



Healthy Side:

*Vegetarian **Vegan ***Gluten Free

Delicious Cross Overs

Get your fix of flavor and texture with out the guilt of meat!

Big Mak*

Double griller patiiies layered with 2 slices of American cheese, lettuce, tomato, onion, and 1000 island dressing 10

Buffalo Chik'n Wrap*

Crispy vegetarian tenders tossed in buffalo sauce and tucked in a garlic herb wrap with blue cheese dressing and romaine. 10

Griller Tacos*

Three shredded griller tacos with jack cheese, lettuce, tomato, and red onion. Served with sour cream and salsa. 9

Shepard's Veg Pie**

Traditional shepard's pie but all vegetarian. You can barley taste the difference! 15

The Galley Garden Burger*

House made with spicy black beans, basil garlic rice, pepper, and onions. Topped with Swiss cheese, spicy aioli, and local arugula. 9

Green's & Salads

We take pride in partnering with Crate Crops to bring you the best locally grown mixed greens.

Arugula & Quinoa Salad ***

tossed with peach balsamic, red onions, sautéed peppers and grape tomatoes. 12

Kj's Fresh Cut ***

Two heads of locally grown baby greens in a mason jar. Served with sides of scissors house vinaigrette, grape tomatoes, shredded carrots, and red onion. 14

Caesar Salad *

Chopped Romaine with Caesar dressing, shaved parmesan, and croutons. 9

Greek Salad*

Mixed greens with fetta cheese, tomato, red onion, black olives, artichokes, and croutons. 12

Quinoa of the Day***

Chefs choice ingredients tossed with quinoa. \$mkt

Please add any of the following to your salad!

Chicken \$4 - Tuna \$8 - Fish of the Day \$mkt - Steak \$mkt - Burger \$6 - Chicken Tenders \$7 - Chik'n Nuggets \$7 - Griller Pattie \$6

Lunch served Tuesday - Sunday 11:30 to 2:30

Brunch on Sunday from 11:00 to 2:30

Dinner Tuesday's & Friday's from 6:00 to 9:30



Meaty:

We have kept the winners from the past 10 years for your enjoyment!

Beast Mode Fries

Crispy fries smothered with jack cheese, ranch dressing, bacon, and scallions. 8

Bacon Wrapped Jalapeño

Cream cheese, jack cheese, and bacon bits stuffed inside a fresh jalapeño and wrapped in bacon. Served with ranch dressing. 9

Wedge Salad

Iceberg wedge topped with blue cheese dressing, bacon, red onion, tomato and cucumber. 11

Healthy Salad :)

Romaine, blackened chicken, bacon, jack cheese, ranch, red onion, tomato, pepperoni, and croutons. 18

The Elvis

Sliced turkey, roast beef, swiss, and cheddar cheese, tucked in flat bread with pesto aioli. Served with a side of jus. 12

Tuna Tacos

Blackened Ahi tuna cooked to your temperature in a soft shell, and served with spicy slaw, thai aioli, and cilantro. 16

IC-24 Chicken Sandwich

Grilled chicken breast topped with Swiss cheese, bacon, caramelized onions, and local arugula. Served on a knot roll with pesto aioli. 11

Turkey Ruben

Sliced turkey piled on toasted marble rye with sauerkraut, Swiss cheese, and 1000 island dressing. 10

The Commodore Burger

8oz. Grilled burger topped with cheddar cheese, bacon, caramelized onions, and fried egg. 12

Regular burger available. 8 12

Roast Beef Banger

Sliced roast beef, sautéed peppers, caramelized onions, horseradish cream, and swiss cheese on toasted knot roll. 13

Sides

French Fries 2

Spicy Slaw 2

Quinoa 4

Green Salad 2

Kids Grub

Gluten Free Pasta

Choice of marinara, butter & cheese, or pesto 7

Chik'n Nuggets

Vegetarian nuggets with french fries and honey mustard. 10

Grilled Chicken or Fish

4oz. Portion of chicken or fish with choice of sides. 10

Grilled Cheese

Toasted white bread with american cheese and french fries. 7

Hot Dog

Dog served with fries. 7

420 Chicken Fingers

Crispy chicken strips served with fries and honey mustard. 10

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Dinner Entrees & Specials

Soup du Jour

We change our soup regularly! Please ask our server what the chef is featuring today. 8

