



# SNACK & SHARE

4:30PM - 6:00PM AT THE BAR

## FRESH OYSTERS\*

served with cocktail sauce, cucumber-vodka mignonette and lemon\*  
Ask your server about tonight's selection  
\$4 each

## SHRIMP COCKTAIL

8 large gulf shrimp, cocktail sauce, lemon 13

## COCONUT SHRIMP\*\*

individually hand breaded in tender shredded coconut  
served crispy with a fresh coconut-pineapple sweet and sour! 14

## DEILED EGGS

pecan bacon, maple - jalapeno 12

## THE ORIGINAL "SWIMPS"

5 gulf shrimp sauteed in red stripe beer with a fiery butter sauce accented  
with Jamaican jerk spice, served with a side of freshly toasted garlic bread 14

## ROASTED OYSTERS YABBAFELLER

fresh blue pointe oysters stuffed with blue crab, spinach, bacon, parmesan. chipotle horseradish cream 16

## HANDMADE GUACAMOLE

tangerine, cilantro, kale, serano chile, flax seeds and lime  
served with chips 14

## VEGGIE EGG ROLLS\*\*

3 crunchy handmade egg rolls with chinese cabbage, carrots and more!  
served with fresh guava sweet and sour 13

## CHIPS AND SALSA

5

**\*\*WE USE PEANUT OIL. PLEASE ALERT YOUR SERVER TO ANY ALLERGIES YOU MAY HAVE.**

\$4.5 plate sharing charge. \*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs  
may increase the consumer's risk of food borne illnesses. If unsure of your risk consult a physician. Yabba Island Grill 12.21.21



# BAR MENU

2 courses for just \$35 per person!

Offered from 6:00pm - 8:00pm

## FIRST COURSE

choose one

CRAB, SHRIMP AND CORN CHOWDER

CONCH CHOWDER  
cornbread croutons, bird pepper sherry

ORGANIC KALE CAESAR  
romaine, raddichio, toasted hemp seed

FRESH  
mixed green lettuces, cucumber, radish, heirloom cherry tomatoes. Served with your choice of dressing

## SECOND COURSE

choose one

CRISPY CRAB STUFFED GROUPER\*  
tropical nut, corn flake and plantain crust, jasmine rice, pineapple togarashi butter sauce

SWEET AND SPICY STEAK  
tenderloin of beef medallions topped with a mixture of popcorn shrimp and lobster, sweet and spicy sauce and "lo cal" béarnaise. Served with mashed potatoes and vegetables

COCONUT SHRIMP (10)\*\*  
individually hand breaded in tender shredded coconut. Served crispy with a fresh coconut-pineapple sweet and sour and your choice of one side!

BLACKENED SALMON  
with brown sugar, jalapenos and pecans, roasted butternut squash, spinach salad

BERKSHIRE PORK SHANK  
24oz. pork shank served with white cheddar polenta, grand marnier glazed baby carrots and a BBQ port wine reduction

RASTA PASTA  
shrimp, little neck clams and mussels with garlic, white wine, fresh tomatoes, sun-dried tomatoes, hearts of artichoke and sweet basil tossed with angel hair pasta and Parmesan cheese

FRESH FISH OF THE EVENING  
Ask your server about tonight's fresh catch selection. Served with your choice of one sauce and one side.

## BUMP IT UP!

6oz FILLET  
served with island vegetables and your choice of one sauce and one side. add \$15

14oz NY STRIP  
served with island vegetables and your choice of one sauce and one side. add \$15