

PATIO BAR & GRILL

MENU

RAW BAR	*OYSTER ON HALF SHELL	\$MARKET	CALIFORNIA GRILLED CHICKEN	\$14.95
	KEY WEST EAT AND PEEL SHRIMP	\$18.95	avocado, provolone, lemon garlic aioli, lettuce, tomato, brioche bun	
	SMOKED FISH DIP (MAHI)	\$14.95	GRILLED BEACH BURGER	\$14.95
SOUPS	CLAM CHOWDER	\$8.95	lettuce, tomato, brioche bun	
	chunky clams, potatoes, bacon, cream base		with cheese \$15.50 / with bacon \$15.95	
	BAHAMIAN CONCH CHOWDER	\$8.95	CUBAN SANDWICH	\$14.95
ground Bahamian conch, smoked bacon, onions, celery, carrots, herbs in a tomato broth		roast pork, ham, mustard, pickles & Swiss cheese served on a pressed Cuban bread		
CHICKEN NOODLE SOUP	\$8.95	BEYOND BURGER 	\$14.95	
fresh chicken, chopped carrots, celery, and onions with egg noodles in a hearty broth		beyond meat patty served in a brioche bun with lettuce, tomato, onion & avocado		
SALADS	RASPBERRY SPINACH	\$13.95	GRILLED MAHI MAHI	\$17.95
	gorgonzola, candied walnuts, tangerines, cucumber, raspberry vinaigrette		black bean aioli, black bean coleslaw, lettuce, tomato, brioche bun	
	CHICKEN COBB SALAD	\$15.95	TURKEY CLUB	\$16.95
	romaine, tomato, bacon, avocado, gorgonzola, egg & ranch dressing (sub any protein add \$5)		pan roasted turkey breast, bacon, lettuce, tomato, mayonnaise, toasted sourdough bread	
	*CAESAR SALAD	\$11.00	BEACH SLIDERS	\$13.95
	romaine, white balsamic caesar dressing, parmesan & croutons		3 beef patties, red onion, pickles, horseradish aioli, potato rolls	
GREEK SALAD	\$13.95	CAROLINA BURGER	\$17.95	
romaine, olives, tomatoes, feta, red onions, cucumbers, Greek dressing. Served with pepperoncini peppers		cheddar, bacon, and Carolina sauce		
HOUSE SALAD	\$9.95	BOURBON BURGER	\$17.95	
chopped romaine, grape tomatoes, cucumbers, carrots, and onions. Served with your choice of dressing		bourbon onion and bacon jam and cheddar cheese		
STARTERS	VOLCANO EGG ROLLS	\$13.95	SUNRISE BURGER	\$17.95
	krab rolls served with sriracha mayo, bbq teriyaki glaze & wakame slaw, roasted sesame seeds, scallions		a fried egg, bacon and American cheese	
	SHRIMP COCKTAIL	\$16.95	HOT DOG	\$9.95
	jumbo shrimp, house-made tequila lime cocktail		1/4 pound beef hot dog	
	FRIED CALAMARI	\$16.95	*SANDWICHES SERVED WITH CHOICE OF COLESLAW OR FRENCH FRIES (SWEET POTATO FRIES, ADD \$2)	
	lightly coated and served with lemon garlic aioli & marinara dipping sauce		**GLUTEN FREE BUN, +\$2	
	STEAK CHIMICHURRI CROSTINI	\$16.95	AVAILABLE ALL DAY	
	sliced skirt steak on toasted baguette bread, chimichurri sauce & pico relish		FISH AND CHIPS	\$16.95
	CRISPY CHICKEN TENDERS	\$15.95	cod in beer batter served with chips	
	orange blossom honey mustard dipping sauce served with french fries		MAHI TACOS (3)	\$18.95
PATIO BAR WINGS	\$15.95	blackened mahi tacos topped with coleslaw and pico de gallo		
choice of jerk seasoning, spicy honey garlic, teriyaki, BBQ or buffalo sauce, served with ranch or blue cheese dip		CHURRASCO STEAK	\$36.00	
*TUNA TARTARE	\$13.95	marinated grilled skirt steak, fresh cilantro, parsley, chimichurri sauce. Choice of 2 sides		
ahi tuna, spicy mayo, bbq teriyaki, cucumbers, avocado, wonton & wakame slaw		AVAILABLE STARTING 4PM		
*SPICY TUNA NACHOS	\$16.95	MEDITERRANEAN GRILLED CHICKEN	\$19.95	
with wasabi drizzle, wonton chips, purple cabbage, chunks of mango, avocado, jalapeño, sesame seeds, sriracha aioli and wasabi aioli		herb roasted plum tomatoes, portobello, feta cheese, balsamic reduction, toasted almonds. Choice of 2 sides		
*TUNA OR SALMON POKE BOWL	\$17.95	TUSCAN CHICKEN GNOCCHI	\$28.00	
jasmine rice, cucumber, avocado, green onion, pickled onion, shredded carrots, edamame, and ginger topped with cilantro and a sriracha and wasabi aioli		spinach, garlic, sun-dried tomatoes, artichokes and Italian potato dumplings tossed in a creamy style Tuscan sauce.		
SHRIMP BANG BANG	\$16.95	BLACKENED SHRIMP	\$31.00	
crispy fried shrimp tossed in a creamy sweet and spicy sauce and topped with green onion and sesame seeds		over Fettuccine. Tossed in a avocado, tomato and garlic cream sauce.		
CHICKEN POT STICKERS	\$15.95	MISO GLAZED SALMON	\$34.00	
dumplings stuffed with seasoned ground chicken, a touch of red pepper flake and ginger. Sautéed and served with a savory soy dipping sauce		served with jasmine rice and garlic spinach		
HOME MADE CONCH FRITTERS	\$15.95	MAHI PICCATA	\$36.00	
homemade conch fritters with sriracha aioli and sweet chili sauce		sautéed with olive oil, capers, lemon, white wine and butter		
		BLACKENED CHICKEN ALFREDO	\$19.95	
		lightly blackened, sautéed cremini mushrooms over fettuccine pasta		
		SKIRT STEAK (BLACKENED OR GRILLED)	\$12.95	
		CHICKEN BREAST (BLACKENED OR GRILLED)	\$7.95	
		GRILLED SHRIMP	\$10.95	
		MAHI MAHI (BLACKENED OR GRILLED)	\$12.95	
		SALMON (BLACKENED OR GRILLED)	\$10.95	
		*SESAME SEARED TUNA (BLACKENED OR GRILLED)	\$10.95	
		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	

