

GEORGE TOWN YACHT CLUB



Menu

Address: The Barcadere Marina

Phone: (345) 947 4892

Cuisine: Caribbean International

APPETIZERS

GTYC Signature Trio	CI\$18
Conch fritters, GTYC ceviche, tartare of the day	
Crispy Calamari	CI\$14
Pickled onions, spicy aioli sauce	
Cracked Conch	CI\$14
Escovitch mayo sauce, pickled carrots	
Conch Fritters	CI\$14
Jerk mayo, escovitch vegetables	
Crispy Chicken Wings	CI\$14
Spicy buffalo or sweet chilli sauce, blue cheese dressing	
GTYC Ceviche of the Day GF	CI\$14
Ginger, orange, cilantro	
Bruschetta V	CI\$10
Walnut bread, parmesan, tomato cranberry salsa	
Coconut Shrimp	CI\$12
Sweet chili mayo	
Sesame Seared Fresh Catch Tartare	CI\$16
Avocado, seaweed, tobiko, tamarind ponzu	

SOUPS

GTYC Red or White Conch Chowder GF
Bacon, tomatoes, local peppers, coconut milk. CI\$8 cup/ CI\$12 bowl.
Soup of the Day
CI\$8 cup/ CI\$12 bowl

SALADS

Caesar Salad GF	CI\$12
Romaine lettuce, homemade croutons, parmesan	
Cobb Salad GF	CI\$14
Spinach, corn, chicken, tomato, blue cheese, boiled egg, avocado, bacon, honey mustard dressing	
GTYC Garden Salad v Vegan	CI\$12
Mixed greens, fresh turmeric dressing, tomatoes, cucumbers, spiced cashew nuts, local seasonal veg	
Salad Niçoise GF	CI\$18
Mixed greens, tuna, green beans, lemon vinaigrette, boiled egg, tomato, olives, baby potatoes, cucumber	

SANDWICHES

Choose fries OR salad (upgrade to a cup of soup CI\$4)

GTYC Smoked Gouda, Bacon Burger	CI\$16
Spiced aioli, lettuce, tomato, onion, pickles	
Fried Mahi Escovitch Sandwich	CI\$17
Milk bread, escovitch vegetables, tartar sauce	
Lobster Roll	CI\$20
Caribbean lobster, tartar mayo, applewood smoked bacon, crispy pickles, homemade bun	
Butter Chicken Bread Bowl	CI\$17
Creamy butter chicken, homemade bread bowl	
Certified Angus Steak Sandwich	CI\$18
Homemade sourdough bread, brie, caramelised onion, arugula, mushroom jus	
Roasted Turkey Wrap	CI\$18
Lettuce, tomato, avocado, Swiss cheese, cran mayo	
Grilled Chicken Club Sandwich	CI\$15
Lettuce, tomato, onion, bacon, Swiss cheese, avo	
Chilli Cauliflower Spinach Wrap v Vegan	CI\$15
Hummus, pickled fennel, coconut, lettuce, tomato, onion, tamarind sauce	

PIZZA

Italian Style Homemade Thin Crust v **CI\$12**

Mozzarella, homemade tomato sauce, basil

Each Additional Topping **CI\$1**

Ham, jerk or grilled chicken, pepperoni, sausage, peppers, pineapple, mushrooms, olives, arugula, grilled vegetables, artichokes, onions, basil pesto

MAIN COURSES

Cod Fish & Chips **CI\$20**

English-style chips, tartar sauce

Soft Shell Tacos (Chicken, Mahi or Shrimp)

Guacamole, arugula, pickled fennel, bean salsa. Chicken CI\$15 / Mahi CI\$17 / Shrimp CI\$23

Fresh Ricotta Spinach Ravioli v **CI\$16**

Zucchini, pumpkin, tomatoes, mushrooms, arugula

Wild Shrimp & Garlic Pasta **CI\$23**

Fettuccini, chili, fresh garlic, artichoke purée

GTYC Seafood Platter **CI\$32**

Lobster, shrimp, pan-fried fish, charred lime, creamy pasta, vegetables and caper butter

Homemade Jerk Chicken Pasta **CI\$15**

Fettuccine, pumpkin, shallots, callaloo, tomato vinaigrette, chilli flakes, feta

Braised Lamb Shank **CI\$22**

Slow braised spiced lamb shank, sweet peas, pomegranate, garlic & herb mash, lamb jus

GTYC Curry v Vegan GF

Basmati rice, mango chutney, papadum. Vegetable CI\$12 / Chicken CI\$14 / Shrimp CI\$23 / Lobster CI\$32. Add naan bread CI\$4

FROM THE GRILL

Choose any two sides & a sauce to compliment your grill item or pair them with a Garden or Caesar salad

Certified Angus 12oz Striploin GF	CI\$34
Grilled Chicken Breast or Jerk Chicken	CI\$17
BBQ Baby Back Ribs	CI\$19
Citrus Marinated Pork Chop	CI\$18
Caribbean Lobster Tails GF	CI\$30
Garlic Shrimp GF	CI\$23
Catch of the Day	MP
Herb Crusted Mahi Mahi	CI\$23
Atlantic Salmon GF	CI\$24

15% service charge will be added to your bill.

Last updated: Mon 13 Jan, 2025