



Biloxi Yacht Club

Dinner Menu



Appetizers

BYC's Signature Char-broiled Oysters \$9

Your Choice of Scampi or Crabmeat Imperial

Mississippi Blue Crab Claws \$9

Your choice of fried, broiled, or scampi

Jumbo Lump Crab Cakes \$8

Pan seared served with Housemade Remoulade

Fried Green Tomatoes \$7

Topped with Shrimp Remoulade and Tomato Aioli

Grilled Pesto Pizza \$4

Pesto, Mozzarella, Tomatoes, Red Onion & Pepper on a Sundried Tomato Tortilla and Baked to Perfection

- Add grilled Chicken \$3, Steak \$4, Shrimp \$5

Sandwiches

All sandwiches served with ONE side

BYC Burger \$7

10 oz Burger grilled to perfection and topped with Mayo, Lettuce, Tomato, and your choice of cheese

Blackened Mahi Sandwich \$9

With Bacon, Lettuce, Tomato & Avocado Mayo on a Toasted Wheat Bun

Shrimp Po-Boy \$8

Mississippi Gulf Shrimp, hand battered and fried golden, piled high on fresh French Bread, served pressed and dressed

Oyster Po-Boy \$9

Freshly shucked Gulf Oysters, hand battered and fried golden, piled high on fresh French Bread served pressed and dressed

Salads

Enjoy just the salad bar! \$7

Add a cup of Soup Du Jour \$2

BYC's Signature Shrimp Salad \$10

Gulf Shrimp tossed in our Special BYC Housemade Remoulade atop Fresh Mixed Greens

Pesto Caesar Salad \$5

Crisp Romaine, Shredded Parmesan and Croutons in a Pesto Infused Caesar Dressing

- Add Grilled Chicken \$3, Grilled Shrimp \$5, Blackened Mahi \$7 or "Catch of the Day" \$MKT

Soups

Seafood Gumbo Cup \$4 Bowl \$6

with Crabmeat, Shrimp and Oysters

Soup Du Jour Cup \$3 Bowl \$5





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Entrées

*** Add Salad Bar to any Entrée for \$3 ***

All steaks come with your choice of TWO sides

Ribeye	10 oz \$15	Filet Mignon	6 oz \$17
	14 oz \$20		10 oz \$22

Add a Crab Cake - \$5, Grilled Shrimp - \$5, Crabmeat Au Gratin - \$5

BYC's Signature Shrimp Scampi **\$17**

Angel Hair Pasta with Lemon Butter Garlic White Wine Sauce and Jumbo Mississippi Gulf Shrimp with your choice of ONE side

"Point Cadet Style" Shrimp and Grits **\$17**

Blackened Gulf Shrimp atop White Cheddar Grits Topped with Au Gratin Sauce served with ONE side

Chicken Marsala **\$14**

Panko Crusted and Pan Seared Topped with a Creamy Mushroom Marsala Sauce atop Angel Hair Pasta with your choice of ONE side

"The White Winged Queen" - Oyster Platter **\$18**

Freshly shucked Gulf Oysters, fried or broiled, with your choice of TWO sides

"The Biloxi Lugger" - Shrimp Platter **\$17**

Jumbo Mississippi Gulf Shrimp; fried, grilled, or blackened, with your choice of TWO sides

"The Golden Gulf" - Seafood Platter **\$23**

Gulf Shrimp, Oysters, Jumbo Lump Crab cake, and a "Catch of the Day" filet... served fried, broiled, or grilled, with your choice of TWO sides

Signature Sides

*House Salad - Loaded Baked Potato - Garlic Mashed Potatoes - Homemade French Fries
Steamed Green Beans - Steamed Vegetable Medley - White Cheddar Cheese Grits*

Please see the insert for Chef Bryan's Specials of the Day!!!