



BAR MENU

25% OFF THE ENTIRE DINNER MENU ...
OFFERED ALL NIGHT LONG AT THE BAR ONLY!

Discount does not apply to any cocktails/beverages, early dining or gift card purchases.

APPETIZERS

SPICY TUNA ROLL

fresh chopped tuna, sweet and spicy sauce, green onion, cucumber roll, spicy yum yum ~~19~~ 15

BLACK MUSSELS

heirloom tomatoes, garlic, hearts of artichoke and a touch of marinara ~~21~~ 16

COCONUT SHRIMP

individually hand breaded in tender shredded coconut served crispy with a fresh coconut-pineapple sweet and sour! ~~19~~ 15

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~~ 17

HOMEMADE CRAB CAKE

blue crab cake with citrus mustard sauce ~~23~~ 18

HANDMADE GUACAMOLE

tangerine, cilantro, kale, serano chile, flax seeds and lime. served with chips ~~19~~ 15

MINI CORNBREAD MUFFINS

daily homemade brown sugar topped cornbread mini muffin sserved with homemade honey butter 6 mini muffins for ~~9~~ 7

VEGGIE EGG ROLLS

crunchy handmade egg rolls with chinese cabbage, carrots and more! served with fresh guava sweet and sour ~~17~~ 13

SOUP & SALADS

CRAB, SHRIMP AND CORN CHOWDER ~~10~~ 8

FRESH

mixed green lettuces, cucumber, radish, heirloom cherry tomatoes. served with your choice of dressing ~~14~~ 11

ORGANIC KALE CAESAR

romaine, raddichio, toasted hemp seed ~~15~~ 12

CREAMY FRESH BURRATA

with fresh summer peaches, cucumber, avocado and sweet basil served with tomato water with balsamic and extra virgin olive oil ~~23~~ 18

THE WEDGE

fresh iceberg, romaine, blue cheese crumbles, crispy bacon, fresh tomato, blue cheese dressing ~~17~~ 13

ROASTED VEGGIE CAESAR

roasted mushrooms, garden fresh squash, red onion, kale, avocado and quinoa ~~26~~ 20

GRILLED SALMON SALAD

with a fresh tossed garden salad, roasted vegetables, avocado, quinoa and purple kale tossed in a citrus-blueberry vinaigrette ~~34~~ 26

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~~ 22 // 12 for ~~55~~ 42

SHRIMP COCKTAIL

8 large gulf shrimp, cocktail sauce, lemon ~~20~~ 15



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~~ 97

SHRIMP AND OYSTERS TOWER

[12 Gulf water shrimp. 6 chef select oysters] ~~58~~ 44

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.
Bar menu is available at the bar only. Menu may not be offered on holidays or when there is an event on Fifth Avenue South. 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~~ 34

ISLAND SKY SEA BASS

miso, kaffir lime and coconut roasted sea bass, crab, fresh veggie stir fry and jasmine rice ~~62~~ 47

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~~ 26

BLACKENED SALMON

with brown sugar, jalapenos and pecans, roasted butternut squash, spinach salad ~~40~~ 30

FISH AND CHIPS

crispy golden fried haddock and gulf shrimp
served with tartar, thai hot and marinara sauces ~~36~~ 27



STEAK*

6oz. FILET ~~64~~ 48 • 10oz. CENTER CUT FILET ~~90~~ 68 • 14oz. NY STRIP STEAK ~~72~~ 54 • 18oz. RIB EYE ~~56~~ 42

COMBOS

Add to any entree or grill item

CRAB CAKE** ~~27~~ 16

GRILLED or FRIED** SHRIMP ~~18~~ 14

6oz. LOBSTER TAIL ~~36~~ 27

SNOW CRAB CLUSTER ~~24~~ 18

ISLAND STYLE

add a mixture of popcorn shrimp and lobster,
sweet and spicy sauce and “lo-cal” béarnaise ~~22~~ 17



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~~ 39

BERKSHIRE PORK SHANK

served with smashed red skin potatoes,
grand marnier glazed baby carrots and a BBQ port wine reduction ~~46~~ 35

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~~ 27

VEGGIE NOODLE

thin spaghetti pasta in a mildly spicy Thai sauce tossed with heirloom tomatoes,
fresh squash, broccoli and sweet basil ~~32~~ 24

SIDES

~~10 each~~ 8 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~~ 4 each

YABBA ISLAND STEAK

JALAPEÑO PECAN

PINEAPPLE TOGARASHI

MANGO SWEET AND SOUR

CHIPOTLE CREAMY HORSE RADISH

LEMONGRASS, GINGER VINAIGRETTE

AVOCADO JALAPEÑO