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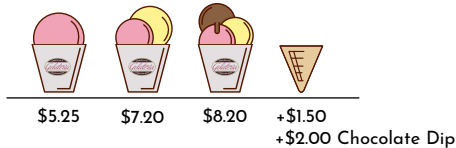
MENU

DESSERTS

FRIED OREOS oreo cookie dipped in batter and fried. Served with Vanilla gelato	\$8.95
KEY LIME PIE florida key lime pie with whipped cream	\$8.95
CHOCOLATE LAVA CAKE molten Lava chocolate filled chocolate cake with Vanilla gelato	\$8.95
BROWNIE SUNDAE chocolate fudge brownie warmed and topped with a scoop of vanilla ice cream and whipped cream	\$9.95

GELATO

AMARENA	PISTACHIO
BIRTHDAY CAKE	STRAWBERRY CHEESECAKE
CAPPUCCINO	TIRAMISU
DULCE DE LECHE	VANILLA
HAZELNUT	<u>SORBET</u>
MILK CHOCOLATE	MANGO
MINT	MIXED BERRY
OREO	STRAWBERRY
PEANUT	



MILKSHAKES

FRUIT LOOPS MILKSHAKE vanilla ice cream, Fruit Loops cereal, whole milk blended and topped with whipped cream and sprinkled with Fruit Loops cereal bits	\$9.95
STRAWBERRY SHORTCAKE MILKSHAKE strawberry ice cream, Lorna Doone shortbread cookies, strawberry drizzle and whole milk blended and topped with whipped cream, a Lorna Doone shortbread cookie and strawberry drizzle	\$9.95
OREO DELIGHT vanilla ice cream, Oreo cookie crumble, whole milk blended and topped with whipped cream, chocolate drizzle and an Oreo cookie	\$9.95
SNICKERS BAR MILKSHAKE vanilla ice cream, Snickers candy, whole milk blended and topped with whipped cream and chocolate drizzle	\$9.95
HAZELNUT BANANA HEAVEN vanilla ice cream, scoop of Nutella, half a banana, whole milk blended and topped with whipped cream and a Pirouline hazelnut cookie	\$9.95
REESE'S PEANUT BUTTER CUP vanilla ice cream, peanut butter cup candy, whole milk blended and topped with whipped cream and a Reese's peanut butter cup chocolate candy	\$9.95

