



LUNCH/DINNER MENU

STARTERS

Volcano Spring Rolls, \$11.95
crab rolls served with sriracha mayo, bbq teriyaki glaze & wakame slaw, roasted sesame seeds, scallions

Shrimp Cocktail, \$15.95
jumbo shrimp, house-made tequila lime cocktail

Thai Coconut Chili Shrimp, \$13.50
tossed in thai chili sauce, wakame slaw & sriracha aioli

Fried Calamari, \$13.95
lightly coated and served with sweet chili, lemon garlic aioli & marinara dipping sauce

Steak Chimichurri Crostini, \$12.95
sliced skirt steak on toasted baguette bread, chimichurri sauce & pico relish

Crispy Chicken Tenders, \$11.95
orange blossom honey mustard dipping sauce served with french fries

Patio Bar Wings, \$11.95
choice of jerk seasoning, spicy honey garlic, teriyaki or buffalo sauce, served with ranch or blue cheese dip

SOUP

Clam Chowder, \$6.95
chunky clams, potatoes, cream base

SALADS

Raspberry Spinach, \$12.95
gorgonzola, candied walnuts, tangerines, cucumber, raspberry vinaigrette

Chicken Cobb Salad, \$14.95
romaine, tomato, bacon, avocado, gorgonzola, egg & ranch dressing (sub any protein add \$2)

***Caesar salad, \$8.95**
romaine, white balsamic caesar dressing, anchovies, parmesan, crostini

Greek Salad, \$12.95
romaine, olives, tomatoes, feta, red onions, cucumbers, red wine vinaigrette

SANDWICHES

served with choice of coleslaw or french fries (sweet potato fries, add \$2)

California Grilled Chicken, \$14.95
avocado, provolone, lemon garlic aioli, lettuce, tomato, brioche bun

Grilled Beach Burger, \$13.95
lettuce, tomato, brioche bun with cheese \$14.50 / with bacon \$14.95

Sunset Burger (1/2lbs), \$14.95
caramelized onions, mushrooms, Swiss cheese, lettuce, tomato, brioche bun

Cuban Sandwich, \$13.95
roast pork, ham, mustard, pickles & Swiss cheese served on a pressed Cuban bread

Beyond Burger, \$12.95 
beyond meat patty served in a brioche bun with lettuce, tomato, onion and avocado

Grilled Mahi Mahi, \$15.95
black bean aioli, black bean coleslaw, lettuce, tomato, brioche bun

Turkey Club, \$14.95
pan roasted turkey breast, bacon, lettuce, tomato, mayonnaise, toasted sourdough bread

Beach Sliders, \$11.50
3 beef patties, red onion, pickles, horseradish aioli, potato rolls
PROTEIN OPTION ADD ON
(Blackened or Grilled, \$6.95)

Mahi Mahi
Salmon
Skirt Steak
Chicken Breast
Grilled Shrimp

SIDES
choose 2 with entrees

Spinach
Veggies
Parmesan Cous Cous
Mashed Potatoes
Jasmine Rice

ENTREE

Bahamian Grilled Mahi Mahi, \$20.95
roasted black bean, corn, cilantro salsa, citrus beurre blanc sauce

Grilled Salmon, \$20.95
grilled pineapple salsa, citrus beurre blanc sauce

Blackened Grouper, \$26.95
grilled with lemon beurre blanc sauce

Churrasco Steak, \$21.95
marinated grilled skirt steak, fresh cilantro, parsley, chimichurri sauce

NY Strip Steak, \$32.00
topped with mushrooms, onions, demi glaze sauce, choice of 2 sides

Blackened Chicken Alfredo, \$18.95
lightly blackened, sauteed cremini mushrooms over fettucine pasta (no additional sides included)

Mediterranean Grilled Chicken, \$19.95
herb roasted plum tomatoes, portobello, feta cheese, balsamic reduction, toasted almonds

Pork Ribs (Full Rack), \$21.95
braised back ribs, smoked bbq sauce, beer batter fried onion ring

DESSERTS

Fried Oreos, \$8.95
Oreo cookie dipped in batter and fried. Served with Vanilla gelato.

Key Lime Pie, \$6.00
Florida Key Lime Pie with whipped cream

Chocolate Lava Cake, \$8.95
Molten Lava chocolate filled chocolate cake with Vanilla gelato.

Bread Pudding, \$8.95
Home made bread pudding with walnuts, dried cranberries, and banana in a sweet Bourbon sauce. Served with Vanilla gelato.

Zabaglione, \$6.00
Egg yolk custard with Vanilla, Marsala wine, and fresh blueberries.

*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.



ALL DAY MENU

*Full bar service available

BEVERAGES

Lemonade	\$2.95
Iced Tea (Raspberry or Unsweetened)	\$2.95
Coke, Diet Coke, Sprite, Ginger-Ale or juice	\$2.75
San Pellegrino Sparkling or Panna Water (Small)	\$4.00
San Pellegrino Sparkling or Panna Water (Large)	\$6.00
Espresso	\$2.95
Capuccino	\$3.95

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
Maschio Prosecco (Split)	\$10.00	
Chandon, Brut, Napa		\$39.00
Perrier Jouet, Brut, France		\$69.00
Veuve Clicquot, Yellow Label, France		\$89.00

WHITE WINES

Chardonnay	Glass	Bottle
Coastal Vines, CA	\$7.00	\$25.00
A to Z "unoaked", OR	\$8.00	\$28.00
Sonoma Cutrer	\$14.00	\$46.00

Pinot Grigio

Coastal Vines, CA	\$7.00	\$25.00
Caposaldo, Italy	\$8.00	\$28.00
Santa Margherita, Alto Adige, Italy	\$16.00	\$48.00

Sauvignon Blanc

Clifford Bay, NZ	\$8.00	\$28.00
Roth, Sonoma	\$9.00	\$32.00
Kim Crawford, NZ	\$11.00	\$38.00

Other Whites

White Zinfandel, Coastal Vines, CA	\$7.00	\$25.00
Riesling, Relax, Germany	\$8.00	\$28.00
Rose, Cupcake, CA	\$8.00	\$28.00

RED WINES

Cabernet Sauvignon

	Glass	Bottle
Coastal Vines, CA	\$7.00	\$25.00
Cartlidge&Brown Reserve, CA	\$9.00	\$32.00
J.Lohr 7 Oaks, Paso Robles	\$11.00	\$38.00
BR Cohn, Silver Label, North Coast	\$14.00	\$46.00

Pinot Noir

Cupcake, Central Coast	\$8.00	\$28.00
Acrobat, OR	\$13.00	\$40.00

Merlot

Coastal Vines, CA	\$7.00	\$25.00
-------------------	--------	---------

Other Reds

Malbec, Trivento Amado Sur, Mendoza	\$9.00	\$32.00
Red Blend, Casillero Del Diablo Reserva, Mendoza	\$9.00	\$32.00

