

Appetizers



Fried Green Tomatoes

*Green tomatoes, crab salad, manchego cheese
Chipotle drizzle 12*



Tempura Vegetables

lemon aioli 9

Crab Cake

Spicy aioli, baby heirloom tomatoes, arugula 10



Seared "New Bedford" Scallops

Smoked tomato coulis, polenta, succotash 10



Shrimp Cocktail

5 Poached shrimp, cocktail, mixed baby greens 12

Corn Beef and Cabbage Eggrolls

Mustard aioli 13

Calamari Fries

*Sweet chili sauce sriracha aioli, scallions, sesame seeds
11.50*

Crispy Rock Shrimp

scallions, spicy aioli, slaw 12

Eggplant "Meatballs"

*Smoked tomato coulis, Kalamata olive goat cheese, 12 year
old balsamic 9*

Tuna Poke*

*Macadamia nuts, garlic, scallions, sesame seeds, soy-ginger
dressing 12*



Oysters Rockefeller

Pernod, Hollandaise, Lemon Gremolata 13



Coffee Rubbed Beef Tenderloin

*Parmesan risotto, shiitake mushroom, veal demi,
bourbon cream 14*

Soups

Chef's Soup of The Day 4.50 / 6.50

EGYC Seafood Chowder 6.50 / 8.50

Salads

Classic Caesar

Croutons, shaved parmesan, anchovies 6 / 9

House Salad

Baby greens, hearts of palm, Florida orange, white balsamic vinaigrette 6/9

Ybor City 1905 Salad

Jarlsberg, Ham, Green Olives, Lemon Vinaigrette 8 / 12

Roasted Beet Salad

Spiced pecans, goat cheese, herb vinaigrette 8.75

Baby Iceberg

Maytag bleu cheese, "North Country" bacon, baby heirloom tomatoes, shaved red onions 8.50

Local Burrata Caprice

Heirloom cherry tomato, shaved red onion, arugula, white balsamic 11.50

SANDWICHES

all sandwiches are served with choice of side item

Yacht "Club"

Triple decker with turkey, ham, bacon, lettuce, tomato, provolone, mustard aioli 9

EGYC Lounge Cheeseburger

Toasted Kaiser, topped with your choice of cheese 12

Philly Cheesesteak

Sliced ribeye, sautéed onions, peppers, provolone cheese, Amoroso roll 10.50

Crab Cake Sandwich

Brioche, cajun remoulade 12

Ribeye Steak Sandwich

Eight ounce charbroiled over toast points 14

Grilled Cobia Fish Tacos

Baja cabbage slaw, fresh cilantro, pickled red onion, jalapeno 15

ENTRÉES

Choice of garden salad, Caesar salad, or cup of soup du jour

Macadamia Nut Crusted Snapper

Roasted pepper-pea orzo, citrus salsa, beurre blanc 26

Hungarian Pork Chop

Tomato, kielbasa, sauerkraut, spaetzle, cucumber salad, sour cream 28

Shrimp Scampi

Watercress, bacon, linguine 26

Asian Glazed Salmon

Pad Thai noodles, peanuts, Asian vegetables 27

Seared "New Bedford" Scallops (4)

Smoked tomato coulis, herb polenta, black-eyed pea succotash 28

Tagine of Vegetables

Moroccan spiced sweet potato, zucchini, eggplant, onion & garbanzo beans over basmati rice 20

Add chicken, salmon, or shrimp 6

Chicken Milanese

Parmesan Risotto, Creamed Spinach 21

Rabbit & Shiitake Mushroom Agnolotti

Sage beurre blanc, sautéed field greens 23

Filet Mignon

Buttermilk roasted garlic mashed potatoes, jumbo asparagus, and bearnaise sauce 8oz 38 / 6oz 33.50

Pan Roasted Rack of Lamb

Cherry mint demi-glaze, dauphinoise potatoes, sautéed spring vegetables 37

12 oz Prime New York Strip

Lightly hickory smoked and grilled, roasted garlic mashed potatoes, Caulillini, Jack Daniels peppercorn cream sauce Under hickory smoked dome 40

Crispy Half Duck

Blueberry hoisin, cranberry pecan rice pilaf, baby bok choy, carrots, shiitake mushrooms & ginger 37

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**certain items are served raw or cooked to order. consuming raw or undercooked shellfish or meat may increase your risk of food-borne illness, especially if you have certain medical conditions.*

Executive Chef Mark Adams



Denotes the dish can be prepared "gluten free" upon request