

FEED THE CREW

FRESH BAKED

CINNAMON BUNS 23

hot out-of-the-oven, cream cheese icing

CRISPY BRUSSELS SPROUTS 15

sprouts, honey sherry vinaigrette

SMOKED FISH DIP 19

pickled red onion, corn tortilla chips, jalapeño, carrots

YOT ROCK SHRIMP 21

tempura shrimp, sesame aioli

AHI TUNA TOWER* 22

ahi tuna, mango cucumber salsa, guacamole, sriracha aioli, corn tortilla chips

CHIPS & GUAC 16

pico de gallo, tomatillo salsa, corn tortilla chips

JERK WINGS 19

grilled & slow roasted, blue cheese dressing

FLATBREADS

BREAKFAST* 19

bacon, scrambled eggs, cheddar, tomato, caramelized onion, avocado aioli

CAPRESE 18

tomato, basil, fresh mozzarella, balsamic reduction

HOT HONEY PEPPERONI 18

pepperoni, mozzarella, san marzano tomato sauce, burrata, hot honey

FIG & TRUFFLE 19

fig-rosemary spread, gorgonzola, pear, arugula, truffle honey

yot BRUNCH

FOR YOURSELF

CLASSIC BREAKFAST* 19

two eggs, bacon, parmesan hash browns, toast & jam

SCRAMBLER* 21

choice of bacon or sausage, peppers, onions, mushrooms, spinach, parmesan hash browns, toast & jam

CHEF'S SEASONAL FRENCH TOAST 20

french toast prepared chef's way

SAUSAGE & EGG BURRITO* 19

grilled whole wheat tortilla, sausage, eggs, cheddar, parmesan hash browns, peppers, onions

STEAK & EGGS* 35

8oz NY strip, two eggs, parmesan hash browns

CLASSIC BENEDICT* 21

Canadian ham, soft poached eggs, english muffin, hollandaise, parmesan hash browns

CHICKEN & WAFFLES 26

belgian waffle, crispy buttermilk chicken, bacon, black pepper maple

YOT-TA-TRY

GLASS BOTTOMLESS 31

10 am - 3 pm | two-hour time limit

Mimosas, Tito's Handmade Vodka Bloody Mary's, Rosé, Aperol Spritz, Select Draft Beer, Old Fashioneds

SHRIMP & GRITS 27

mascarpone & parmesan polenta, chorizo gravy, sweet & spicy grilled shrimp

AVOCADO TOAST 25

*add eggs 4

smoked salmon, smashed avocado, crispy capers, red onion, mixed green salad, multigrain toast

BREAKFAST BURGER* 23

short rib blend, american cheese, bacon, fried egg, hash brown, spicy mayo, herb tossed french fries

WASABI SHRIMP CAESAR 24

wild gulf shrimp, romaine, parmesan, sourdough croutons, wasabi caesar

SILVER LINING 24

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

LOBSTER ROLL MRKT

buttered split-top roll, chives, lemon aioli, mixed greens with lemon vinaigrette

BLACKENED FISH SANDWICH 27

fresh catch, brioche bun, iceberg lettuce, red onion, tomato, pickle, avocado cilantro crema, herb tossed french fries

SIDES

CRISPY HASH BROWNS 7

tossed in parmesan & served with garlic aioli

GRITS 6

mascarpone & parmesan polenta

HERB TOSSED FRENCH FRIES 7

MIXED GREEN SALAD 8

CAESAR SALAD 8

DESSERT

KEY LIME PIE 12

graham cracker crust, vanilla whipped cream

BROWNIE SUNDAE 14

scratch made brownie, vanilla ice cream, chocolate syrup, caramel drizzle

CINNAMON BUN BREAD PUDDING 14

house baked cinnamon buns, vanilla ice cream, cream cheese icing, powdered sugar

SFL

SERVICE . FOOD . LOCATION
- hospitality group -

*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.



