



# LUNCH/DINNER MENU

## RAW BAR

Oysters on Half Shell, \$MARKET

Clams raw, \$15.99

Key West Peel and Eat Shrimp, \$18.99

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, \$14.99

ahi tuna, wakami 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 sautéed with garlic and olive oil, 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

carrabean 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

Spinach

Veggies

Parmesan Cous Cous

Mashed Potatoes

Jasmine Rice

## 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.

Bread Pudding

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

## 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	\$2.75
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	\$12.00
<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	\$12.00	<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	\$12.00	<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

