



Lunch & Dinner Menu

Starters

Shrimp Cocktail..... \$16.95 Chilled shrimp, cocktail sauce, cilantro, lemon wedge.	Crispy Calamari..... \$16.95 Lightly coated calamari, pepperoncini, sweet chili sauce, lemon slice.
Bang Bang Shrimp..... \$16.95 Crispy shrimp in bang bang sauce over mixed greens.	Patio Bar Wings..... \$17.95 Buffalo, Lemon Pepper Buffalo, Honey BBQ, or Asian Sweet Chili. Served with ranch or blue cheese.
Volcano Egg Rolls..... \$13.95 Two krab stuffed rolls, spicy mayo, sweet teriyaki	Steak Crostini..... \$18.95 Skirt steak over crostini with chimichurri & pico de gallo.
Patio Bar Nachos..... \$11.95 Tortilla chips with cheese sauce, shredded cheese, black beans, sour cream, pico de gallo & jalapeños. Add Guacamole +\$3.00 / Chicken +\$7.95 / Beef +\$9.95	Crab Cake..... \$29.00 Crab cake with arugula, cilantro lemon aioli & lemon wedge.

Soups

Soup of the Day..... \$7.95
Caribbean Black Bean Soup (VG)..... \$7.95 Black beans with island spices, topped with sour cream, pico de gallo, cilantro & crispy plantain
Clam Chowder..... \$10.95 Chunky clams, potatoes, bacon, cream base.

Sandwiches & Burgers

Gluten Free Bun (GF) available + \$2.00

Grilled Mahi Sandwich..... \$21.95 Mahi, lemon aioli, pickled onion, arugula & pico de gallo on a bun. Served with side & dill pickle spear.
Caribbean Jerk Chicken Sandwich..... \$16.95 Jerk chicken, tropical coleslaw & pineapple on brioche. Served with side & dill pickle spear.
Portobello Burger (V, VG)..... \$17.95 Portobello with arugula, roasted peppers & pickled onion on brioche. Served with side & dill pickle spear.
Patio Beach Burger..... \$19.95 Angus beef patty with lettuce, tomato & onion on brioche. Served with side & dill pickle spear. Add Cheese +\$1.00 / Bacon +\$2.00
Cuban Sandwich..... \$17.95 Pork, ham, swiss, pickles & mustard on Cuban bread. Served with side.
Classic Club Sandwich..... \$17.95 Turkey, bacon, lettuce, tomato & swiss on sourdough. Served with side.

Sides

Sweet Potato Fries.. \$5.95	Garlic Mashed Potato. \$5.95
French Fries..... \$5.95	Onion Rings..... \$5.95
Jasmine Rice..... \$5.95	Side Caesar Salad..... \$4.95
Tropical Coleslaw.... \$5.95	Mix Green Side Salad.. \$4.95

Desserts

Key Lime Pie..... \$9.95 Florida classic with whipped cream & lime glaze.
Tres Leches Cake..... \$9.95 Sponge cake soaked in three milks with berries.
Chocolate Pecan Cheesecake..... \$9.95 Cheesecake with caramel drizzle.

Salads

All salads are tossed fresh to order

Caribbean Fruit Bowl (V)..... \$14.95 Pineapple, melon, strawberries & blueberries with grenadine & mint.
Island Salmon Salad..... \$17.95 Blackened salmon, mixed greens, tomatoes, corn, red onions, walnuts, plantain chips & honey passion fruit vinaigrette.
Cobb Salad..... \$16.95 Romaine hearts, diced grilled chicken, avocado, boiled egg, cherry tomatoes, blue cheese crumbles, bacon crisp, roasted corn, cucumbers & ranch dressing.
Caesar Salad (VG)..... \$11.95 Romaine lettuce, caesar dressing, croutons & shaved parmesan. Add Chicken +\$7.95 / Grilled Shrimp +\$10.95 / Salmon +\$10.95 / Skirt Steak +\$12.95

