

Appetizers

Oyster Stew

Chincoteague Oysters Poached in Their Liquor with Cream.

Shrimp Cocktail

Jumbo Gulf Shrimp Steamed with Hoegartten Beer.

Jersey Top Neck Clams

Shucked to Order.

Vietnamese Spring Roll

Garden Vegetables Delicately Rolled in Rice Paper.

Soups

Soup of the Day

Chef's daily offering.

New England Clam Chowder

A Hearty Seashore Favorite.

Loaded with Potatoes, Vegetables and Chopped Clams.

Baked Five Onion

Rich Broth Loaded with an Assortment of Caramelized Onions,
Garnished with Garlic Croutons, Provolone and Gruyere Cheese.

Salads

Yacht Club House Salad

Served with Choice of Dressing.

- With Grilled or Blackened Chicken
- With Steamed Shrimp

Rocket Salad

Spicy California Arugula with Cracked Pepper, Lemon Juice, Extra Virgin Olive Oil and Asiago Cheese.

Eddies Half and Half

Fusilli Pasta, Romaine Lettuce, Tomato, Carrots, Onion, Olives, Cheddar Cheese with Green Goddess Dressing.

Chop Chop

Lettuce, Tomato, Cucumber, Olives, and Carrots.

- With Grilled or Blackened Chicken
- With Steamed Shrimp

Caesar Salad

Crisp Romaine and Garlic Croutons Tossed with Homemade Dressing and Shredded Pecorino Romano Cheese.

Dinner Caesar

A Larger Version of the Traditional Salad.

- With Grilled or Blackened Chicken
- With Butterfly Shrimp

Seasonal Entrees

Frenched Chicken Breast

Stuffed with Prosciutto and Fresh Mozzarella.
Served with Lemon Caper Cream and Risotto Milanese.

Veal Gina

Nature Medallions Sautéed with Shrimp, Cape May
Scallops and Jumbo Lump Crab. Finished with
Tomato, Lemon and White Wine, Tossed with Vermicelli.

16 oz Delmonico Steak

Garnished with Onion Rings and Maitre D' Hotel Butter.
Served with a Loaded Baked Potato.

Grilled Pork Chop

A Tender Pork Chop with Jalapeno Corn Bread
and Oven Roasted Yukon Gold Potatoes.
Served with a Pork Demi Glace.

Jail Island Salmon

Pan Seared with Lemon, Pepper and Nestled Over
Nori Noodles.

Grilled Chicken

Served with Steamed Vegetables Over Linguine.

AYC Favorites

Cape May Scallops

Simple and Delicious, Baked in a Casserole with Lemon Zest, White Wine and a Dusting of Romano Cheese.

Steak and Cake

8oz New York Sirloin Strip Steak Accompanied by an AYC Crab Cake.

Jersey Flounder

Fresh Locally Caught Fish.
Available BROILED with lemon
and white wine or FRIED golden brown.

Stuffed Jersey Flounder

Jersey Flounder Stuffed with Crab Meat.

Crab Cakes

Deliciously Prepared in Traditional Maryland Fashion.

*All Dinner Entrees Include Warm Rolls and Butter,
AYC House Salad with Choice of Dressing,
Fresh Seasonal Vegetables and Starch.*

*To Ensure Freshness and Quality All Meals Are Prepared To Order.
Please Relax and Enjoy Your Evening.*