

Menu



STARTERS

MEDITERRANEAN PLATTER-

local tomato, kalamata olives, pickled onion, feta cheese, hummus of the day, local tomato & grilled zucchini, toasted pita bread or GF crackers (20)

LOCAL CONCH FRITTERS-

served with a spicy rémoulade (18)

MINI TWIN LOBSTER ROLLS-

warm buttered lobster in a house made mini rolls with local mixed greens (20)

TOASTED COCONUT SHRIMP-

served with a local mango dipping sauce (17)

LOCAL CUCUMBER SUSHI BITES -

hollowed out local cucumber, with sticky sushi rice & veggies, topped with mango shrimp (6) pieces. GF. (16)

FRIED CHICKEN WINGS-

served with celery & carrots/buttermilk ranch dressing- keep it plain or tossed with tangy bbq/buffalo/garlic parmesan/plain (16)

HOUSE MADE TOSSED PIZZA

10" Gluten Free pizza are \$20

14" handtossed are \$23

ITALIAN MEAT CRAVERS

pepperoni, sausage, ham, tomato basil sauce & shredded mozzarella

CAPRESE MARGARITA

fresh mozzarella, extra virgin olive oil, fresh local tomato & chopped basil

WILD MUSHROOM TRUFFLE

extra virgin olive oil crust, caramelized onions, local arugula and shredded mozzarella, served with truffle aioli

EARTH VEGGIE

tomato basil sauce, fresh spinach, onions, tomatoes, arugula, peppers, mushrooms, topped with a pesto

CLASSIC CHEESE

tomato basil marinara, topped with fresh shredded mozzarella

[only cheese pizza differs in price.]
GF 10" (14) or 14" hand-tossed crust (18)

FRESH FARM SALADS

THE BIG GREEK SALAD

crisp romaine and local bib lettuce, kalamata olives, red onion, baby cherry tomatoes and local cucumber, feta cheese, roasted red peppers (17)

TRADITIONAL CAESAR SALAD

the best house made dressing- tossed with fresh crisp romaine lettuce, herbed crouton's, shaved parmesan (14) add chicken (18) add shrimp (20)

FRESH AVOCADO-SHRIMP

served over a bed of local arugula extra virgin olive oil, with fresh mozzarella, local basil and balsamic reduction & grilled shrimp (17)

GRILLED ROMAINE BLT SALAD

charred grilled fresh romaine, topped with warm chopped bacon, tomato & hard boiled egg w/a buttermilk ranch drizzle (17)

Executive Chef Lori Hubbard



SAYC Galley



TRADITIONAL DELI FAVORITES

DOUBLE DECKER WILD TURKEY CLUB-

roasted turkey breast, herb mayo, local lettuce, tomato, swiss cheese, & crisp bacon topped with a wildflower dressing.(17)

LORI'S CHICKEN SALAD IN A STUFFED BAGUETTE OR GF KETO STUFFED CUCUMBER-

with local mixed greens, tomatoes & baby sprouts (16)

VERMONT CHEDDAR ALL BEEF BLACK ANGUS BURGER-

served on a toasted roll, with lettuce & tomato (15) Add sauteed mushrooms & onions (18) GF option- extra local lettuce to replace the bun!

BLACK BEAN HOUSE-MADE RASTA BURGER-

topped with mushrooms, avocado, caramelized onions, lettuce, tomato & sprouts, vegan cheese/cheddar, served on a kaiser roll OR in a wrap(15)

PO'BOY FISH SANDWICH-

fried buttermilk catfish, served in a warm baguette, stuffed with local lettuce, house coleslaw, russian dressing, topped with diced tomatoes & lemon wedge (17)

FRESH LOCAL WAHOO GYRO-

grilled wahoo, in a warm flat pita, stuffed with local greens, red onion, fresh tomato, and house made tzatziki sauce, served with French fries or house made asian slaw (18)

THE REAL REUBEN-

roasted corned beef brisket, layered with Swiss cheese, sauerkraut, & house made thousand Island dressing, on grilled rye(16)

LORI'S AWARD WINNING GOLDEN FRIED CHICKEN-

3 pc chicken & brown sugar corn Bread and extra side (16)

all above served with your choice of side- sweet potato fries/regular french fries/onion rings/potato salad/coleslaw (special side of day on board (MP)...)

CHILDREN'S MENU

BUTTERED NOODLES (10)

PASTA & MARINARA(10)

CHICKEN FINGERS & FF (14)

GRILLED CHEESE & FF (10)

GRILLED PEANUT BUTTER & JELLY (8)

7" CHEESE PIZZA OR PEPPERONI(10)