**+\$4 well liquor shot or **+\$6 top shelf liquor shot

BEVERAGES

LEMONADE	\$2.95
ICED TEA (SWEET OR UNSWEETENED)	\$2.95
COKE, DIET COKE, SPRITE, GINGER-ALE	\$2.95
JUICE	\$2.95
SAN PELLEGRINO SPARKLING (SMALL)	\$4.00
SAN PELLEGRINO SPARKLING (LARGE)	\$6.00
ESPRESSO	\$4.00
CAPPUCCINO	\$5.00

COCKTAILS

RUBY RED Deep Eddie's ruby red vodka and club soda	\$10.00
OCEAN BLUE Cuervo1800 coconut tequila, blue curacao, pineapple juice	\$10.00
TROPICAL MULE Deep Eddie's peach vodka, ginger beer, splash of pineapple	\$10.00

COCKTAILS

RUM RUNNER silver rum, banana liquor, black raspberry liquor, fresh lime	\$12.00
FLORIDA HURRICANE light and dark rum, lime juice, orange and passion fruit, simple syrup and grenadine	\$12.00
ESPRESSOTINI shot espresso, Van Gogh double espresso vodka, stoli vanilla	\$12.00
JACK OF CLUBS silver rum, 360 mandarin orange vodka, pineapple, orange juice, club soda	\$10.00
PINA COLADA silver rum, cream of coconut, splash of pineapple	\$10.00
MAI TAI light rum with lime, pineapple and orange juices, orange liqueur topped with dark rum	\$10.00

WHITE WINE

	GLASS	BOTTLE
<u>CHARDONNAY</u>		
ST. FRANCIS (SONOMA, CA)	\$11.00	\$42.00
TREANA (CENTRAL COAST, CA)	\$12.00	\$44.00
SONOMA CUTRER (CA)	\$16.00	\$62.00
<u>PINOT GRIGIO</u>		
CAPOLSADO (ITALY)	\$9.00	\$34.00
PINOT GRIS (OREGON)	\$12.00	\$44.00
SANTA MARGARITA (ITALY)	\$16.00	\$62.00
<u>SAUVIGNON BLANC</u>		
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
<u>OTHER WHITES</u>		
AVELEDA (PORTUGAL)	\$9.00	\$34.00
LEMONNADE STAND (MOSCATO)	\$9.00	\$34.00
RIESLING (GERMANY)	\$10.00	\$38.00
BIOKULT (AUSTRIA)	\$11.00	\$42.00
ROSE CHATEAU DE BERNE (FRANCE)	\$12.00	\$44.00
PINE RIDGE (CA)	\$12.00	\$44.00

RED WINE

	GLASS	BOTTLE
<u>CABERNET SAUVIGNON</u>		
MAISON NICOLAS (FRANCE)	\$9.00	\$34.00
J.LOHR 7 OAKS (PASO ROBLES)	\$12.00	\$44.00
BR.COHEN SILVER LABEL (NORTH COAST)	\$13.00	\$46.00
THE CRITIC (NAPA VALLEY, CA)	\$14.00	\$50.00
<u>PINOT NOIR</u>		
MAISON NICOLAS (FRANCE)	\$9.00	\$34.00
HAHN ESTATES (MONTEREY, CA)	\$12.00	\$44.00
CHERRY PIE ("THREE VINEYARDS", CA)	\$14.00	\$50.00
<u>MERLOT</u>		
MAISON NICOLAS (FRANCE)	\$9.00	\$34.00
<u>RED BLEND CATEGORY</u>		
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

CHAMPAGNE AND SPARKLING WINE

	GLASS	BOTTLE
COMTE DE CHAMBERI (SPAIN)	\$9.00	\$34.00
JP. CHENET (FRANCE) split	\$11.00	
PIZZOLATO (ITALY) sparkling moscato	\$12.00	\$44.00
JP. CHENET ROSE (FRANCE) split	\$12.00	
PERRIER JOUET (FRANCE) brut		\$75.00



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BEYOND MEAT

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