

EARLY DINING

50% OFF ALL ENTREES AND 20% OFF STEAK & STONE CRAB

SERVED FROM 5:30PM - 6:00PM, 7 DAYS A WEEK.

APPETIZERS

CRISPY GREEN BEANS

spicy mayo 11.5

SHORT RIB TACOS (3)

pickled jalapeños, citrus sour cream and queso 14.5

BLACK MUSSELS

cherry wood smoked bacon, roasted fennel, Naples Beach Brew 17.5

CRISPY CALAMARI

popcorn shrimp, cherry peppers, 3 sauce sampler 18.0

HOMEMADE CRAB CAKES

Blue, Florida stone, Alaskan snow crab, citrus-mustard sauce 19.0

CHICKEN WINGS (9)

sweet and spicy "sugar shack" sauce 13.5

KALE GUACAMOLE

tangerine, cilantro, serano chile, flax seeds and lime 12.9

TUNA TARTARE

petite greens, crispy crunchies, fried ginger and citrus soy* 15.5

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

MINI CORNBREAD MUFFINS

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

SUSHI

VOLCANO

tempura fried krab, sesame soy paper, chile and avocado kimchi-wasabi 15.9

SPICY TUNA

sweet and spicy sauce, green onion and cucumber. spicy yum yum* 14.9

LOBSTER BOMB

maine lobster, krab, ghost chili, cream cheese, pineapple and green onion with ghost chili hot sauce 17.5

SOUP & SALAD

FRESH MARKET SOUP cup 6.5 / bowl 7.5

WATERMELON CHEVRE CHEESE SALAD

mixed garden herb salad with watermelon, toasted sunflower seeds, dried cranberries, pecans and pears. Served with fresh tomatoes, chevre cheese and a raspberry-yuzu dressing 15.5

ORGANIC KALE CAESAR

romaine, raddichio, toasted hemp seed 11.4

CHOPPED

chopped iceberg lettuce, heirloom tomatoes, cherry smoked bacon, sliced red onion, homemade blue cheese dressing 15.5

FRESH

mixed green lettuces, garden veggies, served with your choice of dressing 11.4

SALAD DRESSINGS:

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

FRESH STONE CRAB!

Served from October 15th - May 15th

GET THEM WHILE YOU CAN!

Yabba Island Grill has been proud to serve the best in stone crab for over 18 years!

STONE CRAB CLAWS

Served chilled and cracked with our secret recipe Yabba Island mustard sauce



Medium (2-3oz) 10.5 each

Large (3-5oz) 26.0 each

TOWERS

SERVED ON A BED OF CRUSHED ICE WITH YABBA ISLAND MUSTARD SAUCE, COCKTAIL SAUCE AND FRESH LEMON

SHELLFISH

4 shrimp, 4 oysters, 4 stone crab claws, 6oz. king crab, 8 mussels, 4oz. lobster tail* 99.0

KING CRAB

2 pounds of Alaska's finest! 165.0

SNOW CRAB

4 pounds of snow crab and 12 gulf shrimp, served with Yabba Island mustard sauce, cocktail sauce and crackers 89.0

CHILLED SHELLFISH

TODAY'S OYSTERS

served with cocktail sauce and lemon*

- WiAnno, Cape Cod 3.9
- Blue Point, Long Island, Connecticut 3.7
- Great White, North Bay, Cape Cod 3.8

Mixed Dozen 38.0

SHRIMP COCKTAIL

8 large gulf shrimp, cocktail sauce, lemon 16.5

KING CRAB

6oz. cracked crab served with citrus-mustard sauce 24.5

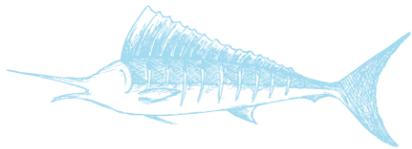
PLEASE ALERT YOUR SERVER TO ANY ALLERGIES YOU MAY HAVE. ORDER IN BY 6:00PM. **\$4.5 PLATE SHARING CHARGE.** MAY NOT BE OFFERED ON HOLIDAYS OR EVENT DAYS

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.

