



YABBA TO GO!

DELIVERY and CURBSIDE PICK UP AVAILABLE.

Order your dinner to go online at www.YabbaislandGrill.com or on THE CLUB CARD app

Or call (239) 403-7248

APPETIZERS

COCONUT SHRIMP

individually hand breaded in tender shredded coconut
served crispy with a fresh coconut-pineapple sweet and sour! 17.5

CRISPY CALAMARI

popcorn shrimp, cherry peppers, 3 sauce sampler 18.5

DEVEILED EGGS

pecan bacon, maple - jalapeno 14.5

FRIED OYSTERS

5 cracker breaded east coast oysters over a fresh kimchee slaw 19.5

THE ORIGINAL “SWIMPS”

5 gulf shrimp sauteed in red stripe beer
with a fiery butter sauce accented with Jamaican jerk spice,
served with a side of freshly toasted garlic bread 16.5

JUMBO CRAB CAKE

homemade blue crab cake with citrus mustard sauce 19.5

TUNA NEGRIL

Ribbons of fresh tuna, jumbo lump crab, callaloo,
crushed wasabi “peas”, diced fresh mango and avocado
in a citrus flavored sesame-soy 17.9

VEGETARIAN APPETIZERS

MINI CORNBREAD MUFFINS

daily homemade brown sugar topped cornbread mini muffins
served with homemade honey butter
6 mini muffins for 6.5

HANDMADE GUACAMOLE

tangerine, cilantro, kale, serano chile, flax seeds and lime. served with chips 16.9

VEGGIE EGG ROLLS

3 crunchy handmade egg rolls with chinese cabbage, carrots and more!
served with fresh guava sweet and sour 14.5

SOUP & SALADS

CRAB, SHRIMP AND CORN CHOWDER 7.5

MANHATTAN FISH CHOWDER 7.5

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ORGANIC KALE CAESAR

romaine, raddichio, toasted hemp seed 11.0

FRESH BEET SALAD

roasted heirloom beets, cherries, fresh figs and arugula. fresh mozzarella cream 15.0

THE WEDGE

wedges of iceberg, blue cheese crumbles, crispy bacon and fresh tomato tossed in blue cheese dressing 13.5

FRESH

mixed green lettuces, cucumber, radish, heirloom cherry tomatoes. served with your choice of dressing 11.5

ROASTED VEGGIE CAESAR

roasted mushrooms, garden fresh squash, red onion, kale, avocado and quinoa 18.5

GRILLED SALMON SALAD

with a fresh tossed garden salad, roasted vegetables, avocado, quinoa and purple kale tossed in a fresh raspberry yuzu vinaigrette 28.5

CHILLED SHELLFISH

TONIGHT’S OYSTERS

served with cocktail sauce,
cucumber-vodka mignonette and lemon*
Ask your server about tonight’s selection
4.5 each // 6 for 26.0 // 12 for 50.0



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 125.0

SHRIMP COCKTAIL

8 large gulf shrimp, cocktail sauce, lemon 16.5

SHRIMP AND OYSTERS TOWER

[12 Gulf water shrimp. 6 chef select oysters] 49.0

WE USE PEANUT OIL. PLEASE ALERT YOUR SERVER TO ANY ALLERGIES YOU MAY HAVE.

\$4.5 plate sharing charge. • Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase The Consumer's Risk Of Food Borne Illnesses.
Yabba Island Grill 11.26.21

FRESH SEAFOOD

CRISPY CRAB STUFFED GROUPER

tropical nut, corn flake and plantain crust, jasmine rice, pineapple togarashi butter sauce 34

ISLAND SKY

miso, kaffir lime and coconut roasted sea bass, fresh veggie stir fry and jasmine rice 48

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! 32

BLACKENED SALMON

with brown sugar, jalapenos and pecans, roasted butternut squash, spinach salad 34

BUNGALOW BILL’S SEAFOOD PLATTER

crispy golden grouper, gulf shrimp, and oysters served with french fries, tartar sauce, cocktail sauce and lemon 35

PEPPERCORN SEARED TUNA

with roasted tomatoes, redskin potatoes, mango and green beans, lemongrass dressing 44



THE GRILL

Served with your choice of one side*

6oz.FILET	42
10oz.CENTER CUT FILET	54
14oz. NY STRIP STEAK	52
18oz. RIB EYE	65
GRILLED 14oz. PORK CHOP	42
GRILLED BREAST OF CHICKEN	28

COMBOS

Add to any entree or grill item

ISLAND STYLE

add a mixture of popcorn shrimp and lobster, sweet and spicy sauce and “lo-cal” béarnaise 18

4oz. LOBSTER TAIL	24		GRILLED SHRIMP	12
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ENTREES

SWEET AND SPICY STEAK

tenderloin of beef medallions topped with a mixture of popcorn shrimp and lobster, sweet and spicy sauce and “lo cal” béarnaise Served with mashed potatoes and vegetables* 35

BERKSHIRE PORK SHANK

24oz. pork shank served with white cheddar polenta, grand marnier glazed baby carrots and a BBQ port wine reduction 36

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 34

APPLE WOOD GRILLED PORK CHOP

14oz.center cut pork chop served with roasted vegetables, smashed potatoes and Knob Creek maple bourbon demi 38

VEGGIE NOODLE

thin spaghettini pasta with fresh garlic, white wine and heirloom tomatoes, fresh squash, broccoli and sweet basil 29



SIDES

6.5 each

ISLAND VEGETABLES

WHITE CHEDDAR POLENTA

FRENCH FRIES

FRESH BROCCOLI

SWEET POTATO FRIES

ROASTED SWEET POTATO

SEA SALT BAKED POTATO

MASHED POTATOES

JASMINE RICE

SAUCES

1.5 each

JALAPENO PECAN

PINEAPPLE TOGARASHI

YABBA ISLAND STEAK

MANGO SWEET AND SPICY

CHIPOTLE CREAMY HORSERADISH