



# GRAND LAGOON YACHT CLUB

## STARTERS & BAR BITES

### GLYC BLUE CHIPS \$9

house fried potato chips topped with blue cheese bechamel,bacon bits and green onion

### BRUSCHETTA \$8

served on 5 toasted crostinis topped with a balsamic reduction

### HUSH PUPPIES \$9

fried house-made savory pups with house-made pimento cheese and hot honey sauce drizzle

### BAVARIAN PRETZEL \$12

with house-made beer cheese, creole mustard and confit garlic butter and grated parmesan

### SMOKED FISH DIP \$10

house smoked fish served with crackers

### JUMBO CHICKEN WINGS \$14

10 wings served with your choice of blackened Asian sesame, garlic parmesan or buffalo sauce

### SEARED TUNA \$15

seared and sliced ahi tuna steak served on a bed of Asian coleslaw with a sesame cracker

### QUESADILLA \$14

your choice of steak, chicken, or shrimp served with chipotle cream and salsa

### TRUFFLE TOTS \$ 9

drizzled with truffle oil and topped with parmesan cheese and fresh parsley

### CAPTAINS BANGIN SHRIMP \$14

9 fried shrimp on top of a creamy slaw and bangin sauce: grilled or blackened

### CRISPY PORK RINDS \$9

fresh and crispy fried served with remoulade

### CRISPY BRUSSELS SPROUTS \$9

crispy brussel sprouts topped with truffle oil garlic aioli and parmesan cheese and salsa

### NACHOS \$12

basket of fresh fried corn chips topped with seasoned ground beef, salsa, pickled jalapeno cheese sauce, sour cream, black olives

### CHIPS & SALSA \$6

house fried corn chips and salsa

### CHEESE CURDS \$12

served with house made marinara

### DEEP FRIED PICKLES \$8

served with house made ranch

## SALADS

Dressing Choices

Ranch, Honey mustard, Raspberry vinaigrette, Blue cheese, Italian, Oil & vinegar

### CHICKEN BACON RANCH \$12 HALF \$8

romaine lettuce, croutons, bacon bits crispy chicken tenders served with house ranch dressing

### CHEF SALAD \$14 HALF \$9

romaine lettuce, diced ham and turkey, cheddar cheese, cucumber, heirloom grape tomatoes and hard-boiled egg with choice of dressing

### CHOPPED CAESER \$10 HALF \$6

romaine lettuce, croutons, shaved parmesan

### BLACK AND BLUE \$15 HALF \$10

romaine lettuce, blue cheese crumbles, blue cheese dressing, bacon bits and top sirlion

### FEATURE SALAD \$15

ask your server about our current feature

## ADD PROTIENS

Chicken \$5

Shrimp \$6

Steak \$7

Tuna \$8



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## HANDHELDS

served with your choice of one side

### CHICKEN CAESAR WRAP \$10

chopped romaine, chicken, parmesan wrapped in a warm flour tortilla,

### BACON CHICKEN RANCH WRAP \$10

chopped romaine lettuce, bacon bits, chicken house ranch dressing, served in a warm flour tortilla

### CLASSIC BLT \$10

choice of bread  
tomato, lettuce and crispy bacon

### REUBEN SANDWICH \$12

house sliced corned beef, sauerkraut, swiss cheese on grilled marble rye bread

### CUBAN SANDWICH \$12

cuban bread, roast pork, ham, pickles  
swiss cheese, mayo and mustard

### CAPTAIN'S GRILLED CHEESE \$12

melted cheese, grilled tomato and thick-cut  
bacon on grilled sourdough

### BLACKENED FISH TACOS \$12

served with 2 flour tortillas house slaw,  
chipotle crema, shredded cheese, served with  
chips and salsa

### PO' BOY \$14

your choice of shrimp or grouper. fried, grilled or  
blackened. Lettuce, tomato, and our house tartar

### YARD BIRD \$12

grilled or fried chicken breast with lettuce,  
pickle, red onion, tomato and house aioli on  
a grilled potato bun