Caprese Salad

with fresh basil pesto 8

Truffle Polenta Fries

Served with chefs dip. 6

Pan Seared Scallops

topped with pineapple chili relish and served over potato hash. 18

Wedge Salad

Iceberg wedge topped with blue cheese dressing, bacon, red onion, tomato and cucumber. 11

Beast Mode Fries

Crispy fries smothered with jack cheese, ranch dressing, bacon, & scallions. 8

Bacon Wrapped Jalapeños

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Steamed Bacon Mussels

Steamed Mussels in a bacon Pernod cream sauce. 14

Special Quinoa Salad

Red Quinoa with tomato, onion, radish, pear slices, goat cheese crumbles, and cilantro lime vinaigrette. 16

Pan Fried Snapper

over seasoned rice and topped with spiced tamarind sauce and fresh cilantro. 29

Walters Filet Mignon

Grilled filet mignon topped with chimmichurry and crispy sweet rum glazed plantains. Served with garlic smashed potatoes and fresh veggies. 32

Chicken Parmesan

Tossed with house marinara and noodles. 22

Honey Stung Fried Chicken

Crispy fried chicken with a touch of sweetness. Served with fresh green beans and mashed potatoes. 18

Pad Thai

Rice noodles, mixed vegetables, egg, cilantro, scallion, roasted peanuts, fresh lime, and crispy wonton chips. 17

Kids Grub

Gluten Free Pasta

Choice of marinara, butter & cheese, or pesto. 7

Chik'n Nuggets

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Grilled Cheese

Toasted white bread with american cheese and french fries. 7

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420 Chicken Strips

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Flat Bread Cheese Pizza

Ask for gluten free crust! 11

Dessert!

Galley Brownie Sundae

Warm brownie topped with vanilla ice cream, chocolate sauce, peanuts, whipped cream, and a cherry. 8

Apple Crisp

topped with fresh whipped cream. 7

Specials change weekly! If you would like us to cook your favorite dish please ask and we will do our best!

Specialty Drinks

Americas Cup Margarita

Patron Silver, Patron Citronage, sweet and sour with fresh lime juice. 10

Pyrat Punch

Pyrat XO Rum, lime juice, house fruit punch, and a dash of bitters. 15

Ginger Fizz

Ultimate Vodka, Patron Citronage, ginger beer, and fresh lime. 10

Baby Guinness

Our house shooter! Chilled Patron XO layered with irish cream. 5

Coco Russian

Patron Cafe Coco and XO with vanilla vodka and milk. 10

White Wine

Kendal Jackson Chardonnay 10 / 40

Tenta Sauvignon Blanc 7 / 28

Anterra Pinot Grigio 7 / 28

Sonoma-Cutrer Chardonnay 15 / 58

Kim Crawford Sauvignon Blanc 40

Red Wine

Primal Roots Blend 8 / 31

Joel Gott Cabernet 11 / 43

Tenta Carmenere 7 / 28

Kim Crawford Pinot Noir 10 / 44

Meomi Pinot Noir 63

Justin Cabernet 50

Rose & Sparkeling

Rose 9

Marques de Monistrol Cava 7 / 28

Veuve Cliquot Yellow Label 80

Beer

Presidente 3

Presidente Light 3

Sierra Nevada Pale Ale 4.5

Sierra Nevada Torpedo 5

Ommegang Gnomegang 8

Maredsous Brune 8

Duvel 9

Woodchuck Apple Cider 4

Virgin Islands Mango Pale Ale
4.5

Virgin Islands IPA 4.5

Guinness Pub Draft 5

Heineken 3.5

Amstel Light 3.5

Stella Artois 5

Becks 3.5

Becks NA 3.4

Corona 3.5

Miller Light 3

Budweiser 3

Bud Light 3

Coors Light 3

Michelob Ultra 3



Menu Concept:

The Galley is concerned about health across all our age ranges!

By cooking healthy food we can help our at risk members lower blood pressure, lessen chances for certain types of cancer, increase vitality, and potentially loose weight!

This year we had two Olympians compete in Rio and we would love to see more! Good nutrition can only help. Weather you are a sailor, tennis player, acting in the school play, or just having fun, we can all benefit from eating healthier.

We are trying to source more locally and cut down on waste.

Our Cross Over section is designed for the meat eater to try like flavor and textures in vegetarian form. They are delicious!!

Thank you for allowing us to cook for you, and we look forward to a long healthy life!

