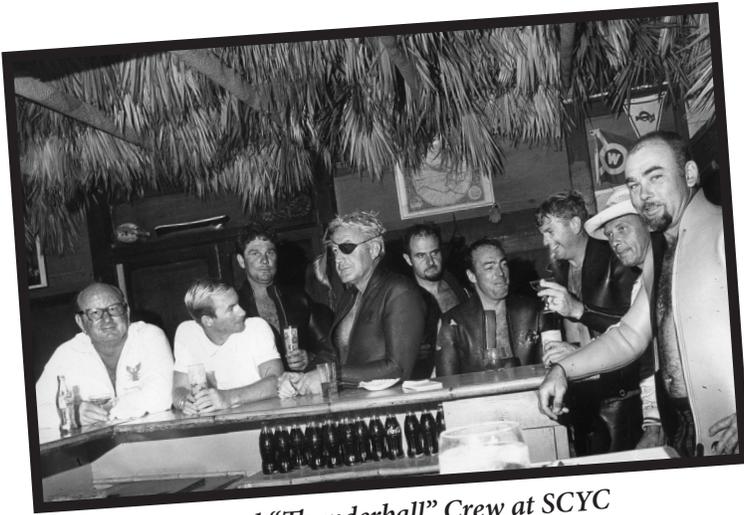


# Staniel Cay Yacht Club

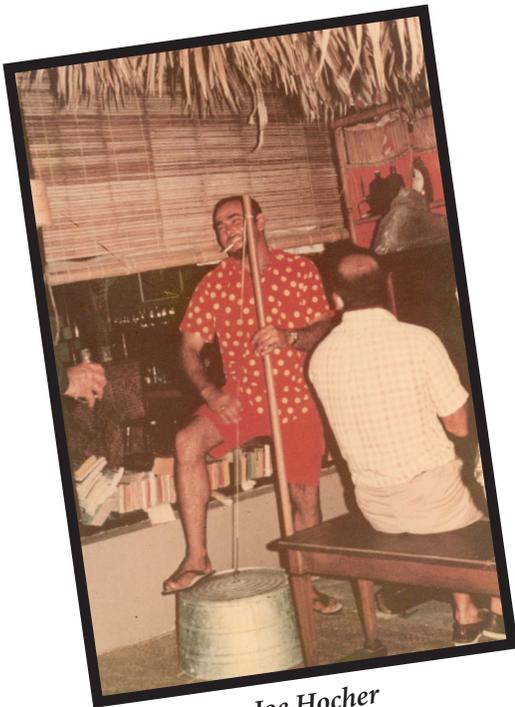
EXUMAS, BAHAMAS



*James Bond "Thunderball" Crew at SCYC  
1964*

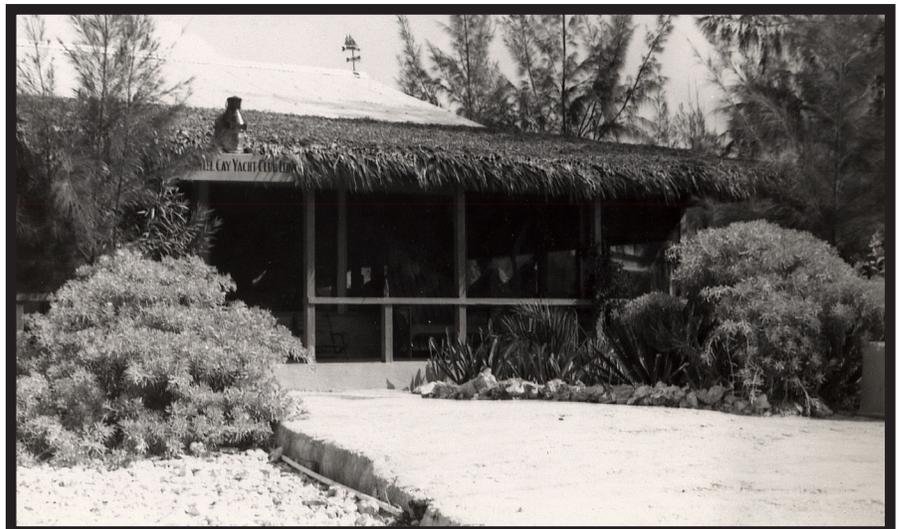


*Lavender Cottage  
1968*



*Joe Hoher  
1966*

The Yacht Club has been an established part of the Staniel Cay community since 1956. Today there are 14 charming cottages, an 18+ slip marina, and the same clubhouse with a restaurant and casual island bar. We hope you enjoy your stay and we look forward to serving you!



