

Menu



STARTERS

Mediterranean Platter- (20)

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

Local Conch Fritters- (18)

served with a spicy rémoulade

Mini Twin local Lobster Rolls- (20)

fresh local warm buttered lobster in a house made mini rolls with local mixed greens

Old Bay Buttered Peel-N-Eat Shrimp- (20)

Local Cucumber Sushi Bites-(16)

choose one -Shrimp Mango or Spicy Crab or Yellowtail Jalapeno - Hollowed out local cucumber, with seasoned sushi rice & veggies, topped with your choice of seafood (6) pieces GF

Fried Chicken Wings- (16)

served with celery & carrots/buttermilk ranch dressing- keep it plain or tossed with Tangy BBQ/Bufalo/Garlic Parmesan

Fried Mac & Cheese Balls- (14)

served with our famous Come Back Sauce OR tangy BBQ sauce

HOUSE MADE TOSSED PIZZA

10" Gluten Free pizza are \$20 and 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
GF 10" (14) or 14" hand-tossed crust (18)

FRESH FARM SALADS

Mediterranean Greek Salad-(17)

crisp romaine and local bib lettuce, Kalamata olives, red onion, baby cherry tomatoes and local cucumber, feta cheese, roasted red peppers, scoop of roasted garlic hummus

Fresh Avocado-Shrimp-Caprese Local Cucumber salad-(17)

served over a bed of local arugula extra virgin olive oil, with fresh mozzarella, local basil and balsamic reduction

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)

Asian Napa Salad-

fresh Napa cabbage, tossed with toasted blanch almonds, green onion, toasted sesame, soy & sesame oil, chilled mandarins & wontons (14)
Add: shrimp (20), chicken (18), Salmon (22)

Executive Chef Lori Hubbard



SAYC Galley

Menu



TRADITIONAL DELI FAVORITES

Double Decker Wild Turkey Club- (17)

Roasted turkey breast, herb mayo, local lettuce, tomato & cucumber, Swiss cheese, crisp bacon topped with a wildflower dressing,

Lori's Chicken salad stuff baguette or GF Keto stuffed local cucumber- (16)

with local mixed greens, tomatoes & baby sprouts

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- (15)

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

Po'boy Fish Sandwich- (16)

Fried Buttermilk Catfish, served in a warm baguette, stuffed with local lettuce, house Cole slaw, Russian dressing, topped with diced tomatoes & lemon wedge

Fresh Local Wahoo Gyro- (18)

grilled wahoo, in a warm flat pita, stuffed with local greens, pickled onion, fresh tomato, and house made tzatziki sauce, served with French fries or house made Asian Slaw

The Real Rueben- (16)

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

Lori's Award Winning Golden Fried Chicken (16)

3 pc chicken & brown sugar corn Bread and extra side

all above served with your choice of side- Sweet potato fries/seasoned fries/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)

Fruit Plate (12)

Grilled peanut butter & Jelly w/ fruit (8)

7" Cheese Pizza or Pepperoni (10)



SAYC Galley