Entrées

Island Fish & Chips..... \$21.95 Fried cod, fries, tropical coleslaw, tartar sauce & lemon wedge.
Chicken Quesadilla..... \$16.95 Chicken, onions, peppers, cheese, pico de gallo & sour cream.
Tacos Your Way (3) with coleslaw, pico de gallo & lime.
Chicken..... \$16.95
Mahi..... \$19.95
Shrimp..... \$17.95
Crispy Chicken Tenders..... \$16.95 Four tenders with fries & honey mustard.
Creamy Chicken Alfredo Pasta..... \$19.95 Penne pasta, alfredo sauce, parmesan & parsley. Sub Shrimp, \$23.95
Coconut Pesto Penne (V)..... \$17.95 Penne pasta, vegetables, coconut cream pesto & parsley.
Skirt Steak & Mashed Potatoes..... \$32.00 Grilled skirt steak, vegetables, steak sauce & chimichurri butter.
Mojo Grilled Chicken..... \$21.95 Mojo chicken breast with rice, beans, onions & peppers.
Tuna Poke Bowl..... \$20.95 Raw tuna, rice, carrots, cucumber, onion, edamame, avocado, pickled ginger, spicy mayo & sesame seeds.
Garlic Mahi Mahi..... \$27.95 Pan-seared mahi, garlic mashed potatoes, vegetables & chimichurri butter.

*Vegan (V) / Vegetarian (VG) / Gluten Free (GF)



Beverages

Beverages

Lemonade.....	\$4.00
Iced Tea (Sweet or Unsweetened).....	\$4.00
Coke, Diet Coke, Sprite, Ginger-Ale.....	\$4.00
Juice.....	\$5.50
San Pellegrino Sparkling (Small).....	\$4.00
San Pellegrino Sparkling (Large).....	\$8.00

Coffee.....	\$4.50
Espresso.....	\$3.95
Double Espresso.....	\$5.25
Cappuccino.....	\$5.50
Hot Tea.....	\$4.50
Hot Chocolate.....	\$4.50

Beer

DRAFT		BOTTLES	
Miller Lite.....	\$7.00	Budlight.....	\$6.00
Yuengling.....	\$7.00	Coors Lite.....	\$6.00
Samuel Adams.....	\$8.00	Michelob Ultra.....	\$7.00
(Seasonal)		Corona Extra.....	\$7.00
Stella.....	\$8.00	Corona Lite.....	\$7.00
Kona Big Wave.....	\$8.00	Corona N/A.....	\$7.00
Deflated IPA.....	\$10.00	Heineken.....	\$7.00
Honey Love.....	\$10.00	Modelo.....	\$7.00

White Wine

	GLASS	BOTTLE
Maison Nicolas, Chardonnay, (France)	\$10.00	\$35.00
J. Lohr, Chardonnay, (CA)	\$12.00	\$43.00
Sonoma Cutrer, Chardonnay, (CA)		\$57.00
Zonin, Pinot Grigio, (Italy)	\$10.00	\$35.00
Caposaldo, Pinot Grigio, (Italy)	\$12.00	\$43.00
Santa Margherita, Pinot Grigio, (Italy)		\$65.00
Maison Nicolas, Sauvignon Blanc, (France)	\$10.00	\$35.00
Kim Crawford, Sauvignon Blanc, (NZ)	\$13.00	\$45.00
Stella Moscato, (Italy) (half bottle)		\$16.00

Others

HARD SELTZER	
High Noon.....	\$8.00

Red Wine

	GLASS	BOTTLE
Maison Nicolas, Cabernet, (France)	\$10.00	\$35.00
J.Lohr 7 Oaks, Cabernet, (CA)	\$13.00	\$45.00
Daou, Cabernet Sauvignon, (CA)		\$65.00
Maison Nicolas, Pinot Noir, (France)	\$10.00	\$35.00
Loud & Clear, Pinot Noir, (Chile)	\$13.00	\$45.00
Hess, Red Blend, (CA)		\$60.00

Cocktails

Hot Florida.....	\$15.00
Dano's jalapeño pineapple tequila, lime juice, pineapple juice, orange juice, agave syrup.	
Sunset Tai.....	\$15.00
Light rum, dark rum, orange curaçao, orgeat, lime juice.	
Rum Old Fashion.....	\$16.00
Mount gay eclipse rum, angostura bitters, demerara syrup, antica sweet vermouth.	
Cosmopolitan Flamingo.....	\$15.00
Vodka, lime juice, cointreau, simple syrup, cranberry juice.	
Watermelon Tini.....	\$15.00
Watermelon vodka, cointreau, lime juice, watermelon syrup.	
Hendricks Blue Ocean.....	\$15.00
Hendricks gin, blueberry & mint syrup, tonic, squeeze lime.	
Gator Gimlet.....	\$16.00
Gin, lime juice, lavender tea syrup, lavender bitters.	
Iguana Cigar.....	\$17.00
Bulleit bourbon, demerara syrup, orange bitters, angostura bitters, fresh smoked chicory wood.	
Bahama Spritz.....	\$15.00
Aperol spritz, passion fruit syrup, prosecco.	
Mojito Fizz.....	\$16.00
St-Germain liquor, fresh mint, lime juice, prosecco.	

