

## Appetizers

### Jumbo Lump Crab Cake

Roasted Corn Salsa / Key Lime Mustard Sauce 22

### Cajun Shrimp Bread Bowl

Sourdough Bread Bowl / Andouille Sausage / Tomato / Scallions / White Wine and Cajun Butter Broth 23

### Smoked Fish Dip

Smoked Mahi-Mahi / Red Onion / Pickled Jalapeno / Carrot Sticks / Everything Crackers 18

### Lobster Guacamole (GF)

Chilled Maine Lobster / Guacamole / Mexican Street Corn / Tortilla Chips 25

### Hot Honey Sambal Wings

Spice Rubbed Wings / Sweet & Spicy Garlic Sauce / Crushed Peanuts 18

### Crab, Spinach & Artichoke Dip

Melted Sharp Cheddar / Monterey Jack / Toasted Baguette 23

### Grilled Spanish Octopus (GF)

Marinated Heirloom Cherry Tomatoes / Arugula / Fingerling Potatoes 26

### Point Judith Calamari

Flash Fried / Spicy Cherry Peppers / Marinara Sauce 19

### \* Spicy Tuna Stack

Wonton Chips / Cayenne Spiced Fresh Mango / Cucumber / Wakame / Avocado / Sweet Soy Sesame Sauce / Sriracha / Wasabi 23

## Salads

### Steak Salad (GF)

Tender Sirloin / Field Greens / Tomato / Red Onion / Roasted Peppers / Cucumber / Gorgonzola / Italian Vinaigrette 28

### Jumbo Lump Crab Cobb Salad (GF)

Fresh Field Greens / Avocado / Applewood Smoked Bacon / Tomato / Cucumber / Red Onion / Mediterranean Olives- / Chopped Egg / Blue Cheese Crumbles / Bacon-Peppercorn Ranch 31

### Roasted Beet and Goat Cheese Salad (GF)

Red & Golden Beets / Field Greens / Cucumber / Red Onion / Candied Walnuts / Goat Cheese / Raspberry Vinaigrette / Beet-Balsamic Glaze 23

### Classic Caesar Salad

Creamy Caesar Dressing / Herb Croutons / Grana Padano 17

### Warm Burrata and Heirloom Cherry Tomato Salad (GF)

Pesto / Aged Balsamic / Roasted Pistachio 23

### Thai Peanut Chicken Salad

Napa Cabbage / Bok Choy / Red Cabbage / Carrots / Bean Sprouts / Micro Cilantro / Mandarin Orange / Spicy Peanut Dressing 21

### Salad Enhancements

Chicken 9 / Shrimp 12 / Lobster Tail 20

## Entrees

### Maple Glazed 60 South Salmon

Pure Vermont Maple Syrup / Soy / Asparagus / Garlic Whipped Potatoes 27

### Pistachio Crusted Grouper

Baby Spinach / Roasted Vegetables / Honey Basil Lime Vinaigrette 35

### Pappardelle Pescatore

Shrimp / Scallop / Calamari / Creamy Pesto Sauce 26

### Shrimp Stir Fry

Wok Style Vegetables / Basmati Rice / Sweet and Spicy Soy Sauce 24

### Chicken Milanese

Parmesan Crusted Chicken Cutlet / Arugula / Red Onion / Fresh Mozzarella / Tomato / Italian Vinaigrette / Balsamic Glaze 23

### Classic Fish 'n Chips

Crispy Haddock / French Fries / Tartar Sauce 25

## Pizza

### Fuji Apple & Brie

Fresh Rocket Greens / Red Onion / Balsamic Onion Confit / Shaved Parmesan 21

### Pepperoni

Old World Style Pepperoni / Fresh Mozzarella / Fresh Chiffonade of Basil 20

### Funghi

Wild Mushrooms / Marsala Sauce / Fresh Mozzarella / Fresh Basil / Grana Padano 21

### Pizza Bianca

Spiced Ricotta / Fresh Mozzarella / Shaved Fennel / Roasted Garlic / Red Onion / Italian Sausage 22

## Sandwiches

•All Sandwiches are Accompanied by French Fries•

### Bacon Cheddar Burger

Special Blend of Brisket, Short Rib & Chuck / Tomato / Field Greens / Pickle 22

### Cuban

6 Hour Roasted Pork / Serrano Ham / Swiss Cheese / Mustard / Crinkle Cut Pickles 20

### Argentinian Churrasco Steak Sandwich

Skirt Steak / Chimichurri / Provolone / Mayo / Field Greens / Roasted Red Peppers 24

### Shrimp Po Boy

Spicy Mayo / Shredded Iceberg / Tomato / Red Onion / Crispy Jumbo Shrimp / Toasted Hoagie Roll 22

### Lobster Roll

The New England Classic On A Toasted Roll 34

### Dry Rub Blackened Chicken Sandwich

Spicy Mayo Aioli / Tomato / Lettuce / Pickle 18

## Soups

### Spicy Conch Chowder (GF) 9

### Gazpacho

Cool Chunky Tomato / Cucumber / Onion / Peppers / Sour Cream / Croutons 10

### Soup Du Jour 9



## For The Kids

### Main Bites

Cheese Pizza 15

Chicken, Broccolini, Mac and Cheese 18

### Main Bites With a Sidekick

6oz Filet Mignon 29

Grilled Harvest Land Chicken Breast 17

Grilled Dolphin 25

Fried Shrimp 19

Chicken Fingers 15

### Sidekicks

Mixed Greens Salad

Fresh Fruit

Mashed Potatoes

Blistered Asparagus

Roasted Broccolini

French Fries

## Desserts

### Orange Florida Sunshine Cake

Three-layer sponge cake with Florida orange juice flavored buttercream 12

### Pistachio Cheesecake

Ground pistachio nuts and sweet mascarpone cheese, topped with toasted pistachios 12

### Snickers Explosion

Layers of chocolate cake, snickers, and Reese's pieces ice cream, blended with Butterfinger pieces 16

### Key Lime Pie

Tangy and mouthwatering, topped with whipped cream 10

### Peanut Butter Cake

Creamy chocolate ganache and velvety peanut butter mousse topped with brownie and butterscotch chips 12

### Tiramisu

Espresso-dipped ladyfinger cookies and sweet mascarpone cheese, dusted with coco powder 12

### Vanilla Bean Crème Brûlée

Topped with seasonal fresh berries 12

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

This establishment cooks with all types of nuts, flours, and oils. Please alert your server about any allergy concerns.

