



# LUNCH/DINNER MENU

## RAW BAR

\*Oysters on Half Shell, \$MARKET

Key West Peel and Eat Shrimp, \$18.95

Fish Dip (Mahi), \$14.95

## STARTERS

**Volcano Egg Rolls, \$13.95**

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

**Shrimp Cocktail, \$16.95**

jumbo shrimp, house-made tequila lime cocktail

**Thai Coconut Chili Shrimp, \$16.95**

in thai chili sauce, wakame slaw & sriracha aioli

**Fried Calamari, \$16.95**

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

**Steak Chimichurri Crostini, \$16.95**

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

**Crispy Chicken Tenders, \$15.95**

orange blossom honey mustard dipping sauce served with french fries

**Beyond Chicken Tenders, \$15.95**

served with french fries 

**Patio Bar Wings, \$15.95**

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

**\*Tuna Tacos, \$14.95**

ahi tuna, wakame and sriracha aioli, served in a potato taco

**Rock Shrimp, \$24.95 (Seasonal)**

steamed and served with drawn butter and cajun sauce

**Soft Shell Crab, \$21.95**

soft shell crab dusted in seasoned flour and deep fried

**Homemade Conch Fritters, \$15.95**

homemade conch fritters with sriracha aioli and sweet chili sauce

## SOUP

**Clam Chowder, \$8.95**

chunky clams, potatoes, bacon, cream base

**Crab Chowder, \$8.95**

crab and roasted corn chowder

**Conch Chowder, \$8.95**

Caribbean conch chowder

**New Orleans Gumbo File, \$15.95**

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

## SALADS

**Raspberry Spinach, \$13.95**

gorgonzola, candied walnuts, tangerines, cucumber, raspberry vinaigrette

**Chicken Cobb Salad, \$15.95**

romaine, tomato, bacon, avocado, gorgonzola, egg & ranch dressing (sub any protein add \$5)

**\*Caesar Salad, \$11.00**

romaine, white balsamic caesar dressing, parmesan & croutons

**Greek Salad, \$13.95**

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

## PROTEIN OPTION ADD ON

(Blackened or Grilled, \$7.95)

Skirt Steak

Chicken Breast

Grilled Shrimp

Mahi Mahi, \$12.95

Salmon, \$10.95

Grouper, \$14.95

Snapper, \$12.95

## SIDES, \$5.99

Spinach

Veggies

Parmesan Cous Cous

Mashed Potatoes

Jasmine Rice

Sweet Potato Fries

## DESSERTS, \$8.95

**Fried Oreos**

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

**Key Lime Pie**

Florida Key Lime Pie with whipped cream

**Chocolate Lava Cake**

Molten Lava chocolate filled chocolate cake with Vanilla gelato.

**Apple Crumble Cheesecake**

Served with caramel sauce

**Banana Coconut Cream Pie**

With meringue topping

## 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, \$14.95**

lettuce, tomato, brioche bun with cheese \$15.50 / with bacon \$15.95

**Cuban Sandwich, \$14.95**

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

**Beyond Burger, \$14.95** 

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

**Grilled Mahi Mahi, \$17.95**

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

**Turkey Club, \$16.95**

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

**Beach Sliders, \$13.50**

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

## ENTREE

**Fish and Chips, \$16.95**

cod in beer batter served with chips

**Blackened Chicken Alfredo, \$19.95**

lightly blackened, sauteed cremini mushrooms over fettucine pasta

**Mahi Tacos (3), \$18.95**

blackened mahi tacos topped with coleslaw and pico de gallo

**Mediterranean Grilled Chicken, \$19.95**

herb roasted plum tomatoes, portobello, feta cheese, balsamic reduction, toasted almonds, choice of 2 sides

**Bahamian Grilled Mahi Mahi, \$36**

roasted black bean, corn, cilantro salsa, lemon beurre blanc sauce choice of 2 sides

**Grilled Salmon, \$34**

grilled pineapple salsa, choice of 2 sides

**Blackened Grouper, \$38**

grilled with lemon beurre blanc sauce choice of 2 sides

**Barbados Snapper, \$36**

grilled snapper topped with citrus pickled onions

**Churrasco Steak, \$26.95**

marinated grilled skirt steak, fresh cilantro, parsley, chimichurri sauce, choice of 2 sides

