



Appetizers

CRISPY BRUSSELS SPROUTS 14 sprouts, honey vinaigrette

HALF DOZEN OYSTERS 18
cocktail sauce, house hot sauce, mignonette, lemon

SNOW CRAB CLUSTERS 18 / 32
1/2 lb or pound, garlic butter, lemon

BURRATA 18
tomatoes, basil, avocado, grilled sourdough, balsamic vinaigrette

S.S. SLIDERS 19
bacon jam, american cheese, arugula, crispy onions, jalapeno, garlic aioli

AJI AMARILLO MUSSELS* 24
Prince Edward Island mussels, Aji Amarillo butter, grilled sourdough

FRESH CATCH CEVICHE* 19
seasonal seafood prepared chef's way, house made chips

SMOKED FISH DIP 19
pickled red onion, lavash chips, jalapeño, carrots

YOT ROCK SHRIMP 21
tempura shrimp, sesame aioli, chili threads

AHI TUNA TOWER* 19
ahi tuna, mango cucumber salsa, yuzu guacamole, sriracha aioli, corn chips

CHIPS & GUAC 16
pico de gallo, tomatillo salsa, tortilla chips

YOT WINGS 19
buffalo, garlic parmesan, or hot honey served with blue cheese dressing

Entrees

SHORTRIB 35
sweet & sour braised short rib, garlic mashed potatoes, sautéed spinach, crispy tortilla strips, horseradish, chives

BONE-IN CURRY CHICKEN BREAST 28
curry butter basted airline chicken breast, roasted cauliflower, fingerling potatoes, goat cheese crème, crispy shallots

STEAK FRITES*
served with herb fries & house salad
Choice of:

14oz DELMONICO RIBEYE 54

7oz FILET 48

DECKED OUT +4

Choice of:

AU POIVRE

MUSTARD BEURRE BLANC

BLUE CHEESE CRUST

SEARED SCALLOPS* 46
corn puree, applewood smoked bacon, scallion, wild mushrooms, vanilla-lemon brown butter

MISO SALMON* 33
Faroe Island salmon, quinoa, napa cabbage, shiitake mushrooms, shishito peppers, red peppers, ponzu vinaigrette

SEARED TUNA* 36
togarashi crusted tuna, crispy sticky rice patty, cilantro, wok vegetables, wasabi crema, ponzu vinaigrette

RED FISH* MRKT
pan seared redfish, fingerling potatoes, grilled asparagus, peppadew beurre blanc

SWORDFISH* 35
crispy fingerling potato, sautéed spinach, mint chimichurri

Salads

WASABI SHRIMP CAESAR 23
wild gulf shrimp, romaine, sourdough croutons, parmesan, wasabi caesar

CRISPY CHICKEN COBB 22
hot honey crispy chicken, romaine, hard boiled egg, cherry tomato, radish, bacon, blue cheese, avocado ranch

WEDGE 18
iceberg lettuce, cherry tomato, bacon, pickled red onion, chives, blue cheese dressing

SILVER LINING 24
grilled chicken, mixed greens, cherry tomatoes, mandarin oranges, walnuts, blue cheese crumbles, cranberries, balsamic vinaigrette

Sides

HERB TOSSED FRIES 8

GARLIC MASHED POTATOES 8

FINGERLING POTATOES 8

QUINOA 7

GRILLED ASPARAGUS 9

WILD MUSHROOMS 11

HOUSE SALAD 7

CAESAR SALAD 7

Flatbreads

HOT HONEY PEPPERONI 17
pepperoni, mozzarella, san marzano tomato sauce, burrata, hot honey

CAPRESE 17
tomato, basil, fresh mozzarella, balsamic reduction

FIG & TRUFFLE 18
fig-rosemary spread, gorgonzola, pear, arugula, truffle honey

FLAGSHIP 18
sausage, roasted peppers, shiitake mushrooms, mozzarella, caramelized onions, blistered tomatoes, basil oil

Soups

TOMATO BISQUE 7
SOUP OF THE DAY MRKT

Handhelds

CRISPY SHRIMP 22
tempura shrimp, cajun aioli, brioche roll, iceberg lettuce, tomato, herb fries

LOBSTER ROLL MRKT
lobster, buttered split-top roll, chives, lemon aioli, mixed greens with lemon vinaigrette

BLACKENED FISH* 26
fresh catch, brioche bun, iceberg lettuce, red onion, tomato, pickles, avocado cilantro crema, herb fries

YOT BURGER* 21
house short rib blend, brioche bun, iceberg lettuce, tomato, sharp cheddar, onion, pickles, fancy sauce, herb fries

FISH & CHIPS 24
beer-battered fish, herb fries, tartar sauce

Desserts

KEY LIME PIE 12
graham cracker crust, vanilla whipped cream

PEANUT BUTTER PIE 12
creamy peanut butter, chocolate, fresh whipped cream

CINNAMON BUN BREAD PUDDING 14
house baked cinnamon buns, vanilla ice cream, powdered sugar

SFL
SERVICE . FOOD . LOCATION
- hospitality group -

YOT-TA-TRY

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

Please notify us of any food allergies.
20% gratuity added to parties of 5 or more.