



Lunch & Dinner Menu

Starters

- Shrimp Cocktail.....

\$16.95

Chilled shrimp, cocktail sauce, cilantro, lemon wedge.
- Bang Bang Shrimp.....

\$16.95

Crispy shrimp in bang bang sauce over mixed greens.
- Volcano Egg Rolls.....

\$13.95

Two krab stuffed rolls, spicy mayo, sweet teriyaki
- Patio Bar Nachos.....

\$11.95

Tortilla chips with cheese sauce, shredded cheese, black beans, sour cream, pico de gallo & jalapeños. Add Guacamole +\$3.00 / Chicken +\$7.95 / Beef +\$9.95

- Crispy Calamari.....

\$16.95

Lightly coated calamari, pepperoncini, sweet chili sauce, lemon slice.
- Patio Bar Wings.....

\$17.95

Buffalo,Lemon Pepper Buffalo, Honey BBQ, or Asian Sweet Chili. Served with ranch or blue cheese.
- Steak Crostini.....

\$18.95

Skirt steak over crostini with chimichurri & pico de gallo.
- Crab Cake.....

\$29.00

Crab cake with arugula, cilantro lemon aioli & lemon wedge.

Soups

- Soup of the Day.....

\$7.95
- Caribbean Black Bean Soup (VG).....

\$7.95

Black beans with island spices, topped with sour cream, pico de gallo, cilantro & crispy plantain
- Clam Chowder.....

\$10.95

Chunky clams, potatoes, bacon, cream base.

Sandwiches & Burgers

Gluten Free Bun (GF) available + \$3.00

- Grilled Mahi Sandwich.....

\$21.95

Mahi, lemon aioli, pickled onion, arugula & pico de gallo on a bun. Served with side & dill pickle spear.
- Caribbean Jerk Chicken Sandwich.....

\$16.95

Jerk chicken, tropical coleslaw & pineapple on brioche. Served with side & dill pickle spear.
- Portobello Burger (V, VG).....

\$17.95

Portobello with arugula, roasted peppers & pickled onion on brioche. Served with side & dill pickle spear.
- Patio Beach Burger.....

\$17.95

Angus beef patty with lettuce, tomato & onion on brioche. Served with side & dill pickle spear. Add Cheese +\$1.00 / Bacon +\$2.00
- Cuban Sandwich.....

\$17.95

Pork, ham, swiss, pickles & mustard on Cuban bread. Served with side.
- Classic Club Sandwich.....

\$17.95

Turkey, bacon, lettuce, tomato & swiss on sourdough. Served with side.

Sides

- Sweet Potato Fries..

\$5.95

Garlic Mashed Potato.

\$5.95
- French Fries.....

\$5.95

Onion Rings.....

\$5.95
- Jasmine Rice.....

\$5.95

Side Caesar Salad.....

\$4.95
- Tropical Coleslaw....

\$5.95

Mix Green Side Salad..

\$4.95

Desserts

- Key Lime Pie.....

\$9.95

Florida classic with whipped cream & lime glaze.
- Tres Leches Cake.....

\$9.95

Sponge cake soaked in three milks with berries.
- Chocolate Pecan Cheesecake.....

\$9.95

Cheesecake with caramel drizzle.

Salads

All salads are tossed fresh to order

- Caribbean Fruit Bowl (V).....

\$14.95

Pineapple, melon, strawberries & blueberries with grenadine & mint.
- Island Salmon Salad.....

\$17.95

Blackened salmon, mixed greens, tomatoes, corn, red onions, walnuts, plantain chips & honey passion fruit vinaigrette.
- Cobb Salad.....

\$16.95

Romaine hearts, diced grilled chicken, avocado, boiled egg, cherry tomatoes, blue cheese crumbles, bacon crisp, roasted corn, cucumbers & ranch dressing.
- Caesar Salad (VG).....

\$11.95

Romaine lettuce, caesar dressing, croutons & shaved parmesan. Add Chicken +\$7.95 / Grilled Shrimp +\$10.95 / Salmon +\$10.95

Entrées

- Island Fish & Chips.....

\$21.95

Fried cod, fries, tropical coleslaw, tartar sauce & lemon wedge.
- Chicken Quesadilla.....

\$16.95

Chicken, onions, peppers, cheese, pico de gallo & sour cream.
- Tacos Your Way (3)

with coleslaw, pico de gallo & lime.
- Chicken.....

\$16.95
- Mahi.....

\$19.95
- Shrimp.....

\$17.95
- Crispy Chicken Tenders.....

\$19.95

Four tenders with fries & honey mustard.
- Creamy Chicken Alfredo Pasta.....

\$19.95

Penne pasta, alfredo sauce, parmesan & parsley. Sub Shrimp, \$23.95
- Coconut Pesto Penne (V).....

\$17.95

Penne pasta, vegetables, coconut cream pesto & parsley.
- Skirt Steak & Mashed Potatoes.....

\$32.00

Grilled skirt steak, vegetables, steak sauce & chimichurri butter.
- Mojo Grilled Chicken.....