APPETIZERS

CRISPY BRUSSELS 15
sprouts, honey vinaigrette

AJI AMARILLO MUSSELS* 24
Prince Edward Island mussels,
Aji Amarillo butter, smoked bacon,
chimichurri focaccia

FRESH CATCH CEVICHE* 22
seasonal seafood prepared chef's
way, house made chips

SHRIMP COCKTAIL 21
chilled jumbo shrimp, cocktail sauce

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

SMOKED FISH DIP 19
pickled red onion, jalapeño,
carrots, corn tortilla chips

YOT ROCK SHRIMP 21
tempura shrimp, sesame aioli

AHI TUNA TOWER* 22
ahi tuna, mango cucumber salsa,
guacamole, sriracha aioli,
corn tortilla chips

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



SOUPS

TOMATO BISQUE 8
SOUP OF THE DAY MRKT

SALADS

S.S. STEAK SALAD 24
grilled flat iron, romaine, field greens,
tomatoes, red onion, cucumber,
cilantro, mint, sesame soy ginger
dressing, sriracha mayo

CRISPY CHICKEN COBB 23
crispy chicken, romaine,
hard boiled egg, cherry tomato,
radish, bacon, blue cheese,
avocado ranch

WASABI SHRIMP CAESAR 24
wild gulf shrimp, romaine, sourdough
croutons, parmesan, wasabi caesar

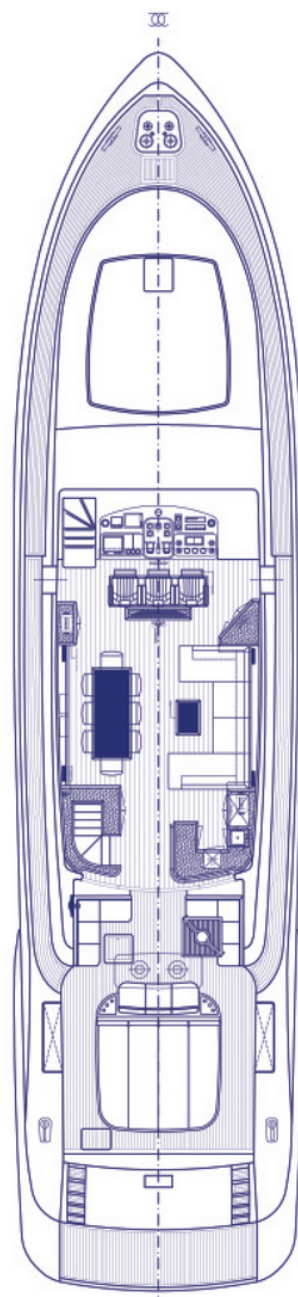
SILVER LINING 24
grilled chicken, mixed greens, cherry
tomatoes, mandarin oranges, walnuts,
blue cheese crumbles, cranberries,
balsamic vinaigrette

FLATBREADS

HOT HONEY PEPPERONI 18
pepperoni, mozzarella, san marzano
tomato sauce, burrata, hot honey

CAPRESE 18
tomato, basil, fresh mozzarella,
balsamic reduction

FIG & TRUFFLE 19
fig-rosemary spread, gorgonzola,
pear, arugula, truffle honey



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ENTRÉES

STEAK & FRITES* 30
flatiron steak, grilled zucchini,
herb tossed fries

FILET* 48
7 oz filet mignon, maitre d' butter,
herb tossed fries, mixed green salad

MISO SALMON* 34
Faroe Island salmon, quinoa,
napa cabbage, shiitake mushrooms,
red peppers, ponzu vinaigrette

POWER BOWL
Chicken 19 | Shrimp 21 | Salmon 24
toasted quinoa, jalapeños, roasted
corn, red peppers, spinach, avocado
cilantro crema, lemon vinaigrette

