

# PATIO BAR & GRILL

## MENU

RAW BAR	*OYSTER ON HALF SHELL	\$26.95	SALADS	RASPBERRY SPINACH	\$14.95
	HALF DOZEN	\$14.95		gorgonzola, candied walnuts, tangerines, cucumber, raspberry vinaigrette	
SOUPS	KEY WEST PEEL AND EAT SHRIMP	\$19.95	CHICKEN COBB SALAD	\$16.95	
	SMOKED FISH DIP (MAHI)	\$14.95	romaine, tomato, bacon, avocado, gorgonzola, egg & ranch dressing (sub any protein add \$5)		
STARTERS	SHRIMP COCKTAIL	\$16.95	*CAESAR SALAD	\$11.95	
	jumbo shrimp, house-made tequila lime cocktail		romaine, white balsamic caesar dressing, parmesan & croutons		
STARTERS	CLAM CHOWDER	\$9.95	GREEK SALAD	\$14.95	
	chunky clams, potatoes, bacon, cream base		romaine, olives, tomatoes, feta, red onions, cucumbers, Greek dressing. Served with peperoncino		
STARTERS	CHICKEN NOODLE SOUP	\$8.95	PROTEIN ADD ON		
	fresh chicken, chopped carrots, celery, and onions with egg noodles in a hearty broth		SKIRT STEAK (blackened or grilled)	\$12.95	
STARTERS	VOLCANO EGG ROLLS	\$13.95	CHICKEN BREAST (blackened or grilled)	\$7.95	
	krab rolls served with sriracha mayo, bbq teriyaki glaze & wakame slaw, roasted sesame seeds, scallions		GRILLED SHRIMP	\$10.95	
STARTERS	FRIED CALAMARI	\$16.95	MAHI MAHI (blackened or grilled)	\$12.95	
	lightly coated and served with lemon garlic aioli & marinara dipping sauce		SALMON (blackened or grilled)	\$10.95	
STARTERS	STEAK CHIMICHURRI CROSTINI	\$16.95	*SESAME SEARED TUNA (blackened or grilled)	\$10.95	
	sliced skirt steak on toasted baguette bread, chimichurri sauce & pico relish		SANDWICHES		
STARTERS	CRISPY CHICKEN TENDERS	\$16.95	CALIFORNIA GRILLED CHICKEN	\$15.95	
	orange blossom honey mustard dipping sauce served with french fries		avocado, provolone, lemon garlic aioli, lettuce, tomato, brioche bun		
STARTERS	PATIO BAR WINGS	\$16.95	GRILLED BEACH BURGER	\$15.95	
	choice of jerk seasoning, spicy honey garlic, teriyaki, BBQ or buffalo sauce, served with ranch or blue cheese dip		lettuce, tomato, brioche bun add cheese \$1 / add bacon \$2		
STARTERS	*TUNA TARTARE	\$14.95	CUBAN SANDWICH	\$15.95	
	ahi tuna, spicy mayo, bbq teriyaki, cucumbers, avocado, wonton & wakame slaw		roast pork, ham, mustard, pickles & Swiss cheese served on a pressed Cuban bread		
STARTERS	*SPICY TUNA NACHOS	\$17.95	BEYOND BURGER	\$15.95	
