



DINNER TO GO!

featuring 50% off entrees and 20% off steaks, all night long!

DELIVERY and CURBSIDE PICK UP AVAILABLE.

Order your dinner to go online at
www.YabbaislandGrill.com or on THE CLUB CARD app
and receive a complimentary bottle of wine!

Free bottle of wine is valid for online orders only. Sorry no call in's.

Need assistance call (239) 403-7248

APPETIZERS

MINI CORNBREAD MUFFINS

daily homemade brown sugar topped cornbread mini muffins
served with homemade honey butter 6 mini muffins for 3.5

CRAB, SHRIMP AND CORN CHOWDER

8.5

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 14.5

CRISPY GREEN BEANS

spicy mayo 12.5

TUNA NEGRIL

Ribbons of fresh tuna, jumbo lump crab, callaloo, crushed wasabi "peas",
diced fresh mango and avocado in a citrus flavored sesame-soy 14.9

SHORT RIB TACOS (3)

pickled jalapeños, citrus sour cream and queso 14.9

CRISPY CALAMARI

popcorn shrimp, cherry peppers, 3 sauce sampler 17.4

CHILLED SHELLFISH

SHRIMP COCKTAIL

8 large gulf shrimp, cocktail sauce, lemon 16.5

FRESH OYSTERS OF THE DAY

Ask your server about tonight's selection 3.8 each

SALAD

ORGANIC KALE CAESAR

romaine, raddichio, toasted hemp seed 8.5

THE WEDGE

wedges of iceberg, blue cheese crumbles, crispy bacon and fresh tomato tossed in blue cheese dressing 8.5

FRESH

mixed green lettuces, garden veggies, served with your choice of dressing 8.5

SALAD DRESSINGS:

maytag blue cheese, homemade peppercorn ranch, honey lime, classic French, balsamic vinaigrette, maple-miso or "Lemonade", LoCal Italian dressing

ROASTED VEGGIE CAESAR

roasted mushrooms, garden fresh squash, red onion, kale, avocado and quinoa 16.5

GRILLED SALMON

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

HAND HELDS

SERVED WITH FRENCH FRIES

THE SIGNATURE

a half pound Black Angus beef patty with lettuce,
tomato and red onion 15.5

ISLAND COWBOY

Black Angus beef patty with chipotle bbq,
applewood smoked bacon, onion rings and "better cheddar" 16.9

ULTIMATE CHEESE

a single burger with your choice of 2 cheeses 16.5
Make it a double burger! +2.9

FRESH GROUPER SANDWICH

served blackened or grilled on a cornmeal dusted kaiser roll. Served with home
made pickles, tartar sauce, french fries and lemon 19.5

WE USE PEANUT OIL! PLEASE ALERT YOUR SERVER TO ANY 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.

Yabba Carry Out 09.01.2020

THE GRILL

SERVED WITH YOUR CHOICE OF ONE SIDE*

FILET

6oz. corn-fed midwestern beef, grilled in 1600° of tender love! ~~44.0~~ **35.2**

CENTER CUT FILET

giant 10oz. cut of the midwest's finest corn-fed beef ~~54.0~~ **43.2**

14oz. NY STRIP STEAK

slightly firmer than a filet with less marbling than a ribeye and extra special ~~48.0~~ **38.4**

16oz. RIBEYE

USDA upper choice, well marbled for peak flavor with deep beefy richness
... king of steaks! ~~50.0~~ **40.0**

GRILLED CHICKEN

10oz. breast of organic chicken ~~26.0~~ **13.0**

CHOOSE A SAUCE

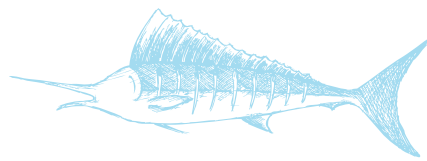
all 1.5
Citrus
Tomato, Garlic & Wine
Mango Sweet and Spicy
Wasabi Citrus Soy
Peppercorn
Marsala Wine
Yabba Island Steak

SIDES

5.5 each
Island Vegetables • Jasmine Rice
Roasted Root Vegetables • French Fries
Fresh Green Beans • Sweet Potato Fries
Roasted Sweet Potato • Baked Potato
Mashed Potatoes

GRILLED SEAFOOD

SERVED WITH FRESH ISLAND VEGETABLES



SHRIMP.....	28.0	14.0
SALMON.....	36.0	18.0
MAHI MAHI.....	38.0	19.0
TUNA.....	38.0	19.0

FRESH SEAFOOD

CEDAR PLANK SALMON

with tequila honey glaze, Mexican street corn, roasted root vegetables ~~38.0~~ **19.0**

PEPPERCORN SEARED TUNA

with roasted tomatoes, redskin potatoes, mango and green beans, lemongrass dressing ~~46.0~~ **23.0**

MAHI MAC

macadamia encrusted mahi mahi with roasted vegetables, brown sugar-dijon dressing and petite greens ~~44.0~~ **22.0**

CRISPY - CRUNCHY

battered crispy fish and 4 gulf shrimp, tartar sauce and french fries ~~28.4~~ **14.2**
[all fried gulf shrimp (11) upon request]

CRISPY CRAB STUFFED GROUPE

tropical nut, corn flake and plantain crust, jasmine rice, pineapple togarashi butter sauce ~~38.0~~ **19.0**

RASTA PASTA

shrimp, little neck clams, mussels & king crab with garlic, white wine, fresh tomatoes, sun-dried tomatoes, hearts of artichoke and sweet basil
tossed with angel hair pasta and Parmesan cheese ~~36.0~~ **18.0**

ENTREES

SWEET AND SPICY STEAK

tenderloin of beef medallions topped with a mixture of
king crab, popcorn shrimp and lobster, sweet and spicy sauce and "lo cal" béarnaise
Served with mashed potatoes and vegetables* ~~36.0~~ **18.0**

PECAN CHICKEN

grilled breast of chicken topped with pecan bacon, marsala mushrooms and cheddar cheese.
served with sour cream mashed potatoes and vegetables ~~28.0~~ **14.0**

SHRIMP AND BEEF STIR FRY

with shanghai noodles, thai peanut sauce, fresh mint, vegetables and mushrooms ~~34.0~~ **17.0**