*Staniel Cay Yacht Club  
1961*

# BREAKFAST

*Served 8AM-10AM*

All breakfast entrees are served with fresh seasonal fruit

## *The SCYC*

two eggs, your choice of scrambled, poached, hard boiled or fried  
bacon or sausage, hash browns or grits  
white or wheat toast  
\$16

## *Buttermilk Pancakes*

bacon or sausage  
\$14

## *Tuna and Grits Bahamian Style*

bacon or sausage  
white or wheat toast  
\$16

## *Captain's Breakfast Sandwich*

Two eggs fried  
Choice of ham, bacon, sausage or turkey  
served on our homemade Bahamian bread with mayo, lettuce, tomato and onion  
\$16

## *Yacht Club Omelet*

bacon or sausage, hash browns or grits  
white or wheat Toast  
Choice of 2 fillings:  
green pepper, jalapeno, onion, ham, cheddar cheese, tomato, mushrooms  
\$16

## *French Toast*

made with our homemade Bahamian bread  
bacon or sausage  
\$15

## *Mate's Choice*

Choose from an assortment of cereal served with fresh milk  
\$8

## *Fresh Fruit Plate*

A variety of seasonal fresh fruits  
\$20

## *Fresh Fruit Smoothie*

A delicious blend of non-fat Greek yogurt, bananas, strawberries, blueberries, and pineapple  
\$15  
Add chia seeds \$1/spinach \$2

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## Sides

Hash Brown \$3   Grits \$3   Homemade Bahamian Toast \$4   Substitute Egg Whites on Egg Entree \$2  
Sausage \$5   Skillet Ham \$5   One Egg \$3   Bacon \$5   Norwegian Smoked Salmon \$14 (1 piece)

# LUNCH

Served Noon - 9PM

## STARTERS

Conch Fritters \$14

Chicken Wings \$14

Herb Tomato, Mozzarella & Cucumber Salad \$12

Shrimp ~ Fried or Grilled \$14

Grouper Fingers \$16

Conch Bits \$16

Fresh Fruit & Cheese \$24

Norwegian Smoked Salmon \$22

Crab Cake \$18

Ahi Tuna, blackened & seared rare \$22

## PIZZA

Meat Lover \$22.50

Margarita \$20

Cheese \$18

Additional toppings

Mushroom, Onion, Tomato, Jalepenos, Peppers ~ \$1/ea

Avocado, Bacon, Pepperoni, Sausage, Extra Cheese ~ \$2/ea

## SALADS

### Soup and Salad

Soup du jour served with a fresh garden salad  
cup \$10 bowl \$14

### Garden Salad ★

Mixed greens with cucumbers, carrots, peppers and  
tomatoes served with our house dressing  
\$12

### Classic Caesar Salad ★

Romaine lettuce with fresh croutons tossed in classic  
caesar dressing  
\$12

### Tuna Salad

Solid white albacore tuna served on a bed of mixed  
greens with toast points  
\$14

### The Beyond Burger Salad

Plant-based burger (non-GMO, no soy, no gluten), atop  
mixed greens, tomato, cucumber and fresh mozzarella  
\$16

### Chef Salad

Romaine lettuce, diced ham and turkey, sliced hard boiled  
egg and cheddar cheese served with citrus dressing  
\$16

### Lobster Salad {seasonal}

Chunks of fresh Bahamian lobster tossed in a creamy  
citrus dressing, served on mixed greens with toast points  
\$28

### Lump Crab Cake Salad

One jumbo lump crab cake atop mixed greens, sweet  
peppers tossed in a creamy poppyseed dressing  
\$24

### Smoked Salmon

Wild Norwegian salmon, mildly smoked and sliced thin,  
served on mixed greens with toast points  
\$28

### Ahi Tuna Chop Salad

Sashimi grade tuna mixed greens, peppers, cucumber,  
avocado, wonton tossed in a soy vinaigrette  
\$28

