

YABBA ISLAND GRILL

early dining

.... 2 Entrees for \$34.9
served 5:00pm - 6:00pm 7 days a week

ADD

Cup of Tortuga Tomato Soup

Fresh roasted heirloom tomatoes, Thai basil, garlic and tiny croutons finished with a dollop of lightly beaten unsweetened cream and a drizzle of fresh citrus oil
\$4.9

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Island Greens

Mixed greens, fresh garden tomatoes, radish and carrots
Served with your choice of blue cheese, peppercorn ranch, french, balsamic or Yabba Island's original honey-lime walnut dressing
\$5.9

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Citrus Caesar

Crisp romaine in a caesar dressing spiked with fresh citrus
Served with island spiced croutons and toasted plantains
\$5.9

HAPPY HOUR

7 days a week from
5:00pm - 6:30pm

50% OFF

all Wines By The Glass,
Call and Well Drinks

RASTA PASTA

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

YABBA ISLAND ORIGINAL JERK CHICKEN

Marinated in a mixture of our 20 secret spices. Served with black beans and rice and "jolly mon" gravy

THE GREAT FISH SANDWICH

Beer battered fish, usually cod, haddock or grouper sandwich on a brioche bun with lettuce, tomato and red onion served with "crazy cool" slaw, island tartar, French fries and lemon

ISLAND MUSSELS

Fresh black mussels sautéed in a "Mamba" of garlic, fresh roma tomatoes, basil, white wine, lemon, "cracked" Key West conch and hearts of artichoke

SOUTH ISLAND PULLED PORK SANDWICH

Slow roasted pulled pork, homemade BBQ, handmade onion rings on a brioche bun with island slaw and French fries

TACOS

Two double wrapped flour tortillas. Served with filling of your choice, shredded green cabbage, cucumber, tomato, red onion, creamy cilantro-lime sour cream, jalapeños, homemade salsas and tortilla chips

Grilled Chicken • Shrimp • Pulled Pork

THAI BEEF STIR FRY

Sirloin steak tips with sautéed snap peas, red peppers, bok choy, bamboo shoots and shiitake mushrooms with Thai chiles in a classic Asian brown sauce over white rice

ISLAND ALFREDO

Chicken breast sautéed in a "jerk style" cream sauce with sautéed garlic and 7 secret spices. Tossed with linguini, mango and fresh broccoli

BUNGALOW BILL'S SHRIMP PLATTER

12 hand breaded "Pinks"
Served with homemade cocktail sauce, "crazy cool" slaw, lemon and your choice of french fries, sweet or sea salt baked potato

FISH AND CHIPS

A selection of white fish, usually Haddock, Basa, 'King' Cod, battered and fried. Served with french fries, Old English Malt Vinegar, island slaw, tartar sauce and lemon

GRILLED TILAPIA

with choice of sauce and side

Please alert your server to any food allergies you may have • No substitutions • No take out orders

Not available on Holidays or when there is an event on Fifth Avenue South.

Consuming raw or undercooked 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 or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician

Yabba Island Grill Wine&Dine 2 for \$34.9 12.21.11