### 1/4 LB. HOT DOG \$8

add  
chopped onion  
jalapeno \$.50  
bacon \$2.00

### PHILLY CHEESESTEAK \$12

shaved prime rib onions and peppers  
topped with cheese sauce

## BASKETS

blackened or fried

6 shrimp \$14

1 fish fillet \$14

4 chicken tenders \$14

served with your choice of side

## BUILD YOUR OWN BURGER

### LAGOON CLASSIC BURGER \$12

beef patty topped with your choice of cheese,  
lettuce, tomato, onion, pickle and house sauce  
on a grilled garlic herb butter potato bun

### ADD-ONS

Bacon	\$2
Mushrooms	\$.50
Fresh Jalapeno	\$.50
Crispy Fried Onions	\$2

## ENTREES

served with your choice of two sides

### COUNTRY FRIED STEAK \$15

crispy fried battered steak topped with our  
rich mushroom brown gravy

### GRILLED BONE IN PORK CHOP \$18

grilled, blackened or bronzed smothered  
in mushroom gravy

### DRUNKEN MUSSELS \$18

sauteed in garlic butter, tomato confit,  
thick-cut bacon de-glazed with beer and  
served with crostini

### CHICKEN PICCATA \$18

parmesan and panko crusted chicken breast  
served with fried capers, brown butter

### PASTA CARBONARA \$22

linguini, bacon, confit heirloom tomato,  
sweet peas, topped with cured egg

### ADD PROTIEIN

Chicken	\$5	Shrimp	\$6
Steak	\$7	Tuna	\$8

### 12 OZ. RIBEYE \$25

grilled to your liking and topped with  
herb compound butter

### THE CATCH MP

served bronzed, blackened, or grilled  
topped with a decadent buerre blanc

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server. Thank you.



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## SIDES

HOUSE SALAD	\$5
WHIPPED POTATOES	\$5
LOADED BAKED POTATO	\$5
MACARONI & CHEESE	\$6
BUTTERED NOODLES	\$5
SEASONAL VEGETABLE	\$5
CREAMED CORN	\$4
COLESLAW	\$5

	SM	BASKET
FRIES	\$4	\$7
ONION RINGS	\$5	\$8
TATER TOTS	\$4	\$7
SWEET POTATO	\$4	\$7
CHIPS	\$3	\$6
SLICED TOMATOES	\$2	
ADD BACON	\$2	

## DRINKS

Coke  
Diet Coke  
Coke Zero  
Sprite  
Sprite Zero

Orange Juice  
Grapefruit Juice  
Ginger ale  
Tonic  
Soda Water

Sweet Tea  
Unsweetened Tea  
Lemonade  
Coffee  
Tea

## BEER

Draft- Miller Lite

### DOMESTIC Bottles

Blue Moon     Michelob Ultra  
Bud Zero     Miller Lite  
Bud Light     Yuengling  
Coors Light     Yuengling Black&Tan

### IMPORTS Bottles

Amstel Light     Modelo Especial  
Corona     Modelo Negro  
Corona Light     Pacifico  
Corona Premier     Red Strip  
Heineken     Guinness-can

### PREMIUM Bottles

*Pensacola Bay Brewery*  
Li'l Napoleon IPA  
Rip Tide Amber Ale  
Stella Artois  
Sweet Water 420

### Cans

Budweiser     Jai Alai     Bud light  
Ask you server about Seltzer Selections

## WINE

### Sparkling

André Spumante  
LaMarca Prosecco  
Freixenet Cava  
Chandon Brut

### White

Woodbridge Chardonnay  
La Crema Monterey Chardonnay  
Fre Chardonnay  
Woodbridge Sauvignon Blanc  
Kim Crawford Sauvignon Blanc  
Woodbridge Pinot Grigio  
King Estates Pinot Gris  
La Crema Pinot Gris  
St. Michelle Riesling  
Cupcake Moscato

### Rosé & Blush

St. Chateau Michelle Neringer  
White Zinfandel

### Red

Woodbridge Cabernet Sauvignon  
Woodbridge Pinot Noir  
Woodbridge Merlot  
Fre Merlot  
Gato Negro Malbec  
Josh Cabernet Sauvignon  
La Crema Pinot Noir (Sonoma Coast)  
Banfi Chianti Classico

## Desserts

Please ask your server for our daily dessert selection.

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