



LUNCH/DINNER MENU

RAW BAR

*Oysters on Half Shell, \$MARKET

*Clams raw, \$15.95

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

Grilled Octopus, \$22.95

grilled octopus with smoked paprika potato hash

Rock Shrimp, \$24.95

steamed and served with drawn butter and cajun sauce

Zuppa Di Vongole, \$21.95

middle neck clams or mussels sauteed with garlic and olive oil or marinara sauce, served with garlic bread

Soft Shell Crab, \$21.95

soft shell crab dusted in seasoned flour and deep fried

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

Salad Trio, \$24.95

conch salad, calamari salad and octopus salad

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

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

	Glass	Bottle
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

	Glass	Bottle
Chardonnay		
St Francis, Sonoma, CA	\$11.00	\$42.00
Treana, Central Coast, CA	\$12.00	\$44.00
Sonoma Cutrer, CA	\$16.00	\$62.00
Pinot Grigio		
Capolsado, Italy	\$9.00	\$34.00
Pinot Gris, Oregon	\$12.00	\$44.00
Santa Margarita, Italy	\$16.00	\$62.00
Sauvignon Blanc		
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
Other Whites		
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

	Glass	Bottle
Cabernet Sauvignon		
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
Pinot Noir		
Maison Nicolas, France	\$9.00	\$34.00
Hahn Estates, Monterey, CA	\$12.00	\$44.00
Cherry Pie, "Three Vineyards", CA	\$14.00	\$50.00
Merlot		
Maison Nicolas, France	\$9.00	\$34.00
Red Blend Category		
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

