



# LUNCH/DINNER MENU

## STARTERS

### Volcano Egg Rolls, \$12.95

krab rolls served with sriracha mayo, bbq teriyaki glaze & wakame slaw, roasted sesame seeds, scallions

### Shrimp Cocktail, \$15.95

jumbo shrimp, house-made tequila lime cocktail

### Thai Coconut Chili Shrimp, \$14.95

tossed in thai chili sauce, wakame slaw & sriracha aioli

### Fried Calamari, \$14.95

lightly coated and served with lemon garlic aioli & marinara dipping sauce

### Steak Chimichurri Crostini, \$14.95

sliced skirt steak on toasted baguette bread, chimichurri sauce & pico relish

### Crispy Chicken Tenders, \$13.95

orange blossom honey mustard dipping sauce served with french fries

### Patio Bar Wings, \$14.95

choice of jerk seasoning, spicy honey garlic, teriyaki, BBQ or buffalo sauce, served with ranch or blue cheese dip

### Tuna Tartare, \$13.95

ahi tuna, spicy mayo, bbq teriyaki, cucumbers, avocado, wonton & wakame slaw

## SOUP

### Clam Chowder, \$6.95

chunky clams, potatoes, bacon, cream base

### New Orleans Gumbo File, \$12.95

mahi, shrimp, okra, celery, onions, carrots & tomato in a spicy broth

## SALADS

### Raspberry Spinach, \$12.95

gorgonzola, candied walnuts, tangerines, cucumber, raspberry vinaigrette

### Chicken Cobb Salad, \$14.95

romaine, tomato, bacon, avocado, gorgonzola, egg & ranch dressing (sub any protein add \$2)

### \*Caesar Salad, \$10.00

romaine, white balsamic caesar dressing, parmesan, crostini

### Greek Salad, \$12.95

romaine, olives, tomatoes, feta, red onions, cucumbers, Greek dressing. Served with pepperoncini peppers

## SANDWICHES

served with choice of coleslaw or french fries (sweet potato fries, add \$2)

### California Grilled Chicken, \$14.95

avocado, provolone, lemon garlic aioli, lettuce, tomato, brioche bun

### Grilled Beach Burger, \$13.95

lettuce, tomato, brioche bun with cheese \$14.50 / with bacon \$14.95

### Sunset Burger (1/2lbs), \$14.95

caramelized onions, mushrooms, Swiss cheese, lettuce, tomato, brioche bun

### Cuban Sandwich, \$14.95

roast pork, ham, mustard, pickles & Swiss cheese served on a pressed Cuban bread

### Beyond Burger, \$13.95

beyond meat patty served in a brioche bun with lettuce, tomato, onion & avocado

### Grilled Mahi Mahi, \$15.95

black bean aioli, black bean coleslaw, lettuce, tomato, brioche bun

### Turkey Club, \$14.95

pan roasted turkey breast, bacon, lettuce, tomato, mayonnaise, toasted sourdough bread

### Beach Sliders, \$11.50

3 beef patties, red onion, pickles, horseradish aioli, potato rolls

## PROTEIN OPTION ADD ON

(Blackened or Grilled, \$6.95)

Mahi Mahi

Salmon

Skirt Steak

Chicken Breast

Grilled Shrimp

## SIDES

choose 2 with entrees

Spinach

Veggies

Parmesan Cous Cous

Mashed Potatoes

Jasmine Rice

## ENTREE

### Bahamian Grilled Mahi Mahi, \$20.95

roasted black bean, corn, cilantro salsa, lemon beurre blanc sauce

### Grilled Salmon, \$20.95

grilled pineapple salsa, lemon beurre blanc sauce

### Blackened Grouper, \$26.95

grilled with lemon beurre blanc sauce

### Churrasco Steak, \$24.95

marinated grilled skirt steak, fresh cilantro, parsley, chimichurri sauce

### NY Strip Steak, \$32.00

topped with mushrooms, onions, choice of 2 sides

### Blackened Chicken Alfredo, \$18.95

lightly blackened, sauteed cremini mushrooms over fettucine pasta (no additional sides included)

### Mediterranean Grilled Chicken, \$19.95

herb roasted plum tomatoes, portobello, feta cheese, balsamic reduction, toasted almonds

### Pork Ribs (Full Rack), \$23.95

braised back ribs, smoked bbq sauce, beer batter fried onion ring

### Mahi Tacos (3), \$14.95

blackened mahi tacos topped with cole slaw and pico de gallo

### Fish and Chips, \$14.95

cod in beer batter served with chips

## DESSERTS

### Fried Oreos, \$8.95

Oreo cookie dipped in batter and fried. Served with Vanilla gelato.

