



DINNER MENU



APPETIZERS



SPICY GUAVA SHRIMP BITES 14

Avocado, Pico de Gallo and Guava Sauce on top of Tortilla Chips

FRIED CALAMARI WITH CHERRY PEPPERS 17

Served with our House Marinara Sauce

BUFFALO CHICKEN FINGERS 13

Fried Chicken Tenders with Our Spicy Buffalo Sauce & Blue Cheese

BAKED CRAB, SPINACH & ARTICHOKE DIP 17

With Mixed Cheese & Corn Tortilla Chips

KOREAN BEEF EGGROLLS 15

Filled with Sweet & Spicy Beef, Fried Rice & Wok Vegetables, Served with a Sweet Garlic-Teriyaki Dipping Sauce

SPICY TUNA STACK WITH WONTON CRISP 18

Cayenne Spiced Fresh Mango, Seaweed Salad & Avocado

SMOKED FISH DIP 15

Diced Red Onion, Carrot Sticks, Jalapeno and Crackers

BLASTED SHRIMP 17

Crispy Fried Shrimp tossed in Spicy Aioli with a Tequila Twist

CONCH FRITTERS 16

Tenderized Conch, Onions, Carrots & Bells Peppers with our Chipotle Aioli

CRAB CAKE 17

Topped with Roasted Corn Salsa and Key Lime Mustard

GRILLED OCTOPUS 24

Served with Fingerling Potatoes, Arugula and Marinated Cherry Tomatoes



SOUP & SALADS



ADD - CHICKEN 7 SHRIMP 9

LAND & SEA 20

Fresh Chicken and Shrimp Salad Served Chilled with Seasonal Fruit

JUMBO LUMP CRAB SALAD 28

Fresh Field Greens, topped with Applewood Smoked Bacon, Tomato, Cucumber, Red Onion, Mediterranean Olives, Chopped Egg & Blue Cheese Crumbles.

Served with Bacon-Peppercorn Ranch Dressing

WEDGE SALAD 15

Applewood Smoked Bacon, Tomato, Red Onion, Gorgonzola Cheese, Shredded Carrots and Blue Cheese Dressing

CHICKEN CAESAR SALAD 19

Grilled Chicken, Crisp romaine hearts, herb roasted croutons, topped with imported parmesan cheese & our classic homemade caesar dressing

PRIME SIRLOIN STEAK SALAD 27

Grilled 6oz. Sirloin, Cherry Tomato, Cucumber, Red Onion, Roasted Peppers and Gorgonzola Cheese on a Bed of Mixed Filed Greens. Tossed in Italian Vinaigrette

ROASTED BEET AND GOAT CHEESE 18

Fresh Field Greens, Cucumber, Red Onion, Candied Walnuts Served with a Raspberry Vinaigrette and a Drizzle of Balsamic Reduction

GAZPACHO 8

A Cool Blend of Chunky tomato, Cucumber, Onions and Peppers Topped with Sour Cream and Croutons

SOUP JU DOUR 8

Chefs Specialty Soup Offered Daily

SPICY CONCH CHOWDER 8

Tomato Base with Bacon, Peppers, Onions and Potatoes



ENTRÉE



SEAFOOD GUMBO 29

Shrimp, Scallops, Fresh Fish and Andouille Sausage, in a Spicy Gumbo Sauce Over Rice

FISH FRY 22

Panko Breaded & Served with Cole Slaw, Tartar Sauce and Seasoned Fries

SEAFOOD RIGATONI 27

Sautéed Shrimp and Scallops Tossed with Fresh Spinach in a Tomato Basil Cream Sauce

PANKO ENCRUSTED 60 SOUTH SALMON 32

Served with Roasted Vegetables, Sautéed Spinach and Citrus Beurre Blanc

PAN SEARED SCALLOPS 39

With Fried Polenta, Shiitake Mushrooms, Sauteed Spinach, Cherry Tomatoes and Balsamic Glaze