FISH & CHIPS* 25
beer-battered fish, herb fries,
tartar sauce

SIDES

HERB FRENCH FRIES 8

GRILLED ZUCCHINI 8

WILD MUSHROOMS 11

HOUSE SALAD 8

CAESAR SALAD 8

TIPS-SEA HAPPY HOUR

**WEEKDAYS
3PM - 7PM
AT THE BAR**

HANDHELDS

GRILLED CHEESE & SOUP 18
sourdough, sharp cheddar,
havarti, caramelized onion,
tomato soup

CRISPY SHRIMP 23
tempura shrimp, cajun aioli,
buttered split-top roll, iceberg
lettuce, tomato, herb fries

YOT BURGER* 22
house short rib blend, brioche
bun, iceberg lettuce, tomato,
sharp cheddar, onion, pickles,
fancy sauce, herb fries

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

**BLACKENED
FISH SANDWICH 27**
fresh catch, brioche bun, iceberg
lettuce, red onion, tomato, pickles,
avocado cilantro crema, herb fries

CHICKEN PESTO CAPRESE 19
grilled chicken, mozzarella, roasted
grape tomatoes, pesto aioli, basil,
rosemary focaccia, herb fries

SEAFOOD TACOS 21
choice of: shrimp or fresh catch
flour tortillas, pico de gallo,
napa cabbage, avocado cilantro
crema, lime, tomatillo salsa

DESSERTS

KEY LIME PIE 12
graham cracker crust,
vanilla whipped cream

BROWNIE SUNDAE 14
scratch made brownie, vanilla ice
cream, chocolate syrup, caramel
drizzle

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

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may increase your risk of food borne illness.

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DINNER

Appetizers

CRISPY BRUSSELS SPROUTS 15 
sprouts, honey vinaigrette

HALF DOZEN OYSTERS* 19
cocktail sauce, horseradish,
mignonette, lemon

AJI AMARILLO MUSSELS* 24 
Prince Edward Island mussels,
Aji Amarillo butter, smoked bacon,
chimichurri focaccia

SHRIMP COCKTAIL 21
chilled jumbo shrimp,
spicy cocktail sauce

FRESH CATCH CEVICHE* 22
seasonal seafood prepared chef's way,
house made chips

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

SMOKED FISH DIP 19
pickled red onion, jalapeño, carrots,
corn tortilla chips

YOT ROCK SHRIMP 21 
tempura shrimp, sesame aioli

AHI TUNA TOWER* 22
ahi tuna, mango cucumber salsa,
guacamole, sriracha aioli, corn
tortilla chips

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

Entrees

CHICKEN MILANESE 26
panko-crusted airline chicken, braised
arugula salad, garlic & basil oil, heirloom
tomato relish, grana padano reggiano

SHORT RIB RIGATONI 34 
braised short rib, wild mushrooms,
veal bordelaise, manchego &
grana padano reggiano

14oz DELMONICO RIBEYE* 54 
served with herb fries & house salad

7oz FILET* 48
served with herb fries & house salad

DECK OUT YOUR STEAK +4
AU POIVRE
BLUE CHEESE CRUST

MISO SALMON* 34 
Faroe Island salmon, quinoa,
napa cabbage, shiitake mushrooms,
red peppers, ponzu vinaigrette

SWORDFISH* 36
mashed potatoes, spinach,
mint chimichurri

SEARED TUNA* 37
togarashi crusted tuna, sticky rice,
wok vegetables, wasabi crema,
ponzu vinaigrette

YELLOWTAIL SNAPPER* 37 
yellowtail snapper, cumin rub,
honey chipotle marinade, cilantro
rice, grilled zucchini

SEARED SCALLOPS* 48 
miso creamed corn, applewood
smoked bacon, scallion, wild
mushrooms, vanilla-lemon
brown butter

Soups

TOMATO BISQUE 8
SOUP OF THE DAY MRKT

Flatbreads

HOT HONEY PEPPERONI 18
pepperoni, mozzarella, san marzano
tomato sauce, burrata, hot honey

