



## ISLAND ORIGINALS

ALL HALF PRICED!  
REGULAR 14.0 NOW 7.0

CARIBBEAN COZ  
YABBA RITA  
TABOO  
ISLAND PRINCESS  
MAI-TINI  
ST. CROIX SHAG  
CARIBBEAN SUNRISE  
TIKI TIME LEMONADE  
TIN PAN MAN  
LAVA SLIDE  
KEY WEST KOLADA

## APPETIZERS

**FRESH MARKET SOUP**, your choice of today's fresh market soups cup 5.5 bowl 6.5

**SHRIMP COCKTAIL** 7 large gulf shrimp with homemade cocktail sauce and lemon 14.5

**CRISPY GREEN BEANS**, with spicy mayo 10.5

**KALE GUACAMOLE**, fresh avocado, tangerine, cilantro, serano chile pepper, flax seeds and lime served with freshly made chips 12.9

**FRESH FLORIDA STONE CRAB** with yuzu mustard sauce. Served chilled and cracked. Size based on availability  
Medium (2-3oz) 7.5 each  
Large (3-5oz) 27.8 each  
Jumbo (5-8oz) 48.8 each

## ENTREE SALADS

add chicken 5.0 or add grilled shrimp 7.5 to any salad

**TUNA CRUNCH** fresh sushi grade tuna, avocado, cucumber, green onion and tomato with toasted almonds, fried wontons, various mixed green lettuces and radicchio, yuzu soy dressing 19.5

**GRILLED SALMON** with ancient grains, fresh veggies, purple kale, toasted almonds and raspberry yuzu dressing 19.9

**ROASTED VEGGIE CEASAR**, roasted mushrooms, peppers, garden fresh vegetables, red onion, kale, avocado and quinoa tossed with crisp romaine in our homemade dressing 16.5

**FRESH** mixed green lettuces with garden veggies, hemp seed and farro. Served with your choice of maytag blue cheese, homemade peppercorn ranch, classic french, maple-miso, lo-cal ranch or Louie's famous "lemonade" dressing 9.2

**AVOCADO TOAST** with a salad of fresh lettuces, kale and cucumber, key lime vinaigrette 10.9  
+ poached egg 13.9 | + smoked salmon 16.9  
+ turkey 13.9 | + chilled shrimp 15.5  
+ seared tuna 17.5

## HANDHELDS

SERVED WITH YOUR CHOICE OF SIDE

**TACOS**, (3) with your choice of hard shell, flour tortilla, or fresh lettuce leaves Served with organic vegetable slaw, pickled red onion, citrus sour cream and 4 exceptional salsas  
beef short ribs 15.5 | mahi mahi 15.9 | chicken 14.5

**BLT'S** with vine ripe tomato, Boston Bibb lettuce, and cherry wood smoked bacon 13.5  
with chicken 15.5 | with mahi 17.5

**"LO CAL" WRAP** - sliced turkey, fresh lettuces, tomato, red onion and carrot, dressed with red wine vinaigrette 12.9

**"BEET BURGER"**, A totally unique experience! Fresh veggie sandwich with seared crimson beet, homemade veggie slaw, jalapeños, fresh citrus yogurt and cucumber 13.5

**POCKET TACO**, classic "arepa" of the day ... freshly baked, served with tartara and yucca fries not a pita pocket, not a taco but something new and delicious! 14.5

**GRILLED CHICKEN AND CHEESE "CUBANO"**, original grilled chipotle - sweet chile glazed chicken breast with sauteed sweet peppers, onions and pepper jack cheese and arugula in a hot pressed cuban sandwich. Served with your choice of one side 15.9

## GRILLED CHEESE

ALL GRILLED CHEESE ARE MADE WITH THICK CUT WHITE BREAD AND SERVED WITH A PICKLE AND CUP OF SOUP

**MOM'S** - American, mozzarella and provolone 12.9

**TURKEY TOASTY** - fresh sliced turkey, cranberry orange relish, melted harvati (on multi grain bread) 15.9

**BLT** - cherry wood smoked bacon, arugula, tomato, mozzarella, provolone and swiss 14.2

## BURGERS

**THE SIGNATURE**  
a half pound Black Angus beef patty with lettuce, tomato and red onion 14.5

**ISLAND COWBOY**  
Black Angus beef patty with chipotle bbq, applewood smoked bacon, onion rings and "better cheddar" 15.9

**ULTIMATE CHEESE**  
a single burger with your choice of 2 cheeses 15.2  
Make it a double burger! +2.9

**TRUFFLE TOSS**  
tossed truffle fries and melted swiss with cognac mayo, hand tossed cole slaw and homemade pickles 15.4

## SIDES

YUCCA FRIES • FRENCH FRIES • SWEET POTATO FRIES

STREET CORN

SMALL CAESAR SALAD • SMALL HOUSE SALAD

SERVED 12:00 - 2:30PM | 711 FIFTH AVENUE SOUTH, NAPLES | (239)262-5787 | YABBAISLANDGRILL.COM

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. LUNCH 01.04.19