LOBSTER AND SHRIMP FRIED RICE 30

Tossed with Carrots, Peppers & Snow Peas in a Sesame Soy Butter Sauce

TERIYAKI PORK CHOP (12oz) 32

Served with Roasted Brussel Sprouts & Fingerling Potatoes

CHICKEN MILANESE 23

Topped with Arugula, Red Onion, Fresh Mozzarella & Tomatoes Tossed in Italian Vinaigrette

BBQ BABY BACK RIBS Full Rack 36 Half Rack 24

Fall Off the Bone Smokey Baby Back Ribs, Basted with Carolina BBQ Sauce, Accompanied by French Fries and Coleslaw

BLACK ANGUS RIBEYE STEAK (14OZ) 49

Topped with shallot butter, served with roasted Garlic whipped Potatoes and blistered Asparagus

MAPLE GLAZED 60 SOUTH SALMON 32

Pure Maple Syrup from Vermont with a touch of Soy and Garlic Glaze. Served with Mashed Potatoes and Steamed Vegetables



WOOD OVEN PIZZA



MARGHERITA 16

Buffalo Mozzarella, Roasted Tomato & Garlic, Topped with Fresh Basil

VEGETARIAN PIZZA 18

Roasted Garden Vegetables, Extra Virgin Olive Oil, Garlic & Parmesan on a Cauliflower Crust

PEPPERONI PIZZA 15

Grilled Pizza Crust, Imported Pepperoni, Traditional Tomato Sauce, Mozzarella and Fresh Basil

FUJI APPLE & BRIE 18

Fresh Arugula, Red Onions, Caramelized Balsamic Onions & Brie Cheese

SPICY BROCCOLI RABE AND SAUSAGE 18

With Roasted Tomatoes, Garlic, Mozzarella Cheese



SANDWICHES



WATERWAY BACON CHEESEBURGER 18

A Combination of Ground Brisket, Chuck and Short Rib Topped with Smoked Bacon, Cheddar Cheese, Lettuce and Tomato Served on Toasted Brioche

CAROLIN PULLED PORK SANDWICH 15

Topped with Coleslaw and Fried Onions on Toasted Brioche

STUFFED PORTOBELLO MUSHROOM SANDWICH 17

Loaded with Roasted Vegetables, Melted Provolone Cheese and Balsamic Glaze on a Whole Wheat Bun. Accompanied by French Fries

BLACKENED CHICKEN 16

Harvest Land Chicken Breast, Chipotle Aioli, Lettuce & Tomato on Toasted Brioche

CUBAN SANDWICH 17

Roasted Pork, Ham, Pickle Chips, Mustard and Swiss Cheese on Grilled Ciabatta

BLACKENED SHRIMP QUESADILLA 17

Roasted Peppers, Sauteed Onions, Guacamole, Jalapeno, Sour Cream and Pico De Gallo

Consuming raw or undercooked meats, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.



WINE LIST



SPARKLING & CHAMPAGNE

	Glass	Btl
Sparkling Brut, JP Chenet <i>France</i>	split 10	35
Prosecco, Candoni <i>Italy</i>	split 11	
Sparkling Prosecco Rose, Candoni <i>Italy</i>		25
Champagne, Taittinger, Brut La Francaise <i>Reims</i>	half btl	42
Moet Imperial Brut <i>Reims</i>		95
Champagne, Veuve Clicquot, Yellow Label <i>Reims</i>		110
Cuvee Dom Perignon <i>Epernay</i>		275

PINOT GRIGIO

BV Coastal Estates <i>California</i>	10	38
Banfi "San Angelo" <i>Tuscany</i>	11	42
Pighin <i>Fruili</i>		50
Santa Margherita <i>Alto Adige</i>	16	60
Pinot Gris, King Estate <i>Willamette Valley</i>		43

SAUVIGNON BLANC

Cloudy Bay <i>Marlborough</i>		75
Shannon Ridge <i>North Coast</i>	10	38
Kim Crawford <i>Marlborough</i>	14	54

