

STARTERS

Bonna Bella Crab Stew

Voted "Best in Town" then, and it's better now ~ cup - 5 bowl - 8

Warm tortilla chips and sliced jalapenos,

served with:

- House made Pico de Gallo ~ 6
- Guacamole ~ 8
- The "Mix" Queso Cheese and Spicy Beef ~ 8

Blue Crab, Corn & Black Bean Fritters

Lump crab meat, corn and black beans in a cornmeal batter perfectly fried with a side of our house made remoulade. ~ 9

Creek Shrimp and Grits

New Orleans Tasso and Gouda cheese mixed in a creamy white grit topped with seasoned grilled shrimp and andouille sausage. ~ 12



SALADS

Bonna Bella Cobb

A generous portion of mixed greens, blue cheese crumbles, tomatoes, caramelized onions, egg, diced bacon and sliced avocado. ~ 11

Edgy Caesar

A blend of fresh cut Romaine, shaved Parmesan cheese and house made croutons and our BBYC Caesar dressing. ~ 8

Side Salad or Side Caesar ~ 4

Add: Grilled Chicken ~ 3 Grilled Fish ~ 5 Grilled Shrimp ~ 4
Dressing Choices include: Ranch, Blue Cheese, Balsamic Vinaigrette or Red Wine Vinaigrette

SANDWICHES AND SUCH

Yacht Club Burger

Hand pattied 9 oz grilled beef with house spices served on a fresh Kaiser roll with lettuce, tomato and onion and your choice of American, Cheddar, Swiss or Pepper jack. ~ 9

Jamaican Jerk Chicken

Just the right spice blend, topped with pepper jack cheese and served with lettuce, tomato, onion and a side of Baja sauce on a fresh Kaiser roll. Too spicy, just order it grilled. ~ 9

Cabo Fish Sandwich

Spice rubbed and grilled white fish with lettuce, tomato and onion atop a toasted hoagie roll, with your choice of remoulade or Island tarter sauce. ~ 9

*Additions to any sandwich: Bacon or Blue Cheese ~ 1
Caramelized Onions or Jalapenos ~ 50 cents

Grilled Cheese Quesadilla

A large flour tortilla stuffed with Monterrey Jack and cheddar cheese, Pico de Gallo and served with sour cream and salsa. ~ 6.5
Add Grilled chicken ~3 Grilled shrimp ~4

Soft Shell Tacos - Our Specialty!

A perfect pair of Fish, Shrimp or Chicken Tacos with shaved cabbage prepared any of the follow three styles ~ 11

- Caribbean spice with curried papaya relish
- Lemon Pepper spice with Pico de Gallo and a creamy caper sauce
- South American spice with tomatillo salsa verde
- We cannot substitute one taco for another i.e. 1 chicken and 1 fish

All sandwiches are served with BBYC Cole slaw,
Ms. Vicki's chips and a pickle spear.

STEAMER

Peel and Eat Shrimp

Already deveined and the top clipped, our shrimp are seasoned with old Bay and served with drawn butter and cocktail sauce. Half ~ 9 Full ~ 17

King Crab

Enjoy a full pound of steamed king crab legs with warm drawn butter and house made cocktail sauce. – Market Price

ENTREES

Served after 4pm

Filet Mignon

We take an 8oz filet, seasoned with cracked black pepper and a secret or two and grill it to your liking and served with red skin mashed potatoes and the grilled vegetable of the day. ~ 26

Captain's Cut Ribeye

A 12oz hand cut Ribeye, seasoned with cracked black pepper and other spices grilled to perfection and served with red skin mashed potatoes and the grilled vegetable of the day. ~ 22

Fish of the Day

We know how to keep it simple. The freshest available cut of fish, lightly seasoned, properly grilled and served with Island rice and the grilled vegetable of the day. ~ Market Price

Jambalaya

We put our Savannah touch in this Louisiana favorite, topped with grilled shrimp and andouille sausage. ~ 16

Creek Shrimp and Grits

New Orleans Tasso and Gouda cheese mixed in a creamy white grit, topped with seasoned grilled shrimp and andouille sausage. ~ 21

Jerk Chicken Dinner

Two 6oz breasts marinated in "Jerk" season for 24hours then grilled to perfection, topped with pepperjack cheese and Pico de Gallo and served with Island rice and the grilled vegetable of the day. \$19.00

(All Entrees are served with your choice of side caesar or house salad.)

