



APPETIZERS

SPICY TUNA ROLL

fresh chopped tuna, sweet and spicy sauce, green onion, cucumber roll, spicy yum yum 19

BLACK MUSSELS

heirloom tomatoes, garlic, hearts of artichoke and a touch of marinara 21

COCONUT SHRIMP

individually hand breaded in tender shredded coconut served crispy with a fresh coconut-pineapple sweet and sour! 19

TUNA NEGRIL*

ribbons of fresh tuna, jumbo lump crab, callaloo, crushed wasabi "peas", diced fresh mango and avocado in a citrus flavored sesame-soy 22

HOMEMADE CRAB CAKE

blue crab cake with citrus mustard sauce 23

HANDMADE GUACAMOLE

tangerine, cilantro, kale, serano chile, flax seeds and lime. served with chips 19

MINI CORNBREAD MUFFINS

daily homemade brown sugar topped cornbread mini muffin served with homemade honey butter 6 mini muffins for 9

VEGGIE EGG ROLLS

crunchy handmade egg rolls with chinese cabbage, carrots and more! served with fresh guava sweet and sour 17

SOUP & SALADS

CRAB, SHRIMP AND CORN CHOWDER 10

FRESH

mixed green lettuces, cucumber, radish, heirloom cherry tomatoes. served with your choice of dressing 14

ORGANIC KALE CAESAR

romaine, raddichio, toasted hemp seed 15

CREAMY FRESH BURRATA

with fresh summer peaches, cucumber, avocado and sweet basil served with tomato water with balsamic and extra virgin olive oil 23

THE WEDGE

fresh iceberg, romaine, blue cheese crumbles, crispy bacon, fresh tomato, blue cheese dressing 17

ROASTED VEGGIE CAESAR

roasted mushrooms, garden fresh squash, red onion, kale, avocado and quinoa 26

GRILLED SALMON SALAD

with a fresh tossed garden salad, roasted vegetables, avocado, quinoa and purple kale tossed in a citrus-blueberry vinaigrette 34

DRESSINGS:

*Peppercorn Ranch, Blue Cheese, Balsamic, French, Oil and Vinegar, Peasant Dressing
Citrus-Blueberry Vinaigrette, Homemade Caesar, Lemongrass-Ginger Vinaigrette*

CHILLED SHELLFISH

TONIGHT'S OYSTERS

served with cocktail sauce, cucumber-vodka mignonette and lemon
Ask your server about tonight's selection
6 for 29 // 12 for 55*

SEAFOOD TOWER FOR TWO

8 jumbo shrimp, 4 oysters, 2 snow crab clusters, 8 mussels and a whole Maine lobster served with homemade cocktail sauce, yuzu mustard sauce and fresh lemon 129

SHRIMP COCKTAIL

8 large gulf shrimp, cocktail sauce, lemon 20



SHRIMP AND OYSTERS TOWER

[12 Gulf water shrimp. 6 chef select oysters] 58

PLEASE ALERT YOUR SERVER TO ANY ALLERGIES YOU MAY HAVE.

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase The Consumer's Risk Of Food Borne Illnesses. If unsure of your risk consult a physician • \$4.5 plate sharing charge.
Yabba Island Grill 06.13.23

FRESH SEAFOOD

CRISPY CRAB STUFFED GROUPER

tropical nut, corn flake and plantain crust, jasmine rice, pineapple togarashi butter sauce 45

ISLAND SKY SEA BASS

miso, kaffir lime and coconut roasted sea bass, crab, fresh veggie stir fry and jasmine rice 62

COCONUT SHRIMP (10)

individually hand breaded in tender shredded coconut.

Served crispy with a fresh coconut-pineapple sweet and sour and your choice of one side! 34

CRAB CAKE STUFFED WHOLE LOBSTER

served with roasted corn on the cob, littleneck clams, mussels, hot Italian sausage, drawn butter and roasted red potatoes 60

BLACKENED SALMON

with brown sugar, jalapenos and pecans, roasted butternut squash, spinach salad 40

FISH AND CHIPS

crispy golden fried haddock and gulf shrimp served with tartar, thai hot and marinara sauces 36



STEAK*

6oz. FILET 64 • 10oz. CENTER CUT FILET 90 • 14oz. NY STRIP STEAK 72 • 18oz. RIB EYE 56

COMBOS

Add to any entree or grill item

CRAB CAKE 21

6oz. LOBSTER TAIL 36

SNOW CRAB CLUSTER 24

GRILLED or FRIED SHRIMP 18

ISLAND STYLE

add a mixture of popcorn shrimp and lobster, sweet and spicy sauce and "lo-cal" béarnaise 22



ENTREES

SWEET AND SPICY STEAK

tenderloin of beef medallions topped with a mixture of popcorn shrimp, crab and lobster, sweet and spicy sauce and "lo cal" béarnaise Served with mashed potatoes and vegetables* 52

BERKSHIRE PORK SHANK

served with smashed red skin potatoes, grand marnier glazed baby carrots and a BBQ port wine reduction 46

RASTA PASTA

shrimp, little neck clams and mussels with garlic, white wine, fresh tomatoes, sun-dried tomatoes, hearts of artichoke and sweet basil tossed with angel hair pasta and Parmesan cheese 36

VEGGIE NOODLE

thin spaghetti pasta in a mildly spicy Thai sauce tossed with heirloom tomatoes, fresh squash, broccoli and sweet basil 32

SIDES

10 each

ISLAND VEGETABLES

JASMINE RICE

FRENCH FRIES

FRESH BROCCOLI

TRUFFLE FRIES (ADD \$1.00)

ROASTED SWEET POTATO

SEA SALT BAKED POTATO

MASHED POTATOES

SAUCES

5 each

YABBA ISLAND STEAK

JALAPEÑO PECAN

PINEAPPLE TOGARASHI

MANGO SWEET AND SOUR

CHIPOTLE CREAMY HORSERADISH

LEMONGRASS, GINGER VINAIGRETTE

AVOCADO JALAPEÑO