CHARDONNAY

Cakebread Cellars <i>Napa Valley</i>		85
Clay Shannon <i>North Coast</i>	12	46
Clos Pegase <i>Carneros</i>		54
Kendall Jackson <i>California</i>	11	42
Sonoma Cutrer Russian <i>River Valley</i>		48
Vista Point <i>California</i>	10	38
Goldschmidt "Singing Tree Unoaked" <i>Russian River Valley</i>		47

INTERESTING WHITE & ROSE

Riesling, Relax <i>Mosel</i>	10	39
White Blend, Chenin Blanc/Viognier, Pine Ridge <i>California</i>		41
Rose, Santa Margherita, <i>Tre-Venezia</i>	15	58
Rose, Whispering Angel <i>Provence</i>	14	54
White Zinfandel, Vista Point <i>California</i>	10	38

PINOT NOIR

Cherry Pie <i>San Pablo</i>		90
Chloe <i>Monterey</i>	10	38
Evolution by Sokol Blosser, <i>Willamette Valley</i>	12	46
Meiomi <i>California</i>	14	54
Smoke Tree <i>Sonoma County</i>		41

MERLOT/MALBEC/RED ZIN

Malbec, Bodegas Norton <i>Mendoza</i>	12	46
Merlot, Bonterra, Organic <i>California</i>	12	46
Merlot, Swanson <i>Napa Valley</i>		55
Merlot, Vista Point <i>California</i>	10	38
Zinfandel, Boneshaker <i>Lodi</i>		36

CABERNET SAUVIGNON

BR Cohn <i>North Coast</i>		45
J Lohr Seven Oaks <i>Paso Robles</i>	11	42
Jordan <i>Alexander Valley</i>		95
Silver Oak <i>Napa Valley</i>		185
Smith & Hook <i>Central Coast</i>	14	54
Vista Point <i>California</i>	10	38



NEW FAVORITES



\$14

SUNSET SPRITZ

Deep Eddy Lemon Vodka & JF Haden's Made in Miami Mango Liqueur, served on the Rocks, with a Split of Sparkling Brut on the Side

ORGANIC VODKA LEMONADE

Grainger's Organic Vodka, Blood Orange Liqueur & Lemonade

DON J'S SPICY MANGO

Don Julio Blanc, JF Hadens Made in Miami Mango Liqueur, Jalapeno, Sour Mix

TROPICAL STORM

Black Coral Spiced Rum, Pineapple Juice, Topped with Ginger Beer

SILVER MARGARITA

Featuring Corazon Silver Tequila

FROZEN CAPPUCINO

Fresh Espresso, Kahlua, Baileys and Vanilla Cream

BLOOD ORANGE MARGARITA

Corazon Silver and St. Elder Blood Orange Liqueur



ESTABLISHED 1986

\$13

BROKEN BRIDGE

Ketel One Vodka, Aviation Gin, Myers Platinum Rum, Southern Comfort, Triple Sec, OJ and a Splash of Grenadine

GOOMBAY SMASH

A blend of Myers Platinum and Black Coral Rum, Pineapple Juice, Coconut and Orange Juice

LUSCIOUS LEMONADE

Monkey in Paradise Vodka, Triple Sec, Sour Mix, Cranberry Juice, Splashed with Soda

CLASSIC MOJITO

Fresh Muddled Mint, Lime, Simple Syrup, Myers Platinum Rum, Topped with a Splash of Soda

BLUE LAGOON

Don Q Coconut Rum, Pineapple Juice & Blue Curacao

SILVER MARGARITA

Featuring Corazon Silver Tequila

RUM RUNNER

Myers Platinum Rum, Pineapple Juice, Briottet Crème de Mure, Crème de Banana, Grenadine & a Black Coral Rum Floater



BOTTLED BEER



Bud Light	Yuengling
Coors Light	Hop Gun
Corona Premier	Jai Alai IPA
Corona	Sailfish Tag & Release
Miller Lite	FL. Keys Iguana Bait
Michelob Ultra	White Claw
Heineken	Black Cherry or Mango
Stella Artois	NA Heineken O.O