	with wasabi drizzle, wonton chips, purple cabbage, chunks of mango, avocado, jalapeño, sesame seeds, sriracha aioli and wasabi aioli		beyond meat patty served in a brioche bun with lettuce, tomato, onion & avocado		
STARTERS	*TUNA OR SALMON POKE BOWL	\$17.95	GRILLED MAHI MAHI	\$17.95	
	jasmine rice, cucumber, avocado, green onion, pickled onion, shredded carrots, edamame, and ginger topped with cilantro and a sriracha and wasabi aioli		black bean aioli, black bean coleslaw, lettuce, tomato, brioche bun		
STARTERS	SHRIMP BANG BANG	\$16.95	TURKEY CLUB	\$17.49	
	crispy fried shrimp tossed in a creamy sweet and spicy sauce and topped with green onion and sesame seeds		pan roasted turkey breast, bacon, lettuce, tomato, mayonnaise, toasted sourdough bread		
STARTERS	CHICKEN POT STICKERS	\$15.95	BEACH SLIDERS	\$14.95	
	dumplings stuffed with seasoned ground chicken, a touch of red pepper flake and ginger. Sautéed and served with a savory soy dipping sauce		3 beef patties, red onion, pickles, horseradish aioli, potato rolls		
STARTERS	ARANCINI	\$14.95	*SANDWICHES SERVED WITH CHOICE OF COLESLAW OR FRENCH FRIES (SWEET POTATO FRIES, ADD \$2)		
	creamy cheese risotto rice, fried golden. With parmesan, mozzarella and marinara sauce		**GLUTEN FREE BUN, +\$2		
STARTERS	POPCORN SHRIMP	\$16.95	FISH AND CHIPS	\$17.95	
	with sriracha or cocktail sauce		cod in beer batter served with french fries		
STARTERS	BACON CHEESEBURGER DIP	\$14.95	MAHI TACOS (3)	\$18.95	
	a blend of ground beef, bacon and cheese. Served with wonton chips		blackened mahi tacos topped with coleslaw and pico de gallo		
STARTERS	HASHBROWN CASSEROLE DIP	\$14.95	CHURRASCO STEAK	\$36.00	
	a blend of shredded potatoes, cheddar cheese and cream cheese. Served with wonton chips		marinated grilled skirt steak, fresh cilantro, parsley, chimichurri sauce. Choice of 2 sides		
ENTREES	ENTREES		BLACKENED CHICKEN ALFREDO	\$19.95	
	SPINACH	\$5.99	lightly blackened, sautéed cremini mushrooms over fettuccine pasta		
ENTREES	VEGGIES	\$5.99	FETTUCCHINE AND MEATBALLS	\$19.95	
	COLE SLAW	\$5.99	beef meatballs with onions, garlic, basil and parmesan cheese		
ENTREES	GARLIC MASH POTATOES	\$5.99	VEGAN FETTUCCHINE BOLOGNESE	\$19.95	
	GARLIC PARMESAN BRUSSEL SPROUT	\$5.99	meatless ground beef with marinara sauce, carrots, celery and onions		
ENTREES	ONION RINGS	\$5.99	SIDES		
	JASMINE RICE	\$5.99	SPINACH	\$5.99	
ENTREES	SWEET POTATO FRIES	\$5.99	VEGGIES	\$5.99	
	FRENCH FRIES	\$5.99	COLE SLAW	\$5.99	



