



## GLUTEN FREE MENU

Customers with celiac disease are strongly recommended to order GRILLED FISH or STEAK with fresh vegetables. Culinary Concepts cannot guarantee that mistakes would not be made with other selections.

### SALAD

#### ORGANIC KALE CAESAR

fresh kale, crisp romaine, raddichio and toasted hemp seed, tossed in a homemade caesar dressing 9.4 NO CROUTONS

#### WATERMELON SALAD

fresh watermelon with vine ripe tomato, micro greens, yuzu citrus dressing 11.5 NO CROUTONS

#### ROASTED VEGGIE CEASAR

roasted mushrooms, peppers, garden fresh squash, red onion, kale, avocado and quinoa tossed with crisp romaine in our homemade dressing 16.5 NO CROUTONS

add CHICKEN 5.0 | add GRILLED SHRIMP 7.5

### 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

#### SHRIMP COCKTAIL

8 large gulf shrimp with homemade cocktail sauce and lemon 14.5

#### KING CRAB

6oz. cracked crab served with citrus-mustard sauce 18.9

### ENTREES

#### 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

#### VEGETARIAN "LASAGNA"

fresh zucchini "noodles", spaghetti squash, roasted eggplant, mushrooms and arugula with tomato vodka sauce and homemade lemon ricotta 22.5  
(there are no pasta noodles in this dish – all vegetables)

Although we made every effort to ensure that this menu is gluten free we can not offer a 100% guarantee. Please alert your server to any food 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. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illnesses from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult your physician Yabba Gluten Free Menu 01.16.18

# THE GRILL

Served with fresh island vegetables and your choice of one side

## STEAKS

6oz. SIRLOIN STEAK .....	23.5
7oz. FILET OF BEEF .....	32.5
10oz. FILET OF BEEF .....	38.5
14oz. NY STRIP STEAK .....	34.0
14oz. PORK CHOP.....	28.5
16oz. RIB EYE .....	35.0
12oz. ORGANIC CHICKEN BREAST .....	19.9

## TODAY'S SMALL CATCH

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

AMERICAN RED SNAPPER .....	37.5
<i>Firm-textured fish with moist, white flesh that is delicate and mild</i>	
TRIPLETAIL .....	34.5
<i>Very firm texture with a sweet taste</i>	

## SEAFOOD

6.5oz cut of the freshest seafood we could find!

TILAPIA .....	21.5
<i>White or pinkish firm fish, low in fat content and sweet, mild in flavor</i>	
ATLANTIC SALMON .....	25.5
<i>Tangerine in color with a rich and buttery taste</i>	
SWORDFISH .....	27.5
<i>Mildly sweet in flavor with a moist, meaty texture</i>	
AHI TUNA .....	32.5
<i>Deep red in color with large firm flakes and meaty flavor</i>	
BLACK GROUPER.....	42.5
<i>Moist fish with a distinctive yet mild flavor, large flakes and a firm texture</i>	
GRILLED SHRIMP .....	22.5
<i>Sweet and tender</i>	
MAHI MAHI .....	27.5
<i>Moist, flaky, delicate texture with excellent mild natural flavor</i>	

## COMBOS

Ask your server to add any addition to your steak or seafood choice!

Lobster Tail (4oz)	19.5
Medium Stone Crab Claw	7.9
King Crab (6oz)	18.5
Whole Maine Lobster	36.5

## CHOOSE A SAUCE

each \$1.5

- Citrus
- Mango Sweet and Spicy

## SIDES

- Homemade Pickles
- Chip of the Evening
- Fuji Apple Slaw
- Fresh Broccoli (add 2.5)
- French Fries
- Sweet Potato Fries
- Roasted Sweet Potato
- Sea Salt Baked Potato
- \$4.9 each

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