lettuces, garden veggies, served with your choice of dressing 9.2

SALAD DRESSINGS:

maytag blue cheese, homemade peppercorn ranch, honey lime, classic french, balsamic vinaigrette, maple-miso or "Lemonade" dressing

ENTREE SALAD + chicken 5.0 / + grilled shrimp 7.5 / + crab cake 12.5

ROASTED VEGGIE CAESAR

roasted mushrooms, garden fresh squash, red onion, kale, avocado and quinoa 16.5

TUNA CRUNCH

fresh sushi grade tuna, avocado, cucumber, green onion and tomato with toasted almonds, fried wontons in a yuzu soy dressing* 23.5

GRILLED SALMON

ancient grains, purple kale, toasted almonds and raspberry yuzu vinaigrette 24.5

INTRODUCING SUMMER CRAB!

Served from May 16th - October 14th

STONE CRAB SEASON IS OVER ...
so to soften the blow we've come up
with the perfect combination of crab favorites
to offer you all summer long!

SUMMER CRAB

Served hot or cold with
with fresh citrus, mustard and cocktail sauces

Jonah Crab Claws 2.5 each

Snow Crab Clusters (½lb) 14.2 each

Maryland Blue Crab 5.0 each

Alaskan King Crab (½ lb) 32.50



3 CRAB COMBO

10 Jonah crab claws, 3 Snow Crab Clusters (1½ lbs), and
1 Maryland Blue Crab served hot or cold
with fresh citrus and condiments ...

add extra of any crab above to customize your tower!

69.5

TOWERS

Served on a bed of crushed ice with
yabba island mustard sauce, cocktail sauce and fresh lemon

SHELLFISH

4 shrimp, 4 oysters, 6 Jonah crab claws,
6oz. king crab, 8 mussels, 4oz. lobster tail* 79.5

KING CRAB

2 pounds of Alaska's finest! 125.0

CHILLED SHELLFISH

TODAY'S OYSTERS

served with cocktail sauce and lemon*

• Apalachicola, Gulf of Mexico, Florida 2.9

• Blue Point, Long Island, Connecticut 3.2

• Moondancer, Damariscotta, Maine 4.8

Mixed Baker's Dozen 36.0

SHRIMP COCKTAIL

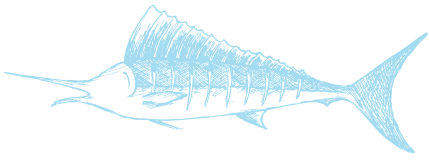
8 large gulf shrimp, cocktail sauce, lemon 14.5

KING CRAB

6oz. cracked crab served with citrus-mustard sauce 23.5

GRILLED SEAFOOD

Served with fresh island vegetables and your choice of one side



TODAY'S SMALL CATCH

6.5oz cut of hard to find and limited quantities of the sea's finest catch

COBIA.....	37.8
TRIGGERFISH	38.2

FRESH SEAFOOD

6.5oz cut of the freshest seafood we could find!

TILAPIA	22.5
ATLANTIC SALMON.....	26.5
SWORDFISH	27.5
AHI TUNA.....	34.9
BLACK GROUPER.....	35.0
GRILLED SHRIMP	22.5
MAHI MAHI.....	25.7

LOBSTER

Picked Right From The Tank!
Served with fresh island vegetables and your choice of one side

Whole Steamed Lobster	36.5
1/2 Steamed Lobster	24.5
Whole Crab & Shrimp Stuffed Lobster	45.5
1/2 Crab & Shrimp Stuffed Lobster	29.5

SEAFOOD ENTREES

CEDAR PLANK SALMON

ancient grains, roasted spaghetti squash, fresh micro salad and yuzu soy 26.5

GROUPE SCAMPI

with rock shrimp, sun dried tomato - white wine sauce and tossed linguini 32.0

MAHI MAC

macadamia encrusted mahi mahi with roasted vegetables, brown sugar-dijon dressing and petite greens 30.4

CRISPY - CRUNCHY

battered black grouper and 4 gulf shrimp, tartar sauce and french fries 29.5

RASTA PASTA

shrimp, little neck clams, mussels & king crab with garlic, white wine, fresh tomatoes, sun-dried tomatoes, hearts of artichoke and sweet basil tossed with angel hair pasta and Parmesan cheese 27.5

FRESH GROUPE SANDWICH

served blackened or grilled on a cornmeal dusted kaiser roll. Served with home made pickles, tartar sauce, french fries and lemon 18.5

STEAKS

Served with fresh island vegetables and your choice of one side*

6oz. SIRLOIN STEAK (a tougher cut of beef)	24.5
7oz. FILET OF BEEF	34.5
10oz. FILET OF BEEF	39.5
14oz. NY STRIP STEAK	38.5
16oz. RIB EYE	42.5

TOP YOUR STEAK

with a mixture of king crab, popcorn shrimp and lobster, sweet and spicy sauce, "lo cal" béarnaise and hand made onion rings 12.5

CHOOSE A SAUCE all .95

Citrus
Tomato, Garlic & Wine
Wasabi Citrus Soy
Mango Sweet and Spicy
Peppercorn
Marsala Wine
Yabba Island Steak

SPICE UP YOUR STEAK:

Shrimp Scampi (5) 9.5
Fried Shrimp (5) 9.5
Crab Cake 12.5
King Crab (6oz) 23.5
Jonah Crab Claw 2.5 each
Lobster Tail (4oz) 18.5
Whole Maine Lobster 36.5

COMBOS

SERVED WITH FRESH VEGETABLES, YOUR CHOICE OF STEAK FROM ABOVE AND ...

SURF + TURF

4oz. lobster tail, drawn butter add 18.5

TURF + CLAWS

5 medium cracked Jonah crab claws, Yabba Island mustard sauce add 12.5

TURF + SPICY

6 gulf shrimp tossed in our famous sweet and spicy sauce add 9.5

TURF + MAINE

1/2 of a Maine lobster, drawn butter add 24.5

ENTREES

SWEET AND SPICY STEAK

tenderloin of beef medallions topped with a mixture of king crab, popcorn shrimp and lobster, sweet and spicy sauce and "lo cal" béarnaise
Served with mashed potatoes and vegetables* 29.5

add lobster tail 18.5 | king crab (6oz.) 23.5

PAPPARDELLE BOLOGNESE

fresh pappardelle pasta in a traditional beef and tomato sauce with fresh oregano, basil and cheese 24.5
(ground turkey available on request)

GRASS FED BURGER

1/2 pound burger with lettuce, tomato and onion with your choice of cheese and one side* 15.5

CHICKEN & VEGETABLES

PECAN CHICKEN

grilled breast of chicken topped with pecan bacon, marsala mushrooms and cheddar cheese. served with sour cream mashed potatoes and vegetables 23.5

VEGETARIAN "LASAGNA"

fresh zucchini "noodles", spaghetti squash, roasted eggplant, mushrooms and arugula with tomato vodka sauce and homemade lemon ricotta 22.0
(there are no pasta noodles in this dish - all vegetables)

12oz. ORGANIC GRILLED CHICKEN

served with fresh island vegetables, sweet potato fries and your choice of sauce 24.5

SIDES \$4.9 each

Home made Pickles / Fuji Apple Slaw / Fresh Broccoli (add 2.5)
French Fries / Sweet Potato Fries / Roasted Sweet Potato / Sea Salt Baked Potato

PLEASE ALERT YOUR SERVER TO ANY ALLERGIES YOU MAY HAVE.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.

There is a risk associated with consuming raw oysters. Yabba Dinner Menus05.17.18