

# PATIO BAR & GRILL

## MENU

RAW BAR	*OYSTER ON HALF SHELL	\$26.95	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	
	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	
	CHICKEN NOODLE SOUP	\$8.95	SKIRT STEAK (blackened or grilled)	\$12.95
	fresh chicken, chopped carrots, celery, and onions with egg noodles in a hearty broth		CHICKEN BREAST (blackened or grilled)	\$7.95
	VOLCANO EGG ROLLS	\$13.95	GRILLED SHRIMP	\$10.95
	krab rolls served with sriracha mayo, bbq teriyaki glaze & wakame slaw, roasted sesame seeds, scallions		MAHI MAHI (blackened or grilled)	\$12.95
	FRIED CALAMARI	\$16.95	SALMON (blackened or grilled)	\$10.95
	lightly coated and served with lemon garlic aioli & marinara dipping sauce		*SESAME SEARED TUNA (blackened or grilled)	\$10.95
	STEAK CHIMICHURRI CROSTINI	\$16.95	CALIFORNIA GRILLED CHICKEN	\$15.95
	sliced skirt steak on toasted baguette bread, chimichurri sauce & pico relish		avocado, provolone, lemon garlic aioli, lettuce, tomato, brioche bun	
	CRISPY CHICKEN TENDERS	\$16.95	GRILLED BEACH BURGER	\$15.95
	orange blossom honey mustard dipping sauce served with french fries		lettuce, tomato, brioche bun add cheese \$1 / add bacon \$2	
	PATIO BAR WINGS	\$16.95	CUBAN SANDWICH	\$15.95
choice of jerk seasoning, spicy honey garlic, teriyaki, BBQ or buffalo sauce, served with ranch or blue cheese dip		roast pork, ham, mustard, pickles & Swiss cheese served on a pressed Cuban bread		
*TUNA TARTARE	\$14.95	BEYOND BURGER 	\$15.95	
ahi tuna, spicy mayo, bbq teriyaki, cucumbers, avocado, wonton & wakame slaw		beyond meat patty served in a brioche bun with lettuce, tomato, onion & avocado		
*SPICY TUNA NACHOS	\$17.95	GRILLED MAHI MAHI	\$17.95	
with wasabi drizzle, wonton chips, purple cabbage, chunks of mango, avocado, jalapeño, sesame seeds, sriracha aioli and wasabi aioli		black bean aioli, black bean coleslaw, lettuce, tomato, brioche bun		
*TUNA OR SALMON POKE BOWL	\$17.95	TURKEY CLUB	\$17.49	
jasmine rice, cucumber, avocado, green onion, pickled onion, shredded carrots, edamame, and ginger topped with cilantro and a sriracha and wasabi aioli		pan roasted turkey breast, bacon, lettuce, tomato, mayonnaise, toasted sourdough bread		
SHRIMP BANG BANG	\$16.95	BEACH SLIDERS	\$14.95	
crispy fried shrimp tossed in a creamy sweet and spicy sauce and topped with green onion and sesame seeds		3 beef patties, red onion, pickles, horseradish aioli, potato rolls		
CHICKEN POT STICKERS	\$15.95	*SANDWICHES SERVED WITH CHOICE OF COLESLAW OR FRENCH FRIES (SWEET POTATO FRIES, ADD \$2) **GLUTEN FREE BUN, +\$2		
dumplings stuffed with seasoned ground chicken, a touch of red pepper flake and ginger. Sautéed and served with a savory soy dipping sauce		FISH AND CHIPS	\$17.95	
ARANCINI	\$14.95	cod in beer batter served with french fries		
creamy cheese risotto rice, fried golden. With parmesan, mozzarella and marinara sauce		MAHI TACOS (3)	\$18.95	
POPCORN SHRIMP	\$16.95	blackened mahi tacos topped with coleslaw and pico de gallo		
with sriracha or cocktail sauce		CHURRASCO STEAK	\$36.00	
BACON CHEESEBURGER DIP	\$14.95	marinated grilled skirt steak, fresh cilantro, parsley, chimichurri sauce. Choice of 2 sides		
a blend of ground beef, bacon and cheese. Served with wonton chips		BLACKENED CHICKEN ALFREDO	\$19.95	
HASHBROWN CASSEROLE DIP	\$14.95	lightly blackened, sautéed cremini mushrooms over fettuccine pasta		
a blend of shredded potatoes, cheddar cheese and cream cheese. Served with wonton chips		FETTUCINE AND MEATBALLS	\$19.95	
		beef meatballs with onions, garlic, basil and parmesan cheese		
		VEGAN FETTUCINE BOLOGNESE	\$19.95	
		meatless ground beef with marinara sauce, carrots, celery and onions		
		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	



