

Main

APPETIZERS

BUFFALO WINGS \$13.95

CHICKEN WINGS GOLDEN FRIED. YOUR CHOICE OF HOT OR MILD. SERVED WITH BLEU CHEESE DRESSING AND CELERY

CHICKEN TENDERS \$9.95

HAND BREADED IN OUR OWN BATTER, DEEP FRIED UNTIL GOLDEN BROWN. SERVED WITH HONEY MUSTARD SAUCE. BUFFALO STYLE ADD \$1.00

CONCH FRITTERS \$12.95

OUR OWN HOMESTYLE RECIPE. DEEP FRIED UNTIL GOLDEN BROWN AND SERVED WITH CALYPSO SAUCE

THAI SHRIMP \$12.95

DEEP FRIED SHRIMP, TOSSED IN OUR SECRET SPICY THAI CHILE SAUCE. TOPPED WITH SCALLIONS AND RED PEPPERS, SERVED OVER A BED OF SPRING MIXED GREENS

FRIED CALAMARI \$12.95

A BASKET OF LIGHTLY BREADED TENDER CALAMARI FRIED TO A GOLDEN BROWN AND SERVED WITH HOUSE MADE MARINARA SAUCE

ONION RINGS \$7.95

THICK SLICED ONION RINGS, HAND BREADED AND SERVED WITH OUR HONEY MUSTARD SAUCE

SEARED AHI TUNA \$13.95

SESAME CRUSTED SUSHI GRADE TUNA SEARED RARE AND SERVED SASHIMI STYLE WITH WASABI, PICKLED GINGER AND MANDARIN SESAME GINGER DRESSING OVER MIXED GREENS WITH BALSAMIC VINAIGRETTE

QUESADILLA \$9.95

HEAT PRESSED FLOUR TORTILLA FILLED WITH JACK AND CHEDDAR CHEESE, TOMATOES AND SCALLIONS. SERVED WITH LETTUCE, JALAPENOS, SALSA, SOUR CREAM AND GUACAMOLE ADD CHICKEN \$2.00 OR ADD SHRIMP \$5.00

MARGHERITA PIZZA \$12.95

10 INCH CLASSIC ITALIAN PIZZA TOPPED WITH FRESH TOMATO, MOZZARELLA AND BASIL ADD PEPPERONI OR BACON \$2.00

SEARED AHI TUNA* \$13.95

SESAME CRUSTED SUSHI GRADE TUNA SEARED RARE AND SERVED SASHIMI STYLE WITH MIXED GREENS, WASABI, PICKLED GINGER AND A TERIYAKI GLAZE

QUESADILLA \$8.95

HEAT PRESSED FLOUR TORTILLA FILLED WITH JACK AND CHEDDAR CHEESE, TOMATOES AND SCALLIONS. SERVED WITH LETTUCE, JALAPENOS, SALSA, SOUR CREAM AND GUACAMOLE CHICKEN ADD \$2.00 OR SHRIMP ADD \$5.00

MARGHERITA PIZZA \$12.95

A HERB FLATBREAD TOPPED WITH FRESH TOMATO, MOZZARELLA AND BASIL
ADD PEPPERONI OR BACON \$2.00

COCONUT SHRIMP \$12.95

SIX JUMBO SHRIMP HAND BREADED IN PANKO BREAD CRUMBS AND SHREDDED COCONUT. SERVED WITH A SIDE OF ORANGE MARMALADE

AHI TUNA POKE BOWL \$12.95

AHI TUNA TOSSED IN A SOY, GINGER AND SESAME MARINADE, SERVED OVER A BED OF SUSHI RICE. TOPPED WITH SCALLIONS, SESAME SEEDS, EDAMAME, SHREDDED CARROTS AND WAKAME. SERVED WITH A SIDE OF WONTON CHIPS

SCAMPI FLATBREAD \$12.95

AN HERB FLATBREAD TOPPED WITH SHRIMP TOSSED IN SCAMPI BUTTER, MOZZARELLA CHEESE, TOMATO, BASIL AND ARUGULA

GUACAMOLE \$9.95

SERVED WITH WARM TORTILLA CHIPS AND SALSA

TASTE OF THE MEDITERRANNEAN \$12.95

WARMED PITA BREAD WITH BABA GANOUSH, OLIVE TAPENADE AND HOUSE MADE HUMMUS

SOUPS**CLAM CHOWDER - CUP \$5.59**

THICK AND CREAMY, LOADED WITH CLAMS

CLAM CHOWDER - BOWL \$6.95

THICK AND CREAMY, LOADED WITH CLAMS

CONCH CHOWDER - CUP \$5.59

SPICY CHOWDER STRAIGHT FROM THE ISLANDS

CONCH CHOWDER - BOWL \$6.95

SPICY CHOWDER STRAIGHT FROM THE ISLANDS

RAW BAR**OYSTERS* - DZ \$22.95****OYSTERS* - ½ DZ \$12.95****CLAMS* - DZ \$12.95****CLAMS* - ½ DZ \$7.95****PEEL-N-EAT SHRIMP \$13.95**

