



Appetizers

Captain's Shrimp Ceviche GF

Lemon cured shrimp, tossed with pico de gallo and avocado. Served with crispy tortillas 15.50

Grilled Shrimp Salad Limón GF

Sautéed shrimp with garlic, shallot, white wine and butter. Served over green leaf lettuce 12.00

Grilled Asparagus VGF

Drizzled with olive oil, shaved pamesan cheese and finished with a poached egg 9.45

Chicken Lettuce Cups

Grilled chicken blended with chestnuts, mushrooms, garlic, asian herbs and stir fry sauce served on butter lettuce leaves 13.00

Shrimp Tempura

Beer-battered fried shrimp served with mint cilantro lime sauce and chipotle aioli 14.25

Sizzling Shrimp

Sautéed shrimp with garlic, chili flakes, sweet paprika, lemon juice, fresh parsley and dry sherry, served with garlic bread 14.75

Flat bread Pizza

With marinara sauce, mozzarella cheese, peppers, onions, mushrooms and ham 10.50

Chicken Strips

Chicken breasts lightly breaded and fried, served with your choice of french fries or sweet potato fries 8.40

 Vegetarian

 Gluten Free

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical problems*



Soups and Salads

Soup du jour

Your server will share today's selection
cup 4.75 bowl 5.75

Mixed Greens House Salad

Mixed greens lettuce, cucumbers, carrots, tomato, and radish served with your choice of dressing 8.25

Add: *grilled chicken* 4.25 *sautéed shrimp* 5.25

Mediterranean Greek Salad

Lettuce, feta cheese, kalamata olives, cucumbers, cherry tomatoes, shaved red onion, roasted red pepper, pepperoncini and artichoke. Served with oregano lemon dressing 10.50

Add: *chicken skewer* 4.25 *shrimp skewer* 5.25

Classic Caesar Salad

Fresh cut romaine lettuce tossed with our house made caesar dressing topped with garlic croutons and parmesan cheese. regular 11.50 petite 8.00

Add: *grilled chicken* 4.25 *sautéed shrimp* 5.25

Traditional Cobb Salad

Grilled chicken, bacon, tomato, avocado, hard-boiled egg and blue cheese crumbles served with ranch dressing on iceberg lettuce. regular 15.25 petite 11.00

High Sierra Santa Fe Fajita Salad

Choice of chicken or shrimp, with fresh cut romaine lettuce, avocado, black beans, grilled corn, fresh cilantro, red onion and tortilla chips with pepita caesar dressing. regular with chicken 14.25 regular with shrimp 16.25

Chinese Chicken Salad

Grilled chicken, romaine lettuce, cabbage, snap peas, carrots, green onions, water chestnuts, almonds, mandarin oranges and tossed in oriental dressing
regular 12.50 petite 9.50

Shrimp Louie Salad

Boiled shrimp, cherry tomato, cucumber, hard-boiled egg and avocado, served with thousand island dressing on romaine lettuce

regular 16.25 petite 11.00

Split plate charge 3.00



Sandwiches, Burgers and more...

Soup or Salad with 1/2 Sandwich Combination

Any half sandwich with a cup of soup or your choice of either a petite Caesar or mixed greens house salad with your choice of dressing. Served with your choice of fries 13.00

The Admiral Reuben Sandwich

Sliced corned beef on toasted rye bread topped with swiss cheese, sauerkraut, Thousand Island dressing and served with your choice of fries 13.00

B.L.T.A. Sandwich

Bacon, lettuce, tomato, and avocado on sourdough bread, served with your choice of fries 12.00

Cays Chicken Club Sandwich

Grilled chicken on your choice of bread topped with bacon, swiss cheese, sliced avocado, spring mix greens, sliced tomato and onions, served with your choice of fries 14.25

Bridge Burgee Burger

1/2 pound freshly ground beef burger cooked to your liking with cheddar or swiss cheese served with your choice of fries 14.25

Substitute: Chipotle Veggie Burger

Add to any burger: bacon 1.00 sliced avocado 1.00

CCYC Patty Melt

Beef patty on rye bread with caramelized onions, cheddar and swiss cheese, and served with your choice of fries 14.25

Substitute: Chipotle Veggie Burger

Mediterranean Chicken Wrap

Spinach wrap, grilled chicken, roasted red bell pepper, Kalamata olives, romaine lettuce, red onion and a drizzle of Greek dressing 11.00

Charley Noble Fish and Chips

Lightly-fried beer-battered Atlantic Cod with tartar sauce, served with your choice of fries 13.95

Off the Hook Fish Tacos

Two tacos with Atlantic Cod fish filets prepared either beer-battered and fried or grilled served on pan fried corn or flour tortillas with pico de gallo, tomato salsa, cabbage, rice and beans 13.95 *substitute shrimp 1.75*

Side Orders

Mixed Greens House Salad 4.00

French Fries 2.95

Sweet Potato Fries 3.25

Onion Rings 3.75

Tater Tots 3.50

Split plate charge 3.00



Entrée Selections

Chef's Fresh Fish

Selection of the Day

Your server will share today's selection

Seasonal Market Price

Vegetable Stir Fry

Broccoli, carrot, snap peas, bok choy, bell pepper, garlic, green beans, zucchini and scallions tossed with peanut oil and soy sauce 12.00

Add grilled chicken 4.25 sautéed shrimp 5.25

Wine Pairing Suggestion: Chardonnay

Pasta ala carte

Your choice of penne or linguine pasta tossed with your selection of marinara, bolognese, pesto or alfredo sauce 13.50

Add grilled chicken 4.25 sautéed shrimp 5.25

Wine Pairing Suggestion: Red Blend

Cruisers Chicken Kebab

Chicken, zucchini, onion, cherry tomato, served with a side greek salad 19.50

Wine Pairing Suggestion: Pino Grigio

Deluxe Loreto Fajita Platter

Choice of chicken or shrimp. Served with Mexican rice and beans with choice of tortillas. with chicken 18.40 with shrimp 20.50

Beer Pairing Suggestion: Pacifico

Grilled Lamb Chops

Lamb chops grilled to your liking. Served with garlic artichoke mashed potatoes, mint sauce and seasonal vegetables 20.25

Wine Pairing Suggestion: Merlot

Filet Mignon

8-ounce Filet grilled to your liking with Pinot Noir reduction, served with baked potato and seasonal vegetables 27.95

Split plate charge 3.00

Substitute any side for garlic mashed potatoes, 3.50

Desserts

Ask your server about dessert specials!

NY Cheesecake 6.00

Tiramisu 6.00

Crème Brûlée 6.00

Lava cake 7.00

Brownie with ice cream 6.00

Guests from reciprocal clubs will be charged an additional 10% unless dining with a CCYC member or participating in an authorized guest club raft-up.