DESSERTS

the sweet ending to a dockside experience

Chocolate Lava Cake - A Bonna Bella Tradition ~ 6.5

Island Key Lime Pie - If you want a true taste of the islands ~ 6

Vanilla Bean Ice Cream - An all time favorite ~ 3

White Wines

BTL

GLASS

Bauer Haus Riesling, Germany

Floral aromas of peach blossom, beeswax and caramelized drizzled apples.

24

6.5

Benvolio Pinot Grigio, Friuli, Italy

From the famous Friuli region where Pinot Grigio grows best. Light, dry and crisp.

28

8

Joel Gott Sauvignon Blanc, Napa Valley

An excellent example of California Sauvignon Blanc.

28

8

Eberle Chardonnay, California

Very light fruit aroma with hints of vanilla.

36

9.5

McWilliams Chardonnay, Australia

Touch of oak and green apple flavors.

22

6.50

Matua Savignon Blanc, New Zealand

Lots of grapefruit, citrus and hints of white peach.

28

8

Domaine de Bernier Chardonnay, France

Aromas of toasted almonds, caramel and coconut followed by greenapple and lemon rind flavor.

34

Canyon Road Pinot Grigio, California

A little more fruit flavor than Italian Pinot Grigio and not quite as dry.

20

6

Robert Oatley Rose', Australia

Gorgeous cherry fruit with lovely texture and balanced savory mineral flavors.

28

8

Red Wines

BTL

GLASS

Camelot Merlot, California

Dark red and ripe berry fruit aromas with hints of sweet oak.

20

6

Gascon Malbec, Argentina

Jammy blackberry flavors that finish with black pepper spice.

25

7.50

Alfredo Roca Pinot Noir, Argentina

Rocky overtones with cherry, vanilla and roasted aromas.

28

7.5

Row 11 Pinot Noir, California

A luscious red wine, rich in cherry pie aromas with a silky smooth finish

39

10.25

Grayson Cabernet Sauvignon,

Rich aromas of dark cherry, blackberries and hints of black pepper.

27

7.25

Catena Malbec, Argentina

Ripe dark fruits, floral notes of violet and lavender with a touch of vanilla spice.

48

Villa San Juliette "Romantique" Cabernet/Merlot

Flavors of blackberry, dark cherry, chocolate and cassis with smooth velvety tannins.

36

9.5

Rosenblum Zinfandel, California

Grapes from various vineyards aged in French and American oak casks.

26

7

Kinton Syrah, Santa Barbara

Dense and concentrated flavors of black plum and dark berry fruit with a hint of black pepper spice.

45



Beer, Liquor and Beverages

Bottled Beer

Blue Moon
Budweiser
Bud Light
Coors Light
Corona
Corona Light
Dogfish Head 60 Minutes
Heineken
Miller Lite
Michelob Ultra
Stella Artois
Sweetwater 420
Land Shark
Pacifico
Red Stripe
Yeungling
Sierra Nevada
Terrapin Pale Ale

Non-Alcoholic

O'Douls

Whiskey

Jack Daniels
Jameson
Jim Beam
Makers Mark
Crown Royal
Southern Comfort

Scotch

Dewar's
Johnny Walker Red
Macallan 12 year
Oban 14 year

Gin

Bombay
Tanqueray
Beefeater

Tequila

ON
Patron
Jose Quervo

Vodka

Absolut
Absolut Flavors - Peppar,
Vanilla, Mandarin and Limon
Grey Goose
Stoli
Stoli Blueberry
Firefly
Sobieski 95

Rum

Captain Morgan
Goslings
Malibu
Pussers
Myers Dark
Mt. Gay
Bacardi

Cognac

B&B
Remmy Martin
Hennessey

Cordials

Amaretto Di Saronno
Bailey's Irish Cream
Jagermeister
Gran Marnier

Juices

Orange
Pineapple
Grapefruit
Cranberry

Beverage

Coffee
Pink Lemonade
Tea

Coke Products

Coca Cola Classic
Diet Coke
Sprite
Mr. Pibb
Fanta Orange