\*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	\$2.95
San Pellegrino Sparkling (Small)	\$4.00
San Pellegrino Sparkling (Large)	\$6.00
Espresso	\$4.00
Cappuccino	\$5.00

## COCKTAILS

<b>Ruby Red</b>	\$10.00	<b>Espressotini</b>	\$12.00
Deep Eddie's Ruby Red Vodka and Club Soda		Shot Espresso, Van Gogh Double Espresso Vodka, Stoli Vanilla	
<b>Ocean Blue</b>	\$10.00	<b>Jack of Clubs</b>	\$10.00
Cuervo 1800 Coconut Tequila, Blue Curacao, Pineapple Juice		Silver Rum, 360 Mandarin Orange Vodka, Pineapple, Orange Juice, Club Soda	
<b>Tropical Mule</b>	\$10.00	<b>Spiked Lemonade</b>	\$10.00
Deep Eddie's Peach Vodka, Ginger Beer, Splash of Pineapple		Deep Eddie's Lemon Vodka, Lemonade, Splash of Cranberry	
<b>Rum Runner</b>	\$12.00	<b>Piña Colada</b>	\$10.00
Silver Rum, Banana Liquor, Black Raspberry Liquor, Fresh Lime		Silver Rum, Cream of Coconut, Splash of Pineapple	
<b>Florida Hurricane</b>	\$12.00	<b>Mai Tai</b>	\$10.00
Light and Dark Rum, Lime Juice, Orange and Passion Fruit, Simple Syrup and Grenadine		Light Rum with Lime, Pineapple and Orange Juices, Orange Liqueur Topped with Dark Rum	

## CHAMPAGNE & SPARKLING WINE

	<b>Glass</b>	<b>Bottle</b>
Comte de Chamberi, Spain	\$9.00	\$34.00
JP. Chenet (Split), France	\$11.00	
Pizzolato, Italy (Sparkling Moscato)	\$12.00	\$44.00
JP. Chenet Rose (Split), France	\$12.00	
Perrier Jouet, Brut, France		\$75.00

## WHITE WINES

	<b>Glass</b>	<b>Bottle</b>
<b>Chardonnay</b>		
St Francis, Sonoma, CA	\$11.00	\$42.00
Treana, Central Coast, CA	\$12.00	\$44.00
Sonoma Cutrer, CA	\$16.00	\$62.00
<b>Pinot Grigio</b>		
Capolsado, Italy	\$9.00	\$34.00
Pinot Gris, Oregon	\$12.00	\$44.00
Santa Margarita, Italy	\$16.00	\$62.00
<b>Sauvignon Blanc</b>		
13 Celsius, Marlborough, NZ	\$9.00	\$34.00
1749, France	\$10.00	\$38.00
Kim Crawford, NZ	\$12.00	\$44.00
Les Allies, France		\$68.00
<b>Other Whites</b>		
Aveleda, Fonte Vinho Verde, Portugal	\$9.00	\$34.00
Lemonnade Stand Moscato	\$9.00	\$34.00
Riesling, Relax, Germany	\$10.00	\$38.00
Biokult, Gruner Veltliner, Austria	\$11.00	\$42.00
Rose Chateau de Berne, France	\$12.00	\$44.00
Pine Ridge, CA	\$12.00	\$44.00

## RED WINES

	<b>Glass</b>	<b>Bottle</b>
<b>Cabernet Sauvignon</b>		
Maison Nicolas, France	\$9.00	\$34.00
J.Lohr 7 Oaks, Paso Robles	\$12.00	\$44.00
BR. Cohn Silver Label, North Coast	\$13.00	\$46.00
The Critic, Napa Valley, CA	\$14.00	\$50.00
<b>Pinot Noir</b>		
Maison Nicolas, France	\$9.00	\$34.00
Hahn Estates, Monterey, CA	\$12.00	\$44.00
Cherry Pie, "Three Vineyards", CA	\$14.00	\$50.00
<b>Merlot</b>		
Maison Nicolas, France	\$9.00	\$34.00
<b>Red Blend Category</b>		
Chateau La Tulerie Du Puy, France	\$11.00	\$42.00
Boneshaker, Lodi, CA	\$12.00	\$44.00
Troublemaker, Paso Robles, CA	\$12.00	\$44.00
Domaine Bousquet GAIA, Argentina	\$13.00	\$46.00
Masi Campofiorin, Italy	\$14.00	\$50.00

