

Dinner Menu

Appetizers

Shrimp Cocktail..... \$13

Jumbo shrimp served with homemade cocktail sauce

Coconut Shrimp..... \$14

Coconut breaded jumbo shrimp flash fried and served with an orange Dijon sauce

Lobster Mac & Cheese..... \$16

Chunks of lobster meat and pasta tossed in a creamy sherry cheese sauce topped with herb bread crumbs

Chef Jeff's Baked Clams..... \$12

3 chopped stuffed clams with lemon butter sauce

SBYC Mussels..... \$14

Served to order Fra Diavolo style or with your choice of a white wine or red wine sauce

Mediterranean Plate..... \$13

Toasted naan with feta cheese, cherry peppers, marinated artichoke hearts, Kalamata olives, roasted red peppers and hummus drizzled with olive oil

Chicken Wings..... \$13

Breaded fried wings served with Buffalo sauce, carrots, celery sticks and Bleu cheese dressing

Chicken Fingers..... \$11

Breaded and fried, served with honey mustard

Mozzarella Sticks..... \$11

Fried and served with marinara sauce

Spinach & Artichoke Dip..... \$12

Served with fried pita chips

Soups

New England Clam Chowder..... \$7

Crock of French Onion Soup..... \$9

Salads

Caesar Salad..... \$12

Torn Romaine lettuce tossed with Parmesan cheese, croutons, and house made Caesar dressing

Wedge Salad \$12

Wedge of Iceberg lettuce dressed with Bleu cheese dressing, bacon bits, red onion, diced tomatoes and extra crumbled Blue cheese

Burrata Salad \$14

Mixed greens with Burrata, roasted peppers, red onion, fresh mozzarella pearls topped with balsamic vinaigrette dressing and a dusting of Parmesan cheese

Steak House Salad \$18

Mixed greens, bacon, Bleu cheese crumbles, tomato, red onion, and carrots topped with sliced steak and house made vinaigrette

Chef Salad \$17

Mixed greens topped with slice turkey, ham, Swiss and American cheese, garnish with hardboiled egg with lemon vinaigrette

Seafood Salad..... \$18

Mixed greens topped with calamari, scallops, scungilli and shrimp tossed with lemon vinaigrette

Add Chicken: \$6

Add Shrimp: \$8

Add Salmon: \$10

Add Steak: \$10

All of the above salads served Plain or Cajun style

STONY BROOK YACHT CLUB

FOUNDED 1913
LAT. 40° 55' 14" LONG. 73° 09' 01"

Burgers and Sandwiches

Hamburger (Plain or Marinated) \$14

Fresh made 1/2 lb. burger served with French fries, lettuce, tomato, onion and pickle

Chicken Sandwich (Fried, Grilled or Marinated) \$13

Served with French fries, lettuce, tomato, onion and pickle

Monte Cristo..... \$17

Turkey, ham and Swiss cheese grilled to perfection on fresh French toast

Grilled Mahi Mahi..... \$18

Served with tartar sauce, French fries, lettuce, tomato, onion and pickle

Fried Flounder Sandwich \$14

Served with French fries, lettuce, tomato, onion, pickle and homemade tartar sauce

Crab Cake Sandwich..... \$18

Crab cake on a roll with lettuce, tomato, onion and pickle topped with tartar sauce served with French fries

Add Cheese (American, Swiss, Cheddar, Pepper Jack): \$1.00
Add Sautéed Mushrooms or Onions: \$1.00 **Add Bacon: \$2.00**
Add Sweet Potato Fries or Onion Rings for \$2.00

Dinner Entrees

Broiled Salmon \$22

Salmon filet broiled with butter, white wine and lemon, served with rice and vegetable

Shrimp or Chicken Scampi \$21

Sautéed in butter, garlic, white wine and lemon served over rice with vegetable

Broiled Flounder \$21

Topped with butter, white wine and lemon and served with rice and vegetables

Chicken Marsala..... \$21

Sauté medallions with mushrooms in a Marsala demi-glaze served with linguine

Chicken or Shrimp Parmigiana \$21

Flash fried chicken cutlet or shrimp topped with homemade marinara sauce, mozzarella and provolone cheese, served with pasta

Linguine Clam Sauce \$21

Whole and chipped clams – Red or White, garnished with garlic crostini

Penne a la Vodka \$17

Penne pasta tossed in Chef Jeff's classic vodka sauce
Add Chicken - \$6 Add Shrimp - \$8

Shell Steak (Plain or Marinated)..... \$27

Seasoned and grilled boneless steak served with baked potato and vegetable

Menu items can be cooked to your liking. Consuming raw and undercooked meats, fish, shellfish, or fresh shelled eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.