

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

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

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



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.



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

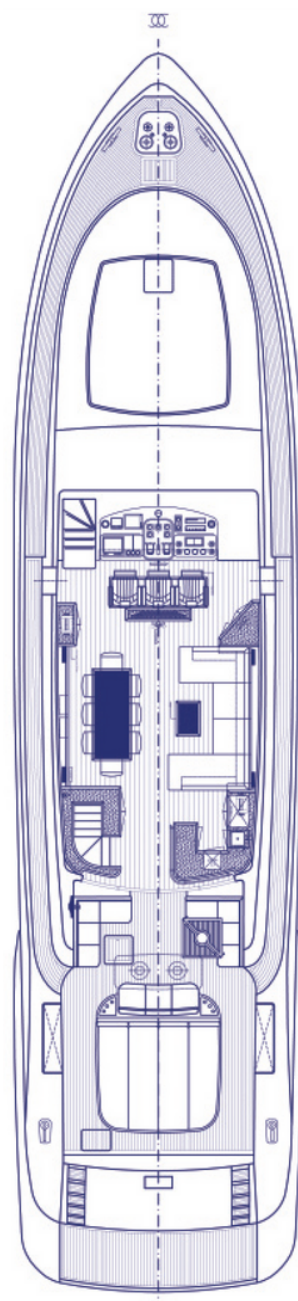
SILVER LINING 24 ⚓
grilled chicken, mixed greens, cherry
tomatoes, mandarin oranges, walnuts,
blue cheese crumbles, cranberries,
balsamic vinaigrette

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



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



*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.

yot

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**

Handhelds

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

LOBSTER ROLL MRKT 🍷
lobster, 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

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

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

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

*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.

CRAFT COCKTAILS 16



SEX-SEA COSMO

Tito's Handmade Vodka, lemon, orange liqueur, fee foam



LAUDERDALE MULE

Grey Goose Vodka, Real strawberry, lime, basil, Fever Tree Ginger Beer



YOT & THE WHALE

Fords Gin, St. Germain, cucumber, lemon



PRICKLY PEAR MARGARITA

prickly pear infused Hornitos Reposado, orange liqueur, house-made sour mix



AQUAHOLIC MANGORITA

jalapeño infused Herradura Blanco Tequila, agave, mango, fresh lime



YOTTY SPRITZ

Chinola, Aperol, St Germain, La Marca Prosecco, Q elderflower tonic



CAPTAIN JACK

Jack Daniel's Whiskey, filthy cherries, raspberry, lemon, Q ginger beer



R&R PALOMA

Milagro, Giffard Pamplemousse, raspberries, rosemary agave, lime, Q sparkling grapefruit



GALLEY WATERMELON MOJITO

Bacardi Superior, Real watermelon, lime, mint



DAVY JONES

Mount Gay, Soho Lychee, coconut, lime, mint



ANCHOR'S ENVY

Old fashioned with Angels Envy, Chambord, Demerara, Chocolate Bitters, Orange



SEASONAL COCKTAIL

ask your server about our specials

MILLIONAIRE MARTINI 52

Beluga Gold Line Vodka, gold flakes, 3 fresh oysters, lemon, blue cheese olives

GREY GOOSE ESPRESSO MARTINI 17

Grey Goose, kahlua, creme de cacao, fresh brewed espresso

PATRON MARGARITA TREES

Classic Margaritas 50
Lime

Infused Margaritas 55
Mango, Coconut, Strawberry, Watermelon

CRAFT MOCKTAILS 10

THYME OF MY LIFE

Filthy Cherries, lemon, Q tonic, thyme

BASIL BEACH

strawberries, basil, lime, Q sparkling grapefruit, jalapeño

RED WINES

PINOT NOIR

Meiomi, California 15 / 58
Four Graces, Oregon 16 / 62
La Crema, Monterey 82

MERLOT

Rodney Strong, Sonoma 12 / 46
Decoy, Alexander Valley 72

CABERNET

Josh Cellars, Craftsman, California 12 / 46
Joel Gott, 815, California 14 / 54
Browne Heritage, Washington 16 / 62
Blue Rock Baby Blue, Sonoma 80
Louis M. Martini, Napa Valley 115

INTERESTING REDS

Tempranillo, Campo Viejo, Rioja 11 / 40
Malbec, Terrazas, Mendoza 12 / 46
Blend, Tapestry, Paso Robles 16 / 62
Blend, Abstract, California 108

BEER

DOMESTICS

Angry Orchard
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling

IMPORTS

Corona
Corona Light
Heineken
Modelo
Stella Liberté

FLAVORED
HARD SELTZER
High Noon

SEASONAL BEERS 9

CRAFTS

Blue Point Toasted Lager
Cigar City Jai Alai
Funky Budha Hop Gun IPA
Gulf Stream Brewing:
Transplant
Everyone Under The Sun
Graphic IPA
Islamorada Channel Marker IPA
La Rubia Blonde Ale

WHITE WINES

SPARKLING

La Marca Prosecco Split, Italy 15
La Marca Rosé Split, Italy 15
Prosecco Zero, Italy 14 / 50
Prosecco Zero Rosé, Italy 50
Perrier-Jouet, Grand Brut, France 125
Moët & Chandon, Brut Imperial, France 110
Veuve Clicquot, Yellow Label, France 165
Veuve Clicquot, Rosé, France 180

ROSÉ

La Jolie, Provence 13 / 52
Roseblood, Provence 14 / 54
Whispering Angel, Provence 15 / 58

PINOT GRIGIO

Gabbiano, Italy 12 / 46
Santa Margherita, Italy 17 / 66

SAUVIGNON BLANC

White Haven, New Zealand 12 / 46
Kim Crawford, New Zealand 14 / 54
Rombauer, Sonoma 15 / 58

CHARDONNAY

Josh Cellars, Craftsman, California 12 / 46
Wente, Livermore Valley 14 / 54
Patz & Hall, Sonoma 20 / 78

INTERESTING WHITES

Bordeaux Blanc, Chateau Lamothe, France 11/42
Albarino, Peitan, Spain 15/58
Vermentino, Antinori Gaudo Tasso, Italy 16 / 62
Seasonal Sancerre, France 20 / 77

SFL

SERVICE . FOOD . LOCATION
- hospitality group -

10.2025

WEEKDAYS
TIP-SEA
HAPPY HOUR
3 PM - 7 PM

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

*bottles under \$100 with purchase of an entrée

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

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

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

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



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


BAR & KITCHEN





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.

WEEKLY SPECIALS

Available 6pm-Close



• TUESDAY •

RIBS & REPEAT

\$39

All You Can Eat Ribs,

Fries + Coleslaw

\$3 Draft Beers

\$5 Old Fashioneds



• WEDNESDAY •

WINGS & WHISKEY

\$29

All You Can Eat Wings

\$3 Draft Beers

\$5 Old Fashioneds



• THURSDAY •

LEGS & LET LOOSE

\$69

All You Can Eat Crab Legs

\$3 Draft Beers

\$5 Old Fashioneds

\$5 House Wine & Bubbles



2 hour time limit, tax + tip not included, drink prices only apply with all you can eat packages