Yabba Early Dining 10.31.19

GRILLED SEAFOOD

SERVED WITH FRESH ISLAND VEGETABLES



SMALL CATCH FAVORITES

6.5oz cut of

hard to find and limited quantities
of the sea's finest catch

AMERICAN RED SNAPPER	42.0	21.0
YELLOWFIN TUNA	38.0	19.0
MAHI MAHI	35.0	17.5
GROUPER.....	44.0	22.0

DINNER SALADS

\$4.5 SHARING CHARGE ON ALL SALADS

+ CHICKEN 5.0 | + GRILLED SHRIMP 7.5 | + CRAB CAKES 17.5

ROASTED VEGGIE CAESAR

roasted mushrooms, garden fresh squash, red onion, kale, avocado and quinoa 16.5 **8.25**

TUNA CRUNCH

fresh sushi grade tuna, avocado, cucumber, green onion and tomato with toasted almonds, fried wontons in a yuzu soy dressing* 25.5 **13.2**

GRILLED SALMON

with a fresh tossed garden salad, roasted vegetables, avocado, quinoa and purple kale tossed in a raspberry yuzu vinaigrette 28.5 **14.2**

HAND HELDS

SERVED WITH FRENCH FRIES

FRESH GROUPER SANDWICH

served blackened or grilled on a cornmeal dusted kaiser roll. Served with home made pickles, tartar sauce, french fries and lemon 18.5

GRILLED CHICKEN SANDWICH

wood grilled chicken, bacon, lettuce and tomato with fresh herb mayo 14.5

BURGERS

SERVED WITH FRENCH FRIES

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 15.5
Make it a double burger! +2.9

STEAKS

SERVED WITH YOUR CHOICE OF ONE SIDE*

FILET

6oz. corn-fed midwestern beef, grilled in 1600° of tender love! 35.0 **28.0**

CENTER CUT FILET

giant 10oz. cut of the midwest's finest corn-fed beef 44.0 **35.2**

14oz. NY STRIP STEAK

slightly firmer than a filet with less marbling than a ribeye and extra special 42.0 **33.6**

16oz. RIBEYE

USDA upper choice, well marbled for peak flavor with deep beefy richness ... king of steaks! 48.0 **38.4**

GRILLED CHICKEN BREASTS

Two 6oz. breasts of organic chicken 26.0 **13.0**

TOP YOUR STEAK or SEAFOOD

ISLAND STYLE

a mixture of king crab, popcorn shrimp and lobster, sweet and spicy sauce, "lo cal" béarnaise and hand made onion rings 15.5

STEAKS AND STONES

add 3 medium stone crab claws with Yabba island yuzu mustard sauce 26.5

THE BIG KAHUNA

add a 4oz. Maine lobster tail stuffed with shrimp and crab and a grilled shrimp skewer 29.5

CHOOSE A SAUCE all 1.5

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

SIDES 5.5 each

Island Vegetables • Mexican Street Corn
Roasted Root Vegetables • French Fries
Fresh Broccoli • Sweet Potato Fries
Roasted Sweet Potato
Sea Salt Baked Potato

FRESH SEAFOOD

CEDAR PLANK SALMON

with tequila honey glaze, Mexican street corn, roasted root vegetables, fresh cilantro cream 32.0 **16.0**

PEPPERCORN SEARED TUNA

with roasted tomatoes, redskin potatoes, mango and green beans, lemongrass dressing 44.0 **22.0**

MAHI MAC

macadamia encrusted mahi mahi with roasted vegetables, brown sugar-dijon dressing and petite greens 35.0 **17.5**

CRISPY - CRUNCHY

battered crispy fish and 4 gulf shrimp, tartar sauce and french fries 26.5 **13.2**
[all fried gulf shrimp (11) upon request]

CRISPY CRAB STUFFED GROUPER

tropical nut, corn flake and plantain crust, jasmine rice, pineapple togarashi butter sauce 31.0 **15.5**

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* 32.0 **16.0**
add lobster tail 21.5 | king crab (6oz.) 24.5

PECAN CHICKEN

grilled breast of chicken topped with pecan bacon, marsala mushrooms and cheddar cheese.
served with sour cream mashed potatoes and vegetables 26.5 **13.2**

SHRIMP AND BEEF STIR FRY

with shanghai noodles, thai peanut sauce, fresh mint, vegetables and mushrooms 27.5 **13.7**

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 31.0 **15.5**