

# OCEAN SPRINGS YACHT CLUB

## • APPETIZERS •

### BRUSSEL SPROUTS \$8

*deep fried, tossed with a sweet chili sauce, finished with feta, bacon, & toasted almonds.*

**gluten free\***

### CLUB WINGS \$11

*8 wings, fried or grilled, tossed, plain or naked. Bourbon BBQ, Thai chili, lemon pepper, buffalo, garlic parm, Jamaican jerk*

**gluten free\***

### TRADITIONAL POTATO SKINS \$9

*baked with melted cheese, bacon, & served with sour cream & green onions*

### TOTCHO'S \$12

*crispy tots topped with your choice of beef, chicken or shrimp, caramelized onions, blanco queso and green onions*

**add oz rib-eye \$15, grilled or fried chicken breast \$6, 6 grilled or fried shrimp \$8  
Ground Beef \$4**

### CHEESE CURDS \$8

*served with marinara*

### GRILLED BRISKET QUESADILLA \$14

*chopped BBQ brisket, caramelized onions and white cheddar blend, fresh jalapenos & white bbq sauce*

### TRIFECTA DIPS \$13

*queso blanco, guacamole, & roasted tomato salsa served with heaping basket of corn tortilla chips.*

**gluten free\***

## • FRESH SALADS •

### BLUE CHEESE WEDGE SALAD \$10

*large wedge of iceberg lettuce topped blue cheese dressing, grape tomatoes, bacon, red onions, & blue cheese crumbles*

**add oz rib-eye \$15, grilled chicken breast \$6, or 6 tail on \$8 Ground Beef \$4**

### LOCAL SEASONAL SALADS \$12

*winter spinach, topped with mandarin oranges, feta cheese roasted walnuts, served with a honey vinaigrette.*

**add oz rib-eye \$15 grilled or fried chicken breast \$6 6 grilled or fried shrimp \$8  
Ground Beef \$4**

### BANG BANG SHRIMP (6) SALAD \$15

*grilled or fried on a bed spinach, candied pecans, craisins with choice of dressing*

### HOUSE OR CAESAR SALAD AS A ENTRÉE \$10

*heaping pile of romaine lettuce with either Parmesan cheese and croutons \*OR\* croutons, red onion, cheddar cheese, and choice of dressing*

**add oz rib-eye \$15, grilled or fried chicken breast \$6, 6 grilled or fried shrimp \$8**

## • SIDES •

### SIDES \$4

*baked potato, vegetable dujour, sweet fries, french fries. side salads, Brussels sprouts, tater tots, onion rings*

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## • SANDWICHES •

**ALL AMERICAN SMASH BURGER \$11**  
*2/ 4-oz patties fully dressed with American cheese on a toasted brioche bun and served with your choice of sides.*

**MUSHROOM & SWISS BURGER \$12**  
*2/ 4-oz patties with sautéed crimini mushrooms and topped with Swiss cheese. served with choice of side.*

**COASTAL CRAB BURGER \$16**  
*oz crab-cake (locally sourced crab) fully dressed and finished with remoulade sauce served on a toasted brioche bun. served with your choice of side/*

**THE YACHT CLUB \$14**  
*oldie but goodie! tripled ham, turkey, bacon American cheese, and dressed. toasted white bread and served with choice of side*

**POBOYS \$15**  
*gambino's french bread stuffed with either catfish, shrimp, or crab-cake, (grilled or fried) dressed and you can have it pressed or not. served with your choice of side. \*gluten-free breader*

**HOT HONEY CHICKEN SANDWICH \$13**  
*crispy oz chicken thigh finished with a hot honey sauce and serve with coleslaw, dressed and served on a brioche bun. served with your choice of a side. \*gluten-free breader.*

**SMOKED BRISKET SANDWICH \$15**  
*oz of piled high brisket served on a toasted brioche bun with a pickels and BBQ sauce. served with your choice of side*

## • PLATTERS AND SUCH •

**BLUE PLATE SPECIAL \$13**  
*weekly bargain, please ask your server whats cookin, typically a meat and two.*

**CRISPY TENDER PLATTER \$12**  
*5 crispy tenders served with your choice of dipping sauce served with your choice of side. sauces are: ranch, BBQ, honey mustard \*gluten-free breader*  
**\$.50 each for additional sauces**

**CATFISH OR SHRIMP PLATTER (GRILLED OR FRIED) \$17**  
*8oz catfish filets or 10 tail-on shrimp (both locally sourced) served with coleslaw, served with your choice of sides (2) lemon, cocktail and remoulade. \*gluten-free breader*

**\$.50 for additional sauces**

**COMBINATION SEAFOOD PLATTER (GRILLED OR FRIED) \$23**  
*oz of catfish, 6 tail-on shrimp & oz crab-cake (all locally sourced)with hush-puppies, coleslaw and choice of side. lemon, cocktail, remoulade. \*gluten-free breader*

**\$.50 for additional sauces**

**GRILLED 12OZ RIB-EYE STEAK \$22**  
*pick your temp, served with baked potato, side salad. sour cream, bacon, green onion.*

## • SWEETS AND TREATS •

**COTTON BLUE CHEESECAKE \$9**  
*seasonal berries, chocolate, caramel, and finished with whipped cream*

**SWEET POTATO WAFFLE FRIES \$7**  
*finished with cinnamon sugar served with bourbon cream dipping sauce*

**DESSERT DU JOUR \$7**  
*Weekly offering could be a cake, or a pie. Please ask your server what is available.*  
**add \$2 for Ala mode**

**QUAKES ICE CREAM \$6**  
*assorted flavors and seasonal offerings*

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