



Lunch & Dinner Menu

Starters

- Shrimp Cocktail..... \$16.95**
Chilled shrimp, 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 stuffed rolls, spicy mayo, sweet teriyaki
- 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

- Crispy Calamari..... \$16.95**
Lightly coated calamari, pepperoncini, 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.
- Crab Cake..... \$25.00**
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.....\$19.95**
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..... \$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.. \$5.95**
- 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..... \$19.95**
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..... \$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 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..... \$18.95**
Raw tuna, rice, carrots, cucumber, onion, edamame, avocado, pickled ginger, spicy mayo & sesame seeds.
- Garlic Mahi Mahi..... \$26.95**
Pan-seared mahi, garlic mashed potatoes, vegetables & chimichurri butter.

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



Beverages

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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.	

*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.

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