Rose

Rose	GLASS	BOTTLE
Romance Chateau	\$13.00	\$45.00

Champagne & Sparkling Wine

	GLASS	BOTTLE
Maschio, Prosecco, Split, (Italy)	\$13.00	
JP Chenet, Split, (France)	\$14.00	
JP Chenet, Rose, Split, (France)	\$14.00	
Nomine - Renard Champagne, Brut, (NV)		\$85.00
Nomine - Renard Rose Champagne, Brut, (NV)		\$95.00

Mocktails

Conga.....	\$6.00
Orange juice, pineapple juice, grenadine.	
Mango Nada.....	\$7.00
Mango puree, lemon & lime, soda, tajin rim.	

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**Parties of 6 or more - a 20% gratuity will be automatically added

Lunch & Dinner Menu

Starters

Shrimp Cocktail..... \$16.95
Chilled shrimp with cocktail sauce, cilantro & lemon wedge.

Bang Bang Shrimp..... \$16.95
Crispy shrimp in bang bang sauce over mixed greens.

Volcano Egg Rolls..... \$13.95
Two krab rolls on arugula with spicy mayo & lemon sweet chili.

Patio Bar Nachos..... \$11.95
Tortilla chips wiht cheese sauce, shredded cheese, black beans, sour cream, pico & jalapeños.
Add Guacamole +\$3.00 / Chicken +\$7.95 / Beef +\$9.95

Crispy Calamari..... \$16.95
Lightly coated calamari with pepperoncini, lemon sweet chili sauce & lemon slice.

Patio Bar Wings..... \$17.95
Buffalo,Lemon Pepper Buffalo, Honey BBQ, or Asian Sweet Chili. Served with ranch or blue cheese.

Steak Crostini..... \$16.95
Skirt steak over crostini with chimichurri & pico de Gallo.

Spicy Crab Cake..... \$0.00
Crab cakes with arugula, cilantro lemon aioli & lemon wedge.

Soups

Soup of the Day..... \$7.95

Caribbean Black Bean Soup (VG)..... \$7.95
Black beans with island spices, topped with sour cream, pico, cilantro & crispy plantain

Clam Chowder..... \$9.95
chunky clams, potatoes, bacon, cream base

Sandwiches & Burgers

All sandwiches served with your choice of side
Gluten Free Bun (GF) available + \$2.00

Grilled Mahi Sandwich..... \$19.95
Mahi with lemon aioli, pickled onion, arugula & pico on bun.
Served with side & dill pickle spear.

Caribbean Jerk Chicken Sandwich..... \$16.95
Jerk chicken, tropical coleslaw & pineapple on brioche.
Served with side & dill pickle spear.

Portobello Burger (VG)..... \$17.95
Portobello with arugula, roasted peppers & onion on brioche. Served with side & dill pickle spear.

Patio Beach Burger..... \$16.95
Angus beef patty with lettuce, tomato & onion on brioche.
Served with side & dill pickle spear.
Add Cheese +\$1.00 / Bacon +\$2.00

Cuban Sandwich..... \$16.95
Pork, ham, Swiss, pickles & mustard on Cuban bread.
Served with side.

Classic Club Sandwich..... \$17.95
Turkey, bacon, lettuce, tomato & Swiss on sourdough.
Served with side.

Sides

Sweet Potato Fries..... \$5.99	Garlic Mashed Potato...\$5.99
French Fries..... \$5.99	Side Caesar Salad.....\$4.95
Jasmine Rice..... \$5.99	Mix Green Side Salad....\$4.95
Tropical Coleslaw..... \$5.99	

Desserts

Key Lime Pie..... \$9.95
Florida classic with whipped cream & lime glaze.

Tres Leches Cake..... \$9.95
Sponge cake soaked in three milks with berries.

Chocolate Pecan Cheesecake..... \$9.95
Cheesecake with caramel drizzle.

