



starters

crispy calamari 14
sweet chili sauce, fried lime

peel and eat shrimp 15
ginger, lemongrass, soy, red chili

sesame crusted yellowfin tuna nachos 15
mango salsa, wasabi puree

island ceviche 14
yellowtail, grapefruit, lime, thai basil, fresno chili

sticky chili glazed edamame 6
cracked sea salt

crab wontons 13
cream cheese, sweet chili sauce

“chips and dip” 9
mango salsa, black bean hummus, pico,
with fresh tortilla, pita chips

soups/salads

mango gazpacho 7
pickled fresno chili

watermelon salad 13
shaved cucumber, sea beans, daikon radish, sake vinaigrette

sesame seared yellowfin tuna salad 20
mixed greens, candied pecans, baby heirloom tomatoes,
miso vinaigrette, fried onions

kani salad 18
julienne carrot, cucumber, mango, lump crab meat,
sriracha aioli, avocado

entrees

whole fried snapper 26
red chili glaze, island rice + beans,
grilled pineapple, fried plantains

coriander crusted yellowfin tuna 29
curried lobster broth, wasabi mashed potato, baby bok choy

blackened grouper 35
broccolini, jasmine rice, passionfruit butter sauce

guava bbq baby back ribs 23
steak fries, daikon radish slaw

char grilled filet mignon 35
roasted garlic mashed potatoes, asparagus, truffle demi

poke bowl 20
ponzu, jalapeno cream

coconut curry chicken 27
baby arugula salad, spicy peanut sauce

quinoa bowl 14
curried sweet potato, sauteed baby spinach

“On the Rock” We bring the heat, you cook the meat.
Served with your choice of two sides and the Chef’s
selection of sauces and seasonings

Yellowfin Tuna \$29 | Key West Pink Shrimp \$29
Grouper \$34 | 6oz Filet Mignon \$35

“Dock to Dish” Here at Yellowfin our fish and
shrimp are sourced directly from our Marina the day of the
catch. We take immense pride in the freshness and quality
of our fish. Sit back, relax, and watch as our fisherman haul
in your dinner!

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk for foodborne illness, especially if you have certain medical conditions.