



Seafood • Steaks • Raw Bar

Appetizers

Peel & Eat Shrimp

Served with cocktail sauce and lemon

½ lb \$6.95

1 lb \$11.95

Conch Fritters

Served with house remoulade

\$10.95

Shark Bites

Fresh hand battered fried shark served with blackberry horseradish

\$10.95

Calamari

Hand battered and fried served with siracha Thai glaze

\$12.95

Seafood Dip

A creamy blend of fresh seafood, parmesan and herbs

\$13.95

Tuna Nachos

Ahi tuna, pineapple salsa, citrus remoulade, five color tortilla chips, pickled jalapeño

\$12.95

Bruschetta

Fresh tomato, basil, and red onion served on a melted mozzarella crostini with balsamic glaze

\$9.95

Fried Mushrooms

Fresh fried mushrooms with cajun ranch

\$9.95

Mussels

White wine and garlic herb butter

\$10.95

Raw Bar

Seafood Platter

Oysters on a Half Shell

½ Dozen \$8.95

Market Price

Dozen \$15.95

Salads

Add Dressing Choices: Ranch, Blue Cheese, Green Goddess, Honey Mustard, and Italian
Add Protein Choices: chicken \$4.95, shrimp \$5.95, steak \$5.95

House Salad

Spring mix, tomato, cucumber, red onion with house dressing

\$5.95

Caesar Salad

Tossed with romaine lettuce, parmesan, croutons

\$7.95

Wedge Salad

Iceberg lettuce, blue cheese crumbles, bacon with blue cheese dressing

\$6.95

Island Salad

Pineapple, spiced pecans, avocado, shaved parmesan

\$10.95

Soup

Soup of the day

\$5.95

Bowls

Mussels Capellini

Sauteed mussels in white wine, garlic, and an herb butter tossed in Capellini

\$19.95

Lobster Mac N Cheese

Sauteed lobster tossed in penne pasta with a creamy cheese blend

\$21.95

Shrimp Scampi

Fresh garlic, white wine, and herbs over a bed of parmesan risotto

\$21.95



Seafood

Grouper

Seasoned and grilled served with pineapple pico

\$24.95

Scallops

Seared to perfection served with a lemon beurre blanc and chili flames

\$24.95

Hogfish

Pan seared dusted with a mojo rub

\$22.95

Salmon

Grilled and served with homemade pesto

\$22.95

Snow Crab

1 LB of steamed snow crab with lemon and drawn butter

\$22.95

Crab Cakes

Lump crab cakes and fresh herbs served with a Caribbean spice cream sauce

\$20.95

Lobster Tail

Flame broiled served with drawn butter and lemon

\$24.95

Grouper Fingers

Served with french fries and tartar sauce

\$13.95

Fried Shrimp

Served with french fries and cocktail sauce

\$12.95

Turf

Ribeye

Hand cut Chairman Reserve seasoned to perfection topped with garlic butter

\$22.95

New York Strip

Hand cut Chairman Reserve seasoned to perfection topped with garlic butter

\$22.95

8oz Filet Mignon

Hand cut served atop brie au gratin with shallot hay and balsamic reduction

\$32.95

Chicken Florentine

Chicken breast stuffed with spinach, cheese, herbs and white wine

\$18.95

Lamb Rack

Served with a mint demi glaze

\$22.95

Baby Back Ribs

Seasoned and slow roasted smothered with BBQ

\$19.95

Add-on to salad or entree:

Chicken \$4.95

Shrimp \$7.95

Scallops \$10.95

Filet Mignon \$10.95

Lobster Tail \$14.95

Sandwiches

All sandwiches served with chips

Cheeseburger

Seasoned and grilled served with lettuce, tomato, onion, pickle

\$12.95

Fried Green Tomato BLT

Served on Texas toast with an herb mayo

\$11.95

Grouper Sandwich

Grilled, blackened or fried on a brioche bun with house remoulade

\$15.95

Tacos

Served with slaw, tomato and cheese

Shrimp

\$13.95

Chicken

\$11.95

Steak

\$13.95

Cuban

Ham, pork, pickle, cheese, and mustard served on cuban bread

\$12.95

Shrimp Po' Boy

Hand battered and lightly fried served with lettuce, tomato, and house remoulade

\$12.95

Grilled Chicken

Mozzarella, lettuce, tomato, onion with Dijon mustard on a brioche bun

\$13.95

Sides

Brie Au Gratin

\$5.95

Asparagus

\$5.95

Baked Potato

\$2.95

Loaded

\$4.95

French Fries

\$2.95

Seasonal Vegetable

\$2.95

Herb Rice

\$2.95

Dessert

Bananas Foster

\$8.95

Crème Brûlée

\$6.95

Bread Pudding

\$6.95

Key Lime Pie

\$6.95

House Ice Cream (2 scoops)

\$3.95