CAPRESE 18
tomato, basil, fresh mozzarella,
balsamic reduction

FIG & TRUFFLE 19 
fig-rosemary spread, gorgonzola,
pear, arugula, truffle honey

 **YOT-TA-TRY**

Salads

S.S. STEAK SALAD 24
grilled flat iron, romaine, field greens,
tomatoes, red onion, cucumber, cilantro,
mint, sesame soy ginger dressing,
sriracha aioli

CRISPY CHICKEN COBB 23
crispy chicken, romaine, hard boiled
egg, cherry tomato, radish, bacon,
blue cheese, avocado ranch

WASABI SHRIMP CAESAR 24
wild gulf shrimp, romaine, sourdough
croutons, parmesan, wasabi caesar

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

Sides

HERB TOSSED FRIES 8	HOUSE SALAD 8
GARLIC MASHED POTATOES 8	CAESAR SALAD 8
GRILLED ZUCCHINI 8	WILD MUSHROOMS 11

Desserts

KEY LIME PIE 12
graham cracker crust, vanilla whipped cream

BROWNIE SUNDAE 14
scratch made brownie, vanilla ice cream,
chocolate syrup, caramel drizzle

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

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or eggs may increase your risk of food borne illness.

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IDLE SPEED

WEEKDAYS 3PM - 4PM

WEEKENDS 4PM - 5PM



CRISPY BRUSSELS SPROUTS 15

sprouts, honey vinaigrette

SMOKED FISH DIP 19

pickled red onion, corn tortilla chips, jalapeño, carrots

CHIPS & GUAC 16

pico de gallo, tomatillo salsa,
corn tortilla chips

YOT WINGS 19

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

CAPRESE FLATBREAD 18

tomato, basil, fresh mozzarella,
balsamic reduction

HOT HONEY PEPPERONI 18

pepperoni, mozzarella, san marzano tomato sauce,
burrata, hot honey

FIG & TRUFFLE FLATBREAD 19

fig-rosemary spread, gorgonzola,
pear, arugula, truffle honey

WASABI SHRIMP CAESAR 24

wild gulf shrimp, romaine, sourdough croutons, parmesan, wasabi caesar

YOT BURGER* 22

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

BLACKENED FISH SANDWICH* 27

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

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TIP-SEA HAPPY HOUR

WEEKDAYS 3 PM - 7 PM AT THE BAR

APPETIZERS

\$11

Fig & Truffle Flatbread
Caprese Flatbread
Pepperoni Flatbread
Crispy Brussels Sprouts
Chips & Guac

\$14

Smoked Fish Dip
Fresh Catch Ceviche
Wings: Buffalo, Garlic Parmesan, or Hot Honey

\$8 SELECT SPIRITS & WINES BY THE GLASS

\$7 DOMESTIC BOTTLED BEER

Please ask about our cocktail specials

SFL

SERVICE . FOOD . LOCATION
- hospitality group -

yot
BAR & KITCHEN

WHAT'S HOT WEEKLY AT YOT

MONDAY
IN THE BIZ
ALL DAY
\$12 YOT BURGERS

TUESDAY
TACOS & TEQUILA
\$10 MARGARITAS
3 FOR \$15 TACOS

WEDNESDAY
WATERSIDE WINE DOWN
50% OFF WINE BOTTLES*
LIVE MUSIC

*wine bottles under \$100 with purchase of an entree

THURSDAY
MARTINIS & OYSTERS
\$11 GREY GOOSE MARTINIS
\$2.5 OYSTERS | LIVE MUSIC
4 PM - CLOSE



DOG MENU

Big and Beefy \$12

ground beef, beef liver, quinoa,
sweet potato, spinach, peas,
carrots, fish oil

Chicken Smitten \$12

ground chicken, chicken liver,
quinoa, butternut squash, broccoli,
peas, carrots, fish oil



@YumPup recipes are formulated to meet the nutritional levels established
by AAFCO Dog Food Nutrient Profile for all life stages.