\$21.95

Mojo chicken breast with rice, beans, onions & peppers.
- Tuna Poke Bowl.....

\$20.95

Raw tuna, rice, carrots, cucumber, onion, edamame, avocado, pickled ginger, spicy mayo & sesame seeds.
- Garlic Mahi Mahi.....

\$27.95

Pan-seared mahi, garlic mashed potatoes, vegetables & chimichurri butter.

*Vegan (V) / Vegetarian (VG) / Gluten Free (GF)



Beverages

Beverages

Lemonade.....	\$4.00
Iced Tea (Sweet or Unsweetened).....	\$4.00
Coke, Diet Coke, Sprite, Ginger-Ale.....	\$4.00
Juice.....	\$5.50
San Pellegrino Sparkling (Small).....	\$4.00
San Pellegrino Sparkling (Large).....	\$8.00

Coffee.....	\$4.50
Espresso.....	\$3.95
Double Espresso.....	\$5.25
Cappuccino.....	\$5.50
Hot Tea.....	\$4.50
Hot Chocolate.....	\$4.50

Beer

DRAFT		BOTTLES	
Miller Lite.....	\$7.00	Budlight.....	\$6.00
Yuengling.....	\$7.00	Coors Lite.....	\$6.00
Samuel Adams.....	\$8.00	Michelob Ultra.....	\$7.00
(Seasonal)		Corona Extra.....	\$7.00
Stella.....	\$8.00	Corona Lite.....	\$7.00
Kona Big Wave.....	\$8.00	Corona N/A.....	\$7.00
Deflated IPA.....	\$10.00	Heineken.....	\$7.00
Honey Love.....	\$12.00	Modelo.....	\$7.00

White Wine

	GLASS	BOTTLE
Maison Nicolas, Chardonnay, (France)	\$10.00	\$35.00
J. Lohr, Chardonnay, (CA)	\$12.00	\$43.00
Sonoma Cutrer, Chardonnay, (CA)		\$57.00
Zonin, Pinot Grigio, (Italy)	\$10.00	\$35.00
Caposaldo, Pinot Grigio, (Italy)	\$12.00	\$43.00
Santa Margherita, Pinot Grigio, (Italy)		\$65.00
Maison Nicolas, Sauvignon Blanc, (France)	\$10.00	\$35.00
Kim Crawford, Sauvignon Blanc, (NZ)	\$13.00	\$47.00
Stella Moscato, (Italy) (half bottle)		\$16.00

Others

HARD SELTZER	
High Noon.....	\$8.00

Red Wine

	GLASS	BOTTLE
Maison Nicolas, Cabernet, (France)	\$10.00	\$35.00
J.Lohr 7 Oaks, Cabernet, (CA)	\$13.00	\$47.00
Daou, Cabernet Sauvignon, (CA)		\$65.00
Maison Nicolas, Pinot Noir, (France)	\$10.00	\$35.00
Loud & Clear, Pinot Noir, (Chile)	\$13.00	\$47.00
Hess, Red Blend, (CA)		\$60.00

Cocktails

Hot Florida.....	\$15.00
Dano's jalapeño pineapple tequila, lime juice, pineapple juice, orange juice, agave syrup.	
Sunset Tai.....	\$15.00
Light rum, dark rum, orange curaçao, orgeat, lime juice.	
Rum Old Fashion.....	\$16.00
Mount gay eclipse rum, angostura bitters, demerara syrup, antica sweet vermouth.	
Cosmopolitan Flamingo.....	\$15.00
Vodka, lime juice, cointreau, simple syrup, cranberry juice.	
Watermelon Tini.....	\$15.00
Watermelon vodka, cointreau, lime juice, watermelon syrup.	
Hendricks Blue Ocean.....	\$15.00
Hendricks gin, blueberry & mint syrup, tonic, squeeze lime.	
Gator Gimlet.....	\$16.00
Gin, lime juice, lavender tea syrup, lavender bitters.	
Iguana Cigar.....	\$17.00
Bulleit bourbon, demerara syrup, orange bitters, angostura bitters, fresh smoked chicory wood.	
Bahama Spritz.....	\$15.00
Aperol spritz, passion fruit syrup, prosecco.	
Mojito Fizz.....	\$16.00
St-Germain liquor, fresh mint, lime juice, prosecco.	

Rose

Rose	GLASS	BOTTLE
Romance Chateau	\$13.00	\$45.00

Champagne & Sparkling Wine

	GLASS	BOTTLE
Maschio, Prosecco, Split, (Italy)	\$14.00	
JP Chenet, Split, (France)	\$15.00	
JP Chenet, Rose, Split, (France)	\$15.00	
Nomine - Renard Champagne, Brut, (NV)		\$85.00
Nomine - Renard Rose Champagne, Brut, (NV)		\$95.00

Mocktails

Conga.....	\$6.00
Orange juice, pineapple juice, grenadine.	
Mango Nada.....	\$7.00
Mango puree, lemon & lime, soda, tajin rim.	

*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.

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