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BEYOND MEAT

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



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<b>BEVERAGES</b>	LEMONADE	\$2.95	<b>CHAMPAGNE AND SPARKLING WINE</b>		<b>GLASS</b>	<b>BOTTLE</b>
	ICED TEA (Sweet or Unsweetened)	\$2.95		COMTE DE CHAMBERI (SPAIN, NV)	\$10.00	\$35.00
	COKE, DIET COKE, SPRITE, GINGER-ALE	\$2.95		JP. CHENET (FRANCE) split	\$12.00	
	JUICE	\$4.00		JP. CHENET ROSE (FRANCE) split	\$13.00	
	SAN PELLEGRINO SPARKLING (Small)	\$4.00		LUNETTA, PROSECCO (ITALY) split	\$13.00	\$45.00
	SAN PELLEGRINO SPARKLING (Large)	\$6.00		NOMINE - RENARD CHAMPAGNE (NV) brut		\$69.00
	COFFEE	\$4.50		NOMINE - RENARD ROSE CHAMPAGNE (NV) brut		\$69.00
	ESPRESSO (Double \$4.95)	\$3.95				
	CAPPUCCINO	\$5.50				
	HOT TEA	\$4.50				
HOT CHOCOLATE	\$4.50					
<b>BEER</b>	<b>DRAFT</b>		<b>WHITE WINE</b>	<b>CHARDONNAY</b>	<b>GLASS</b>	<b>BOTTLE</b>
	BUDLIGHT	\$7.00		J. LOHR, ESTATES, RIVERSTONE (Monterey, CA)	\$12.00	\$43.00
	BLUE MOON	\$8.00		BLACK STALLION (North Coast, CA)	\$13.00	\$45.00
	LOCAL IPA	\$8.00		SONOMA CUTRER (CA)	\$17.00	\$57.00
	MILLER LITE	\$7.00		<b>PINOT GRIGIO</b>		
	MODELO	\$8.00		CAPOSALDO (Italy)	\$10.00	\$35.00
	YUENGLING	\$7.00		PINOT GRIS, FIRESTEED (Willamette Valley, OR)	\$13.00	\$45.00
	SAMUEL ADAMS	\$8.00		SANTA MARGHERITA (Alto Adige, Italy)	\$18.00	\$60.00
	STELLA	\$8.00		<b>SAUVIGNON BLANC</b>		
	PROSPERITY VANILLA CREAM ALE	\$8.00		GIESEN (Marlborough, NZ)	\$10.00	\$35.00
	<b>BOTTLES</b>			CASILLERO DEL DIABLO, CONCHA Y TORO (Chile)	\$11.00	\$39.00
	BUDLIGHT	\$6.00		KIM CRAWFORD (NZ)	\$13.00	\$45.00
	BUDWEISER	\$6.00		SANCERRE, JACQUES DUMONT (Loire valley, France)		\$69.00
	COORS LITE	\$6.00		<b>OTHER WHITES</b>		
	MICHELOB ULTRA	\$6.00		AVELEDA, FONTE VINHO VERDE (Portugal)	\$10.00	\$35.00
	MILLER LITE	\$6.00		STELLA ROSA, MOSCATO D'ASTI (Piedmont, Italy)	\$10.00	\$35.00
	CORONA LITE	\$6.00		RELAX, RIESLING (Germany)	\$11.00	\$39.00
	CORONA EXTRA	\$7.00		PINE RIDGE, CHENIN BLANC VIOGNIER (CA)	\$13.00	\$45.00
	HEINEKEN	\$7.00		PFAFEL, GRUNER, VELTLINER, VOMHAUS (Austria)	\$13.00	\$45.00
	SAMUEL ADAMS	\$7.00		TRIMBACH, PINOT BLANC (Alsace)		\$50.00
<b>OTHERS</b>	<b>HARD CIDER</b>		<b>ROSE</b>		<b>GLASS</b>	<b>BOTTLE</b>
	ANGRY ORCHARD	\$7.00		CHATEAU DE BERNE, ROMANCE (PROVENCE FRANCE)	\$13.00	\$45.00
	<b>HARD SELTZER</b>		<b>RED WINE</b>	<b>CABERNET SAUVIGNON</b>	<b>GLASS</b>	<b>BOTTLE</b>
	HIGH NOON	\$11.00		MAISON NICOLAS (France)	\$10.00	\$35.00
<b>COCKTAILS</b>	SPIKED LEMONADE	\$11.00		J. LOHR 7 OAKS (Paso Robles, CA)	\$13.00	\$45.00
	RUBY RED	\$11.00		BR. COHN "SILVER LABEL" (North Coast, CA)	\$14.00	\$47.00
	Deep Eddie's ruby red vodka and club soda			THE CRITIC (Napa Valley, CA)	\$15.00	\$51.00
	OCEAN BLUE	\$11.00		<b>PINOT NOIR</b>		
	Cuervo 1800 coconut tequila, blue curacao, pineapple juice			MAISON NICOLAS (France)	\$10.00	\$35.00
	TROPICAL MULE	\$11.00		BOGLE, (CA)	\$13.00	\$45.00
	Deep Eddie's peach vodka, ginger beer, splash of pineapple			CHERRY PIE ("Three Vineyards", CA)	\$15.00	\$51.00
	JACK OF CLUBS	\$11.00		<b>MERLOT</b>		
	silver rum, 360 mandarin orange vodka, pineapple, orange juice, club soda			MAISON NICOLAS (France)	\$10.00	\$35.00
	PINA COLADA	\$11.00		<b>OTHER REDS</b>		
silver rum, cream of coconut, splash of pineapple		CHATEAU LA TUILERIE DU PUY (Bordeaux, France)	\$12.00	\$43.00		
MAI TAI	\$11.00	TROUBLEMAKER (Paso Robles, CA)	\$13.00	\$45.00		
light rum with lime, pineapple and orange juices, orange liqueur topped with dark rum		COPPOLA DIAMOND, ZINFANDEL (Paso Robles, CA)	\$13.00	\$45.00		
RUM RUNNER	\$13.00	DOMAINE BOUSQUET, GAIA (Argentina)	\$14.00	\$47.00		
silver rum, banana liquor, black raspberry liquor, fresh lime		MASI CAMPOFIORIN (Italy)	\$15.00	\$51.00		
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, stoli vanilla						

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