★ Add Grilled Chicken \$6, Tofu \$8, Grilled Fish \$10, Mango Shrimp \$10, Ahi Tuna \$16 {when available}

# LUNCH

*Served Noon - 9PM*

## SANDWICHES & BURGERS

Served with your choice of French Fries, Onion Rings, Peas and Rice or Coleslaw

### *BLT Sandwich*

Crispy bacon, lettuce and tomato piled high on our homemade Bahamian bread with mayo \$15

### *The Beyond Burger*

Plant-based burger (non-GMO, no soy, no gluten), served fully-dressed on a brioche bun \$16

### *Classic Hamburger*

Angus steak burger grilled and served on a toasted pretzel bun with lettuce, tomato, sweet onion and mayo \$16  
Add bacon or cheddar cheese \$2/each

### *The Deli* ✦

Your choice of ham, turkey or tuna served on our homemade Bahamian bread with mayo, cheddar cheese, lettuce, tomato and sweet onion \$14

### *Chicken Sandwich* ✦

Your choice of grilled or blackened served on brioche bun with mayo, lettuce, tomato and sweet onion \$15  
Add bacon or cheddar cheese \$2/each

### *The SCYC - DLH's Favorite*

Tempura fried chicken sandwich topped with Asian slaw, served fully-dressed on a brioche bun \$16

### *Conch Po'Boy* ✦

Conch seasoned and fried, served on brioche bun with mayo, lettuce, tomato and sweet onion \$18

### *Club Sandwich* ✦

Classic three tier club with turkey, ham, cheddar cheese, bacon, lettuce, tomato served on our homemade Bahamian bread with mayo \$16

### *Fresh Catch of the Day*

Our fresh fish cooked to your liking! Grilled, fried or blackened served on brioche bun with mayo, lettuce, tomato, sweet onion and topped with homemade Asian slaw \$16

### *Asian Tacos*

Three soft shell tacos with your choice of blackened chicken or fish, topped with homemade Asian slaw \$16

✦ *Can be served as a wrap. Your choice of whole wheat or white tortilla*

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### Sides

Cup of Soup \$5   French Fries \$5   Onion Rings \$5   Garden Salad \$7

# DINNER

Reservations Required

Entree pricing includes soup, salad, entree and dessert

## ENTREES

*Please choose one of the following sides ~ Bahamian Peas & Rice, Baked Potato, Parsley Potatoes or French Fries*

### Chicken

Full breast, perfectly seasoned. Grilled, baked, blackened or lightly battered and fried  
\$28

### Cornish Hen

Rubbed with spices, split and oven roasted  
\$30

### Baby Back Ribs

Par-boiled for tenderness, grilled for flavor, baked finish to fall off the bone, basted with classic barbecue sauce  
\$32

### Fresh Catch of the Day

Our fresh fish cooked to your liking! Grilled, blackened, baked or lightly battered and fried  
\$34

### Bahamian Cracked Conch

Local conch tenderized, seasoned, battered and lightly fried  
\$36

### Duck Confit

French duck leg confit, served with salarraises potatoes  
\$38

### Rack of Lamb

French-trimmed rack from New Zealand, grilled and basted with our raspberry garlic mint preserves  
\$38

### Ahi Tuna

Blackened, seared rare, sashimi grade tuna  
\$42

### Lobster {seasonal}

Local lobster, steamed and served with drawn butter  
\$48

### Steak

8oz USDA filet mignon, seasoned and grilled  
\$44

# DINNER

## ENTREES

### Vegetable Stir-Fry ★

Fresh seasonal vegetables stir fried in seasmе oil with fresh ginger  
Served with your choice of white or brown rice  
\$28

### Pasta Pomodoro ★

Linguine with diced fresh tomatoes, basil and garlic  
\$30

### Roasted Veggies ★

Colorful oven roasted vegetables simply prepared with light olive oil, salt and pepper  
Served with your choice of white or brown rice  
\$32

★ Add Grilled Chicken \$6, Tofu \$8, Grilled Fish or Mango Shrimp \$10

## kid's menu

*All meals includes a side of sliced carrots and cucumbers or french fries*

\$12

Peanut Butter & Jelly	Hot Dog
Cheese Pizza	Fish Fingers
Kids Pasta marinara sauce, butter or olive oil	Kids Burger
Mac and Cheese	Grilled Cheese
	Chicken Fingers