A GENEROUS PORTION OF FRESH SHRIMP SERVED COLD WITH COCKTAIL SAUCE OR WARM WITH DRAWN BUTTER

JUMBO SHRIMP COCKTAIL \$13.95

SHRIMP PERFECTLY POACHED AND CHILLED, SERVED ON A BED OF FRESH GREENS WITH COCKTAIL SAUCE AND A LEMON

MUSSELS \$14.95

FULL LB OF MUSSELS, SWEET AND MEATY, SAUTEED IN A CHOICE OF RED OR WHITE SAUCE OR STEAMED WITH DRAWN BUTTER AND LEMON WITH ANDOUILLE SAUSAGE

Note:**Consumer Information***

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS OR ANY RAW ANIMAL PROTEIN. 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. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

TACOS

THREE SOFT GRILLED TACOS FILLED WITH YOUR BLACKENED PROTEIN OF CHOICE, JACK AND CHEDDAR CHEESE, CABBAGE AND PICO DE GALLO, THEN DRIZZLED WITH AVOCADO CREAM AND CHIPOTLE SAUCES. SERVED WITH A SIDE OF RICE AND PICKLED JALAPENOS.

ADD AVOCADO \$1.50

MAHI \$14.95

SHRIMP \$17.95

BEYOND™ \$14.95

GROUPER \$19.95

SANDWICHES

AVAILABLE ON A WHITE OR WHEAT KAISER AND SERVED WITH FRENCH FRIES OR COLE SLAW

CLASSIC BURGER \$11.95

A ½ LB PORTION OF FRESH GROUND BEEF, CHARBROILED AND SERVED ON A KAISER ROLL

CHICKEN BREAST \$11.95

TENDER CHICKEN BREAST GRILLED, BLACKENED OR FRIED AND SERVED ON A KAISER ROLL

MAHI MAHI \$15.95

FLORIDA DOLPHIN GRILLED, BLACKENED OR FRIED SERVED ON A KAISER ROLL

RANCH WRAP \$11.95

TENDER PIECES OF FRIED CHICKEN WRAPPED IN A FLOUR TORTILLA WITH LETTUCE, TOMATO, BACON, CHEESE, SCALLIONS AND ZESTY RANCH DRESSING

CUBAN \$12.95

TENDER PORK, HAM, SWISS CHEESE, PICKLES AND MUSTARD SAUCE ON A CRISPY PRESSED CIABATTA ROLL

AHI TUNA BURGER \$14.95

SESAME CRUSTED TUNA SEARED RARE WITH WASABI MAYO, PICKLED GINGER AND AVOCADO. SERVED ON A KAISER ROLL

GROUPER REUBEN \$16.95

DEEP FRIED GROUPER, COLESLAW, THOUSAND ISLAND DRESSING AND SWISS CHEESE ON GRILLED RYE

CRISPY GROUPER \$14.95

DEEP FRIED GROUPER SERVED ON A KAISER ROLL

FRENCH DIP \$12.95

HOUSE COOKED TENDER ROAST BEEF, THINLY SLICED AND SERVED ON A GRILLED TUSCAN HOAGIE ROLL WITH A SIDE OF AU JUS

LOBSTER ROLL \$18.95

TENDER LOBSTER SALAD SERVED ON A GRILLED NEW ENGLAND STYLE TOP SPLIT BUN

BEYOND BURGER \$12.95

ALL THE FLAVOR AND PROTEIN OF A BEEF BURGER, BUT IT'S MADE FROM PLANTS, SO IT HAS ZERO CHOLESTEROL

CHICKEN CAPRESE PANINI \$11.95

OVEN ROASTED TOMATOES, FRESH MOZZARELLA, GRILLED CHICKEN AND PESTO ON CRISPY PRESSED CIABATTA BREAD

GREEK WRAP \$12.95

HOUSE MADE HUMMUS, BABA GANOUSH, LETTUCE, TZATZIKI SAUCE, CUCUMBER, TOMATO, ROASTED RED PEPPER, OLIVES, ARTICHOKES, & FETA CHEESE

SALADS**CLASSIC CAESAR SALAD \$9.95**

FRESH ROMAINE LETTUCE TOSSED WITH OUR OWN ZESTY CAESAR DRESSING AND TOPPED WITH FRESH PARMESAN CHEESE AND CROUTONS. ADD CHICKEN BREAST \$4.95. ADD GULF SHRIMP \$8.95. ADD MAHI OR SALMON \$9.95

COBB SALAD \$13.95

FRESH GARDEN GREENS, TOPPED WITH GRILLED CHICKEN, SLICED EGG, CHOPPED TOMATOES, GORGONZOLA CHEESE, CRISPY BACON AND SLICED AVOCADO. SERVED WITH YOUR CHOICE OF DRESSING