### Key Lime Pie, \$6.00

Florida Key Lime Pie with whipped cream

### Chocolate Lava Cake, \$8.95

Molten Lava chocolate filled chocolate cake with Vanilla gelato.

### Bread Pudding, \$8.95

Home made bread pudding with walnuts, dried cranberries, and banana in a sweet Bourbon sauce. Served with Vanilla gelato.

\*Consumer Advisory – Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness – especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.  
\*\*Parties of 6 or more - a 20% gratuity will be automatically added

# ALL DAY MENU

**\*Full bar service available**

## BEVERAGES

Lemonade	\$2.95
Iced Tea (Sweet or Unsweetened)	\$2.95
Coke, Diet Coke, Sprite, Ginger-Ale or juice	\$2.75
San Pellegrino Sparkling (Small)	\$4.00
San Pellegrino Sparkling (Large)	\$6.00
Espresso	\$4.00
Cappuccino	\$5.00

## COCKTAILS

<b>Ruby Red</b> Deep Eddie's Ruby Red Vodka and Club Soda	\$10.00	<b>Espressotini</b> Shot Espresso, Van Gogh Double Espresso Vodka, Stoli Vanilla	\$10.00
<b>Ocean Blue</b> Cuervo 1800 Coconut Tequila, Blue Curacao, Pineapple Juice	\$10.00	<b>Jack of Clubs</b> Silver Rum, 360 Mandarin Orange Vodka, Pineapple, Orange Juice, Club Soda	\$10.00
<b>Tropical Mule</b> Deep Eddie's Peach Vodka, Ginger Beer, Splash of Pineapple	\$10.00	<b>Spiked Lemonade</b> Deep Eddie's Lemon Vodka, Lemonade, Splash of Cranberry	\$10.00
<b>Rum Runner</b> Silver Rum, Banana Liquor, Black Raspberry Liquor, Fresh Lime	\$10.00	<b>Piña Colada</b> Silver Rum, Cream of Coconut, Splash of Pineapple	\$10.00
<b>Florida Hurricane</b> Light and Dark Rum, Lime Juice, Orange and Passion Fruit, Simple Syrup and Grenadine	\$10.00	<b>Mai Tai</b> Light Rum with Lime, Pineapple and Orange Juices, Orange Liqueur Topped with Dark Rum	\$10.00

## CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
Maschio Prosecco (Split) Veneto, Italy	\$10.00	
JP. Chenet (Split), France	\$11.00	
JP. Chenet Rose (Split), France	\$12.00	
Perrier Jouet, Brut, France		\$75.00

## WHITE WINES

	Glass	Bottle
<b>Chardonnay</b>		
Wente Estate Grown Cuvee, CA	\$10.00	\$38.00
Chalk Hill, Sonoma	\$14.00	\$54.00
Sonoma Cutrer	\$16.00	\$58.00
<b>Pinot Grigio</b>		
Capasaldo, Italy	\$8.00	\$29.00
Foley Family EOS, CA	\$11.00	\$40.00
Santa Margherita, Alto Adige, Italy	\$17.00	\$56.00
<b>Sauvignon Blanc</b>		
Joel Gott, CA	\$9.00	\$28.00
Benzinger, North Coast, CA	\$10.00	\$32.00
Kim Crawford, NZ	\$12.00	\$42.00
<b>Other Whites</b>		
Riesling, Relax, Germany	\$8.00	\$28.00
Rose Tuck Beckstoffer "Hogwash"	\$11.00	\$40.00

## RED WINES

	Glass	Bottle
<b>Cabernet Sauvignon</b>		
"G" by Guenoc, Guenoc Valley, CA	\$9.00	\$34.00
J.Lohr 7 Oaks, Paso Robles	\$11.00	\$39.00
BR. Cohn Silver Label, North Coast	\$15.00	\$56.00
<b>Pinot Noir</b>		
Nobile Vines 667, Monterey	\$10.00	\$36.00
Acrobat	\$13.00	\$40.00
Inscription by King Estate	\$14.00	\$52.00
<b>Merlot</b>		
St. Francis	\$13.00	\$48.00
<b>Red Blend Category</b>		
Rocca Delle Machie "Sasyr"	\$13.00	\$49.00
Amado Sur, Red Blend	\$11.00	\$39.00
Chateau Auguste, Bordeaux, France	\$14.00	\$52.00

