


# PATIO BAR & GRILL

## MENU

RAW BAR	*OYSTER ON HALF SHELL	\$26.95	SALADS	RASPBERRY SPINACH	\$14.95
	HALF DOZEN	\$14.95		blue cheese crumbles, candied walnuts, tangerines, cucumber, raspberry vinaigrette	
	SMOKED FISH DIP (MAHI)	\$14.95		CHICKEN COBB SALAD	\$16.95
	SHRIMP COCKTAIL	\$16.95		romaine, tomato, bacon, avocado, gorgonzola, egg & ranch dressing (sub any protein add \$5)	
SOUPS	CLAM CHOWDER	\$9.95		*CAESAR SALAD	\$11.95
	CHICKEN NOODLE SOUP	\$8.95		romaine, white balsamic caesar dressing, parmesan & croutons	
STARTERS				GREEK SALAD	\$14.95
				romaine, olives, tomatoes, feta, red onions, cucumbers, Greek dressing. Served with peperoncino	
	VOLCANO EGG ROLLS	\$13.95	PROTEIN ADD ON	SKIRT STEAK	\$12.95
	krab rolls served with sriracha mayo, bbq teriyaki glaze & wakame slaw, roasted sesame seeds			CHICKEN BREAST (blackened or grilled)	\$7.95
	FRIED CALAMARI	\$16.95		GRILLED SHRIMP	\$10.95
	lightly coated and served with lemon garlic aioli & marinara dipping sauce			MAHI MAHI (blackened or grilled)	\$12.95
	STEAK CHIMICHURRI CROSTINI	\$16.95		SALMON (blackened or grilled)	\$10.95
	sliced skirt steak on toasted baguette bread, chimichurri sauce & pico relish			*SESAME SEARED TUNA (blackened or grilled)	\$10.95
	CRISPY CHICKEN TENDERS	\$16.95	SANDWICHES	CALIFORNIA GRILLED CHICKEN	\$15.95
	honey mustard dipping sauce. Served with french fries			avocado, provolone, lemon garlic aioli, lettuce, tomato, brioche bun	
	PATIO BAR WINGS	\$16.95		GRILLED BEACH BURGER	\$15.95
	choice of (1) sauce. jerk sauce, sweet Thai chili, teriyaki, BBQ or buffalo sauce, served with ranch or blue cheese dip			lettuce, tomato, brioche bun	
	*TUNA TARTARE	\$14.95		add cheese \$1 / add bacon \$2	
	ahi tuna, spicy mayo, bbq teriyaki, cucumbers, avocado, wonton & wakame slaw			CUBAN SANDWICH	\$15.95
	*SPICY TUNA NACHOS	\$17.95		roast pork, ham, mustard, pickles & Swiss cheese served on a pressed Cuban bread	
	with wasabi drizzle, wonton chips, purple cabbage, chunks of mango, avocado, jalapeño, sesame seeds, sriracha aioli and wasabi aioli			BEYOND BURGER 	\$15.95
*TUNA OR SALMON POKE BOWL	\$17.95	beyond meat patty served in a brioche bun with lettuce, tomato, onion & avocado			
jasmine rice, cucumber, avocado, green onion, pickled onion, shredded carrots, edamame, and ginger topped with cilantro and a sriracha and wasabi aioli		GRILLED MAHI MAHI		\$17.95	
SHRIMP BANG BANG	\$16.95	dill mayo, lettuce, tomato, brioche bun			
crispy fried shrimp tossed in a creamy sweet and spicy sauce and topped with green onion and sesame seeds		TURKEY CLUB	\$17.49		
CHICKEN POT STICKERS	\$15.95	pan roasted turkey breast, bacon, lettuce, tomato, mayonnaise, toasted sourdough bread			
dumplings stuffed with seasoned ground chicken, a touch of red pepper flake and ginger. Fried and served with a savory soy dipping sauce		BEACH SLIDERS	\$14.95		
ARANCINI	\$14.95	3 beef patties, red onion, pickles, horseradish aioli, potato rolls			
creamy cheese risotto rice, fried golden. With parmesan, mozzarella and marinara sauce		*SANDWICHES SERVED WITH CHOICE OF COLESLAW OR FRENCH FRIES (SWEET POTATO FRIES, ADD \$2) **GLUTEN FREE BUN, +\$2			
POPCORN SHRIMP	\$16.95	ENTREES	FISH AND CHIPS	\$17.95	
with sriracha or cocktail sauce. Served with french fries			cod in beer batter served with french fries		
BACON CHEESEBURGER DIP	\$14.95		MAHI TACOS (3)	\$18.95	
a blend of ground beef, bacon and cheese. Served with tortilla chips			blackened mahi tacos topped with coleslaw, pico de Gallo, spicy mayo		
HASHBROWN CASSEROLE DIP	\$14.95		CHURRASCO STEAK	\$36.00	
a blend of shredded potatoes, cheddar cheese and cream cheese. Served with tortilla chips			marinated grilled skirt steak, chimichurri sauce. Choice of 2 sides		
			BLACKENED CHICKEN ALFREDO	\$19.95	
			lightly blackened, sautéed cremini mushrooms over fettuccine pasta		
		FETTUCCHINE AND MEATBALLS	\$19.95		
		beef meatballs with onions, garlic, basil and parmesan cheese			
		VEGAN FETTUCCHINE BOLOGNESE	\$19.95		
		meatless ground beef with marinara sauce, carrots, celery and onions			
		FISH	\$20.00		
		choice of mahi or salmon. Served with choice of two sides			
			SIDES	SPINACH	\$5.99
				VEGGIES	\$5.99
				COLE SLAW	\$5.99
				GARLIC MASH POTATOES	\$5.99
				GARLIC PARMESAN BRUSSEL SPROUT	\$5.99
				ONION RINGS	\$5.99
				JASMINE RICE	\$5.99
				SWEET POTATO FRIES	\$5.99
				FRENCH FRIES	\$5.99