ASIAN CHICKEN SALAD \$13.95

TENDER BREAST OF CHICKEN MARINATED IN SOY, GINGER AND GARLIC OVER FRESH GARDEN GREENS WITH TOMATO, CUCUMBER, ONION, ORANGE SEGMENTS, ALMONDS AND CRISPY CURRIED NOODLES. SERVED WITH MANDARIN SESAME GINGER DRESSING

CALIFORNIA SHRIMP SALAD \$19.95

MARINATED AND GRILLED JUMBO SHRIMP SERVED ATOP MIXED GREENS WITH ARTICHOKES, ROASTED PEPPERS, GRAPE TOMATOES, PICKLED ASPARAGUS, TOASTED ALMONDS, KALAMATA OLIVES, BLEU CHEESE CRUMBLES AND AVOCADO. SERVED WITH HOUSE MADE CHAMPAGNE TARRAGON VINAIGRETTE

ENTRÉES

DINNER ENTREES SERVED WITH FRESH VEGETABLES AND CHOICE OF HERB ROASTED POTATOES, GARLIC MASHED POTATOES OR RICE PILAF DINNER ROLLS SERVED UPON REQUEST

HONEY MUSTARD SALMON \$21.95

FRESH FILET OF SALMON GLAZED WITH HONEY MUSTARD, BROILED UNTIL GOLDEN AND DRIZZLED WITH A BALSAMIC REDUCTION

ISLAND CRUSTED MAHI \$23.95

BROILED MAHI OVER PINEAPPLE COCONUT BEURRE BLANC, TOPPED WITH AN ALMOND AND COCONUT CRUST

TUSCAN GROUPE \$24.95

BROILED GROUPE TOPPED WITH A SUNDRIED TOMATO AND HERB CRUST THEN FINISHED WITH A ROASTED GARLIC AND BASIL BEURRE BLANC

BROILED SCALLOPS \$21.95

SCALLOPS BROILED IN WHITE WINE AND BUTTER, TOPPED WITH AN HERB CRUMB TOPPING

STUFFED SHRIMP \$23.95

JUMBO SHRIMP TOPPED WITH A CRAB STUFFING FINISHED WITH LEMON BEURRE BLANC

BAYOU STUFFED FLOUNDER \$21.95

FLOUNDER STUFFED WITH CRAB MEAT STUFFING AND SERVED WITH A SHRIMP CREAM SAUCE

BABY BACK RIBS \$19.95

A FULL RACK OF SMOKED SLOW ROASTED RIBS, BRUSHED WITH OUR OWN VIDALIA ONION BBQ SAUCE

N.Y. STRIP* \$24.95

12 oz HAND CUT NY STRIP, BLACKENED OR CHARGRILLED AND BRUSHED WITH HERB BUTTER

PASTA

PASTA ENTREES SERVED WITH CHOICE OF HOUSE OR CAESAR SALAD DINNER ROLLS SERVED UPON REQUEST

SHRIMP SCAMPI \$19.95

FRESH GULF SHRIMP SAUTEED IN A CLASSIC SCAMPI BUTTER. SERVED OVER A BED OF LINGUINE PASTA

CHICKEN PARMESAN \$17.95

TENDER BREAST OF CHICKEN BREADED TRADITIONAL ITALIAN STYLE, TOPPED WITH MARINARA AND MOZZARELLA AND BAKED TO PERFECTION. SERVED OVER A BED OF ANGEL HAIR PASTA

SEAFOOD CANNELLONI \$16.95

STUFFED WITH LOBSTER, SHRIMP, CRAB MEAT AND SCALLOPS WITH A BLEND OF CHEESES. TOPPED WITH TOMATO CREAM SAUCE AND FRESH MOZZARELLA

PENNE PRIMAVERA ALFREDO \$18.95

PENNE PASTA TOSSED IN MIXED VEGETABLES AND HOUSE MADE ALFREDO SAUCE. ADD CHICKEN \$4.95. ADD SHRIMP \$8.95

DEEP FRIED PLATTERS

DEEP FRIED PLATTERS SERVED WITH FRENCH FRIES AND COLESLAW

FISH & CHIPS \$15.95

NORTH ATLANTIC SCROD, BEER BATTERED AND DEEP FRIED.

SERVED WITH TARTAR SAUCE

SHRIMP PLATTER \$17.95

½ LB OF GULF SHRIMP HAND BREADED AND DEEP FRIED UNTIL GOLDEN BROWN. SERVED WITH COCKTAIL SAUCE

COCONUT SHRIMP \$19.95

JUMBO SHRIMP HAND BREADED IN PANKO BREAD CRUMBS AND SHREDDED COCONUT. SERVED WITH ORANGE MARMALADE SAUCE