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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)	\$9.00	\$34.00
	COKE, DIET COKE, SPRITE, GINGER-ALE	\$2.95		JP. CHENET (FRANCE) split	\$11.00	
	JUICE	\$4.00		JP. CHENET ROSE (FRANCE) split	\$12.00	
	SAN PELLEGRINO SPARKLING (Small)	\$4.00		LUNETTA, PROSECCO (ITALY) split	\$12.00	\$44.00
	SAN PELLEGRINO SPARKLING (Large)	\$6.00		NOMINE - RENARD CHAMPAGNE (NV) brut		\$68.00
	COFFEE	\$4.50		NOMINE - RENARD ROSE CHAMPAGNE (NV) brut		\$68.00
	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	\$6.00		J. LOHR, ESTATES, RIVERSTONE (Monterey, CA)	\$11.00	\$42.00
	BLUE MOON	\$7.00		BLACK STALLION (North Coast, CA)	\$12.00	\$44.00
	LAGUNITAS IPA	\$7.00		SONOMA CUTRER (CA)	\$16.00	\$56.00
	MILLER LITE	\$6.00		<b>PINOT GRIGIO</b>		
	MODELO	\$7.00		CAPOSALDO (Italy)	\$9.00	\$34.00
	YUENGLING	\$6.00		PINOT GRIS, FIRESTEED (Willamette Valley, OR)	\$12.00	\$44.00
	SAMUEL ADAMS	\$7.00		SANTA MARGHERITA (Alto Adige, Italy)	\$17.00	\$59.00
	STELLA	\$7.00		<b>SAUVIGNON BLANC</b>		
	PROSPERITY VANILLA CREAM ALE	\$7.00		GIESEN (Marlborough, NZ)	\$9.00	\$34.00
	<b>BOTTLES</b>			CASILLERO DEL DIABLO, CONCHA Y TORO (Chile)	\$10.00	\$38.00
	BUDLIGHT	\$5.00		KIM CRAWFORD (NZ)	\$12.00	\$44.00
	BUDWEISER	\$5.00		SANCERRE, JACQUES DUMONT (Loire valley, France)		\$68.00
	COORS LITE	\$5.00		<b>OTHER WHITES</b>		
	MICHELOB ULTRA	\$5.00		AVELEDA, FONTE VINHO VERDE (Portugal)	\$9.00	\$34.00
	MILLER LITE	\$5.00		STELLA ROSA, MOSCATO D'ASTI (Piedmont, Italy)	\$9.00	\$34.00
	CORONA LITE	\$6.00		RELAX, RIESLING (Germany)	\$10.00	\$38.00
	CORONA EXTRA	\$6.00		PINE RIDGE, CHENIN BLANC VIOGNIER (CA)	\$12.00	\$44.00
	HEINEKEN	\$6.00		PFAFEL, GRUNER, VELTLINER, VOMHAUS (Austria)	\$12.00	\$44.00
	SAMUEL ADAMS	\$6.00		TRIMBACH, PINOT BLANC (Alsace)		\$49.00
<b>OTHERS</b>	<b>HARD CIDER</b>		<b>ROSE</b>		<b>GLASS</b>	<b>BOTTLE</b>
	ANGRY ORCHARD	\$6.00		CHATEAU DE BERNE, ROMANCE (PROVENCE FRANCE)	\$12.00	\$44.00
	<b>HARD SELTZER</b>					
	WHITE CLAW	\$5.50				
<b>COCKTAILS</b>	SPIKED LEMONADE	\$10.00	<b>RED WINE</b>	<b>CABERNET SAUVIGNON</b>	<b>GLASS</b>	<b>BOTTLE</b>
	RUBY RED	\$10.00		MAISON NICOLAS (France)	\$9.00	\$34.00
	Deep Eddie's ruby red vodka and club soda			J. LOHR 7 OAKS (Paso Robles, CA)	\$12.00	\$44.00
	OCEAN BLUE	\$10.00		BR. COHN "SILVER LABEL" (North Coast, CA)	\$13.00	\$46.00
	Cuervo1800 coconut tequila, blue curacao, pineapple juice			THE CRITIC (Napa Valley, CA)	\$14.00	\$50.00
	TROPICAL MULE	\$10.00		<b>PINOT NOIR</b>		
	Deep Eddie's peach vodka, ginger beer, splash of pineapple			MAISON NICOLAS (France)	\$9.00	\$34.00
	JACK OF CLUBS	\$10.00		BOGLE, (CA)	\$12.00	\$44.00
	silver rum, 360 mandarin orange vodka, pineapple, orange juice, club soda			CHERRY PIE ("Three Vineyards", CA)	\$14.00	\$50.00
	PINA COLADA	\$10.00		<b>MERLOT</b>		
	silver rum, cream of coconut, splash of pineapple			MAISON NICOLAS (France)	\$9.00	\$34.00
	MAI TAI	\$10.00		<b>OTHER REDS</b>		
light rum with lime, pineapple and orange juices, orange liqueur topped with dark rum		CHATEAU LA TUILERIE DU PUY (Bordeaux, France)	\$11.00	\$42.00		
RUM RUNNER	\$12.00	TROUBLEMAKER (Paso Robles, CA)	\$12.00	\$44.00		
silver rum, banana liquor, black raspberry liquor, fresh lime		COPPOLA DIAMOND, ZINFANDEL (Paso Robles, CA)	\$12.00	\$44.00		
FLORIDA HURRICANE	\$12.00	DOMAINE BOUSQUET, GAIA (Argentina)	\$13.00	\$46.00		
light and dark rum, lime juice, orange and passion fruit, simple syrup and grenadine		MASI CAMPOFIORIN (Italy)	\$14.00	\$50.00		
ESPRESSOTINI	\$12.00					
shot espresso, Van Gogh double espresso vodka, stoli vanilla						

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