

# GEORGE TOWN YACHT CLUB



## Menu

**Address:** The Barcadere Marina

**Phone:** (345) 947 4892

**Cuisine:** Caribbean International

## APPETIZERS

<b>GTYC Signature Trio</b>	<b>CI\$18</b>
Conch fritters, GTYC ceviche, tartare of the day	
<b>Crispy Calamari</b>	<b>CI\$14</b>
Pickled onions, spicy aioli sauce	
<b>Cracked Conch</b>	<b>CI\$14</b>
Escovitch mayo sauce, pickled carrots	
<b>Conch Fritters</b>	<b>CI\$14</b>
Jerk mayo, escovitch vegetables	
<b>Crispy Chicken Wings</b>	<b>CI\$14</b>
Spicy buffalo or sweet chilli sauce, blue cheese dressing	
<b>GTYC Ceviche of the Day</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	<b>CI\$14</b>
Ginger, orange, cilantro	
<b>Bruschetta</b> <span style="border: 1px solid green; padding: 0 2px;">V</span>	<b>CI\$10</b>
Walnut bread, parmesan, tomato cranberry salsa	
<b>Coconut Shrimp</b>	<b>CI\$12</b>
Sweet chili mayo	
<b>Sesame Seared Fresh Catch Tartare</b>	<b>CI\$16</b>
Avocado, seaweed, tobiko, tamarind ponzu	

## SOUPS

<b>GTYC Red or White Conch Chowder</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>
Bacon, tomatoes, local peppers, coconut milk. CI\$8 cup/ CI\$12 bowl.
<b>Soup of the Day</b>
CI\$8 cup/ CI\$12 bowl

## SALADS

<b>Caesar Salad</b> <span>GF</span>	<b>CI\$12</b>
Romaine lettuce, homemade croutons, parmesan	
<b>Cobb Salad</b> <span>GF</span>	<b>CI\$14</b>
Spinach, corn, chicken, tomato, blue cheese, boiled egg, avocado, bacon, honey mustard dressing	
<b>GTYC Garden Salad</b> <span>v</span> <span>Vegan</span>	<b>CI\$12</b>
Mixed greens, fresh turmeric dressing, tomatoes, cucumbers, spiced cashew nuts, local seasonal veg	
<b>Salad Niçoise</b> <span>GF</span>	<b>CI\$18</b>
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)

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

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

15% service charge will be added to your bill.

Last updated: Mon 03 Feb, 2025