HRYC Tiki Menu

Fish Tacos - 14

Batter dipped pollock with a mango coleslaw, tomatoes and cilantro. Served in warm flour tortillas topped with remoulade sauce.

<mark>Steak</mark> or Chicken Quesadilla – 14

Sautéed onions and peppers, thinly sliced steak or chicken and pepper jack cheese.

Served with ancho sour cream and salsa.

Seared Sesame Crusted Ahi Tuna*, GF - 18

Served with Wakame Salad, wasabi & pickled ginger.

Club Made Flatbread - 14

Select a Margherita, Vegetarian or Sausage & Pepperoni topping on a crispy baked flatbread topped with our house made Pomodoro sauce and mozzarella cheese.

Peel and Eat Shrimp - 18

One pound of our choice white shrimp, steamed with drawn butter or served chilled with your choice of tartar or cocktail sauce and lemons.

Chicken Wings, GF

(6 pes - 10) - (12 pes - 17) - (18 pes - 23)

Prepared mild, medium or hot, jerk or lemon pepper. Served with celery and carrots. Choice of bleu cheese, ranch or BBQ sauce.

Salmon Salad*, GF - 19

Grilled salmon on a bed of mixed greens with strawberries, craisins, toasted walnuts, cherry tomatoes and goat cheese. Tossed in a cider vinaigrette and topped with a strawberry balsamic reduction.

Shrimp Rasta Pasta – 18

Sauteed shrimp served over penne pasta, tossed in a creamy Parmesan sauce with jerk seasonings and a trio of bell peppers.

Spring Vegetables with Israeli Couscous, V - 15

Mushrooms, asparagus, spinach and tomatoes tossed with couscous and fresh basil. Finished with house made Pomodoro sauce.

Add grilled chicken, shrimp or salmon for an additional cost.

All entrées below are served with a choice of french fries, kettle chips, cottage cheese, coleslaw or fresh fruit cup. Gluten free sandwich buns and pasta are available upon request.

Beach Street Blackened Grouper Sandwich - 18

Served with lettuce and tomato on a brioche bun with remoulade sauce.

Classic Hot Dog - 9

One quarter pound all beef hot dog.

HRYC Jr. Club Sandwich - 14

Smoked turkey and pit ham with bacon, lettuce tomato and mayonnaise on your choice of bread.

Crab Cake Sandwich – 17

Lump crabmeat mixed with red onion, red bell peppers and old bay seasoning.

Served on a brioche bun with lettuce, tomato and remoulade sauce

HRYC Burger – 15

8 oz. of **lean ground beef** or **Vegan Burger** chargrilled with lettuce, tomato and sliced red onion. Served on a toasted brioche bun. Add caramelized onions, sautéed mushrooms, or bacon for additional charge.

Bourbon BBQ Chicken Sandwich - 14

Grilled chicken breast with bacon, lettuce, tomato and a bourbon BBQ sauce on a brioche bun.

Chicken Tender Basket – 14

Boneless chicken tenders breaded and deep fried.
Served with choice of side and honey mustard, BBQ or buffalo sauce.

Fried Shrimp or Scallops Basket – 22

Lightly floured jumbo shrimp or scallops, or a combination of both!

Served with hush puppies.

Premium Sides

May also be substituted with your entrée for a minimal upcharge.

Onion Rings – 5

Sweet Potato Fries, GF – 4

Hush Puppies – 3

Grilled Asparagus, GF – 6

Parmesan Truffle Fries – 6

* This item contains raw or uncooked tuna or nuts / GF – Gluten Free / V - Vegetarian

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Eric Lelinski, Executive Chef / Tommy Amburgey, Dining Room Manager

October 2023