Salads

All salads are tossed fresh to order

Caribbean Fruit Bowl..... \$14.95
Tossed mix of pineapple, melon, strawberries & blueberries with grenadine & mint

Island Salmon Salad..... \$17.95
Blackened salmon over tossed greens with corn, onions, walnuts & passion fruit vinaigrette

Cobb Salad..... \$16.95
Tossed romaine with chicken, avocado, egg, tomato, blue cheese, bacon, corn, cucumbers & ranch. Add chicken +\$7.95 / Grilled Shrimp +\$10.95 / Salmon +\$10.95 / Skirt Steak +\$12.95

Caesar Salad..... \$11.95
Tossed romaine with Caesar dressing, croutons & parmesan.
Add Chicken +\$7.95 / Grilled Shrimp +\$10.95 / Salmon +\$10.95 / Skirt Steak +\$12.95

Entrées

Island Fish & Chips..... \$19.95
Fried cod with fries, tropical coleslaw, tartar & lemon.

Chicken Quesadilla..... \$16.95
Chicken, onions, peppers, cheese, pico & sour cream.

Tacos Your Way (3)..... \$15.95-\$18.95
with coleslaw, pico & lime.
Chicken, \$15.95
Mahi, \$18.95
Shrimp, \$16.95

Crispy Chicken Tenders..... \$16.95
Four tenders with fries & honey mustard.

Creamy Chicken Alfredo Pasta..... \$19.95
Penne in Alfredo sauce. Sub Shrimp \$21.95

Coconut Pesto Penne (V)..... \$17.95
Penne with vegetables & coconut pesto.

Grilled Skirt Steak..... \$32.00
Steak with rice, beans, onions, peppers & chimichurri.

Skirt Steak & Mashed Potatoes..... \$32.00
Steak with vegetables, steak sauce & chimichurri butter.

Mojo Grilled Chicken..... \$21.95
Mojo chicken breast with rice, beans, onions & peppers.

Tuna Poke Bowl..... \$18.95
Tuna with rice, cucumber, edamame, pickled ginger, pickled onions, carrots, spicy mayo & sesame.

Garlic Mahi Mahi..... \$26.95
Pan-seared mahi with garlic mashed potatoes, vegetables & chimichurri butter.

*Vegan (V) / Vegetarian (VG) / Gluten Free (GF)



Beverages

Beverages

Lemonade.....	\$4.00
Iced Tea (Sweet or Unsweetened).....	\$4.00
Coke, Diet Coke, Sprite, Ginger-Ale.....	\$4.00
Juice.....	\$5.50
San Pellegrino Sparkling (Small).....	\$4.00
San Pellegrino Sparkling (Large).....	\$6.00

Coffee.....	\$4.50
Espresso.....	\$3.95
Double Espresso.....	\$4.95
Cappuccino.....	\$5.50
Hot Tea.....	\$4.50
Hot Chocolate.....	\$4.50

Beer

DRAFT		BOTTLES	
Budlight.....	\$7.00	Budlight.....	\$6.00
Blue Moon.....	\$8.00	Budweiser.....	\$6.00
Local IPA.....	\$8.00	Coors Lite.....	\$6.00
Miller Lite.....	\$7.00	Michelob Ultra.....	\$6.00
Modelo.....	\$8.00	Miller Lite.....	\$6.00
Yuengling.....	\$7.00	Corona Lite.....	\$6.00
Samuel Adams.....	\$8.00	Corona Extra.....	\$7.00
Stella.....	\$8.00	Heineken.....	\$7.00
Prosperity Vanilla Cream Ale.....	\$8.00	Samuel Adams.....	\$7.00

Others

HARD CIDER	
Angry Orchard.....	\$7.00
HARD SELTZER	
High Noon.....	\$8.00

Cocktails

Spiked Lemonade.....	\$11.00
Ruby Red.....	\$11.00
Deep Eddie's ruby red vodka and club soda.	
Ocean Blue.....	\$11.00
Cuervo1800 coconut tequila, blue curaçao, pineapple juice.	
Tropical Mule.....	\$11.00
Deep Eddie's peach vodka, ginger beer, splash of pineapple.	
Jack of Clubs.....	\$11.00
silver rum, 360 mandarin orange vodka, pineapple, orange juice, club soda.	
Piña Colada.....	\$11.00
silver rum, cream of coconut, splash of pineapple.	
Mai Tai.....	\$11.00
light rum with lime, pineapple and orange juices, orange liqueur topped with dark rum.	
Rum Runner.....	\$13.00
silver rum, banana liqueur, black raspberry liqueur, fresh lime.	
Florida Hurricane.....	\$13.00
light and dark rum, lime juice, orange and passion fruit, simple syrup and grenadine.	
Espressotini.....	\$13.00
shot espresso, Van Gogh double espresso vodka, stolini vanilla.	

