



# LUNCH MENU



## APPETIZERS



**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

**SPICY GUAVA SHRIMP BITES 14**  
Avocado, Pico de Gallo and Guava Sauce on top of 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

**GAZPACHO 8**  
A Cool Blend of Chunky tomato, Cucumber, Onions and Peppers  
Topped with Sour Cream and Croutons

**SPICY CONCH CHOWDER 8**  
Tomato Base with Bacon, Peppers, Onions and Potatoes

**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

**SOUP JU DOUR 8**  
Chefs Specialty Soup Offered Daily

**CHICKEN CAESAR SALAD 19**  
Grilled Chicken, Crisp romaine hearts, herb roasted croutons,  
topped with imported parmesan cheese & our classic  
homemade caesar dressing



## ENTRÉE



**SEAFOOD GUMBO 27**  
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 25**  
Sautéed Shrimp and Scallops Tossed with Fresh Spinach  
in a Tomato Basil Cream Sauce

**PANKO ENCRUSTED 60 SOUTH SALMON 26**  
Served with Roasted Vegetables, Sautéed Spinach  
and Citrus Beurre Blanc

**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

**PRIME SIRLOIN STEAK (6OZ) 27**  
Topped with Arugula, Red Onion, Fresh Mozzarella  
& Tomatoes Tossed in Italian Vinaigrette

**MAPLE GLAZED 60 SOUTH SALMON 26**  
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 SHRIMP QUESADILLA 17**  
Roasted Peppers, Sautéed Onions, Guacamole, Jalapeno, Sour Cream and Pico De Gallo

**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

**BAJA SHRIMP WRAP 18**  
Pico de Gallo, Fresh Field Greens, sriracha aioli and Mixed Cheese  
Rolled in a Flour Tortilla. Served with French Fries



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 bled 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