

HAMPTON YACHT CLUB



Commodore's Dining Room

FEATURE

Shrimp and Spinach Stuffed Salmon

Fresh Salmon Stuffed, Roasted and Drizzled with Hollandaise Sauce.
Served with Potato, Salad, Vegetable du Jour and Dessert. 24

STARTERS

Steamed Clams

In White Wine, Garlic and Shallots.
Served with Crusty Bread. 8

Fried Sun-Dried Tomato Risotto Balls

Served with Pizza Sauce. 7

ENTREES

Caribbean Honey Spiced Mahi

Grilled, Set upon Rice Blend, Vegetable du Jour
and Topped with Mango Salsa. 18

Surf and Turf

Filet and Pan Seared Scallops Set in a Pool of Champagne Butter Sauce
Served with Potato and Vegetable du Jour. 25

Spicy Shrimp and Chorizo Stew

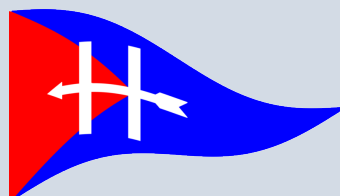
Simmered in an Arrabiata Sauce
Served Over Cheesy Grits. 17

Vegetable Paella

An Array of Vegetables Simmered Together
Then Served Over Rice Blend. 14

Grilled Romaine Salad

With Corn, Chicken, Avocado, Tomatoes, Red Onion with a Salsa Dressing. 14



NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.