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**Parties of 6 or more - a 20% gratuity will be automatically added

White Wine

	GLASS	BOTTLE
Chardonnay		
J.Lohr, Estates, Riverstone, (Monterey, CA)	\$12.00	\$43.00
Black Stallion, (North Coast, CA)	\$13.00	\$45.00
Sonoma Cutrer, (CA)		\$47.00
Pinot Grigio		
Caposaldo, (Italy)	\$10.00	\$35.00
Pinot Gris, Forested, (Willamette Valley, OR)	\$13.00	\$45.00
Santa Margherita, (Alto Adige, Italy)		\$60.00
Sauvignon Blanc		
Giesen, (Marlborough, NZ)	\$10.00	\$35.00
Casillero del Diablo, Concha y Toro, (Chile)		\$39.00
Kim Crawford, (NZ)	\$13.00	\$45.00
Sancerre, Jacques Dumont, (Loire Valley, France)		\$69.00
Other Whites		
Aveleda, Fonte Vinho Verde (Portugal)	\$10.00	\$35.00
Stella Rosa, Moscato D'Asti (Pledmont, Italy)	\$10.00	\$35.00
Relax, Riesling, (Germany)	\$11.00	\$39.00
Pine Ridge, Chenin Blanc Viognier, (CA)	\$13.00	\$45.00
Pfafel, Gruner, Veltliner, Vomhaus, (Austria)	\$13.00	\$45.00
Trimbach, Pinot Blanc, (Alsace)		\$50.00

Red Wine

	GLASS	BOTTLE
Cabernet Sauvignon		
Maison Nicolas, (France)	\$10.00	\$35.00
J.Lohr 7 Oaks, (Paso Robles, CA)	\$13.00	\$45.00
BR. Cohn "Silver Label", (North Coast, CA)		\$47.00
The Critic, (Napa Valley, CA)		\$51.00
Pinot Noir		
Maison Nicolas, (France)	\$10.00	\$35.00
Bogle, (CA)	\$13.00	\$45.00
Cherry Pie, ("Three Vineyards", CA)		\$51.00
Merlot		
Maison Nicolas, (France)	\$10.00	\$35.00
Other Reds		
Chateau La Tuilerie Du Puy (Bordeaux, France)	\$12.00	\$43.00
Troublemaker, (Paso Robles, CA)	\$13.00	\$45.00
Coppola Diamond, Zinfandel (Paso Robles,CA)	\$13.00	\$45.00
Domaine Bousquet, Gaia, (Argentina)	\$14.00	\$47.00
Masi Campofierin, (Italy)	\$15.00	\$51.00

Rose

	GLASS	BOTTLE
Rose		
Chateau De Berne, Romance.....	\$13.00	\$45.00

Champagne & Sparkling Wine

	GLASS	BOTTLE
Comte De Chamber, (Spain, NV).....	\$10.00	\$35.00
JP Chenet, SPLIT, (France).....	\$12.00	
JP Chenet, Rose, SPLIT, (France).....	\$13.00	
Lunetta, Prosecco, SPLIT, (Italy).....	\$13.00	\$45.00
Nomine - Renard Champagne, BRUT, (NV).....		\$69.00
Nomine - Renard Rose Champagne, BRUT, (NV).....		\$69.00



Breakfast Menu

Beverages

Juice..... \$5.50 grapefruit, cranberry, tomato or apple	Milk..... \$4.50 whole milk, skim milk, almond milk or oat milk
Coffee..... \$4.50 regular or decaf, fresh Columbian coffee	Hot Cocoa & Whipped Cream.... \$4.50
Espresso..... \$3.95	The Green Monster (Vegan)..... \$8.95 freshly pressed celery, cucumber & carrot juice
Double Espresso..... \$4.95	
Hot Herbal Tea..... \$4.50 earl grey, mint, lemon, chamomile, orange or regular	

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