\*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.

 BEYOND MEAT

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



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## MENU

BEVERAGES	LEMONADE	\$4.00	CHAMPAGNE AND SPARKLING WINE		GLASS	BOTTLE
	ICED TEA (Sweet or Unsweetened)	\$4.00		COMTE DE CHAMBERI (SPAIN, NV)	\$10.00	\$35.00
	COKE, DIET COKE, SPRITE, GINGER-ALE	\$4.00		JP. CHENET (FRANCE) split	\$12.00	
	JUICE	\$5.50		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				
BEER	<u>DRAFT</u>		WHITE WINE	<u>CHARDONNAY</u>	GLASS	BOTTLE
	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)		\$57.00
	MILLER LITE	\$7.00		<u>PINOT GRIGIO</u>		
	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)		\$60.00
	STELLA	\$8.00		<u>SAUVIGNON BLANC</u>		
	PROSPERITY VANILLA CREAM ALE	\$8.00		GIESEN (Marlborough, NZ)	\$10.00	\$35.00
	<u>BOTTLES</u>			CASILLERO DEL DIABLO, CONCHA Y TORO (Chile)		\$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		<u>OTHER WHITES</u>		
	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
OTHERS	<u>HARD CIDER</u>		ROSE	<u>ROSE</u>	GLASS	BOTTLE
	ANGRY ORCHARD	\$7.00		CHATEAU DE BERNE, ROMANCE (PROVENCE FRANCE)	\$13.00	\$45.00
	<u>HARD SELTZER</u>		RED WINE		GLASS	BOTTLE
	HIGH NOON	\$8.00		<u>CABERNET SAUVIGNON</u>		
COCKTAILS	SPIKED LEMONADE	\$11.00		MAISON NICOLAS (France)	\$10.00	\$35.00
	RUBY RED	\$11.00		J.LOHR 7 OAKS (Paso Robles, CA)	\$13.00	\$45.00
	Deep Eddie's ruby red vodka and club soda			BR.COHN "SILVER LABEL" (North Coast, CA)		\$47.00
	OCEAN BLUE	\$11.00		THE CRITIC (Napa Valley, CA)		\$51.00
	Cuervo1800 coconut tequila, blue curacao, pineapple juice			<u>PINOT NOIR</u>		
	TROPICAL MULE	\$11.00		MAISON NICOLAS (France)	\$10.00	\$35.00
	Deep Eddie's peach vodka, ginger beer, splash of pineapple			BOGLE, (CA)	\$13.00	\$45.00
	JACK OF CLUBS	\$11.00		CHERRY PIE ("Three Vineyards", CA)		\$51.00
	silver rum, 360 mandarin orange vodka, pineapple, orange juice, club soda			<u>MERLOT</u>		
	PINA COLADA	\$11.00		MAISON NICOLAS (France)	\$10.00	\$35.00
	silver rum, cream of coconut, splash of pineapple			<u>OTHER REDS</u>		
	MAI TAI	\$11.00		CHATEAU LA TUILERIE DU PUY (Bordeaux, France)	\$12.00	\$43.00
	light rum with lime, pineapple and orange juices, orange liqueur topped with dark rum			TROUBLEMAKER (Paso Robles, CA)	\$13.00	\$45.00
	RUM RUNNER	\$13.00		COPPOLA DIAMOND, ZINFANDEL (Paso Robles, CA)	\$13.00	\$45.00
	silver rum, banana liquor, black raspberry liquor, fresh lime			DOMAINE BOUSQUET, GAIA (Argentina)	\$14.00	\$47.00
	FLORIDA HURRICANE	\$13.00		MASI CAMPOFIORIN (Italy)	\$15.00	\$51.00
	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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