Kindly note that a 20% service charge will be added to each check.

January 23, 2025



## Offerings By The Glass

Light and fruity to fuller bodied with more oak aging



<b>Prosecco, Brut or Rosé, La Marca, Italy (split)</b>	<b>13</b>	
crisp, bright, effervescent		
<b>Rosé, Inspiration, Provence</b>	<b>13</b>	<b>47</b>
delicate, watermelon, cherry blossoms		
<b>Pinot Grigio, Seaglass, Central Coast</b>	<b>13</b>	<b>47</b>
honeysuckle, melon, tangerine		
<b>Pinot Grigio, Santa Margherita, Alto Adige</b>	<b>17</b>	<b>63</b>
citrus, golden apple, lingering finish		
<b>Riesling, Relax, Germany</b>	<b>14</b>	<b>51</b>
slightly dry, fruity bouquet, peaches		
<b>Sauvignon Blanc, Rombauer, Sonoma/Napa</b>	<b>15</b>	<b>55</b>
mouthwatering acidity, vibrant palate, gooseberry		
<b>Sauvignon Blanc, Cloudy Bay, Marlborough</b>	<b>19</b>	<b>71</b>
grapefruit, passion fruit, balanced minerality		
<b>Chardonnay, Les Allies, Gascony</b>	<b>11</b>	<b>39</b>
pineapple, white flower, creamy texture		
<b>Chardonnay, Austin, Paso Robles</b>	<b>14</b>	<b>51</b>
tropical fruit, lemon zest, honeydew		
<b>Chardonnay, Sonoma Cutrer, Sonoma Coast</b>	<b>17</b>	<b>63</b>
lime zest, green apple, white peach		
<b>Chardonnay, Cakebread Cellars, Napa Valley</b>	<b>20</b>	<b>75</b>
pear, refreshing acidity, buttery mouthfeel		
<b>Pinot Noir, Juggernaut, Russian River Valley</b>	<b>15</b>	<b>55</b>
waffle cone, cola, toasty oak		
<b>Pinot Noir, Roco, Willamette Valley</b>	<b>19</b>	<b>71</b>
cherry, earthy, rose petal		
<b>Malbec, Graffigna Glorious, Mendoza</b>	<b>15</b>	<b>55</b>
blackberry, plum, spice		
<b>Red Blend, Renegade, Paso Robles</b>	<b>15</b>	<b>55</b>
juicy, blueberry, savory		
<b>Red Blend, Decoy by Duckhorn, California</b>	<b>18</b>	<b>67</b>
structured, cranberry, hints of caramel		
<b>Cabernet Sauvignon, Les Allies, Gascony</b>	<b>11</b>	<b>39</b>
red berry, violet essence, pronounced tannins		
<b>Cabernet Sauvignon, Directors Cut, Coppola, Alexander Valley</b>	<b>16</b>	<b>59</b>
black cherry, cinnamon, marzipan		
<b>Cabernet Sauvignon, Black Stallion, Napa Valley</b>	<b>21</b>	<b>79</b>
black fruits, dark chocolate, supple finish		

## Bottle Selections



### Bubbles

<b>Blanc de Blancs, Les Allies, France</b>	<b>25</b>
<b>Prosecco, Syltbar, Italy</b>	<b>44</b>
<b>Sparkling Rosé,</b>	
<b>Santa Margherita, Alto Adige (half bottle)</b>	<b>33</b>
<b>Franciacorta, Ca Del Bosco, Brut, Italy</b>	<b>69</b>
<b>Veuve Clicquot</b>	
<b>"Yellow Label", Brut, Reims</b>	<b>165</b>
<b>Dom Perignon, Epernay, France</b>	<b>295</b>

### White/Rosé

<b>Chateau Minuty, Rosé, Provence</b>	<b>74</b>
<b>Whispering Angel, Chateau d'Esclans, Provence (magnum)</b>	<b>125</b>
<b>Comte de la Chevalier, Sancerre Rose, Loire Valley</b>	<b>56</b>
<b>Jacques Dumont, Sancerre, Loire Valley</b>	<b>78</b>
<b>Domaine Laroche, Chablis, Burgundy</b>	<b>70</b>
<b>Roco, Chardonnay, Willamette Valley</b>	<b>62</b>
<b>Louis Jadot, Pouilly Fuisse, Burgundy</b>	<b>85</b>
<b>Far Niente, Chardonnay, Napa Valley</b>	<b>115</b>

### Reds

<b>Archery Summit, Pinot Noir, Dundee Hills</b>	<b>120</b>
<b>Louis Jadot, Pommard, Burgundy</b>	<b>165</b>
<b>PlumpJack, Merlot, Napa Valley</b>	<b>130</b>
<b>Lamole di Lamole, Chianti Classico Riserva, Tuscany</b>	<b>65</b>
<b>Banfi, Brunello di Montalcino, Tuscany</b>	<b>135</b>
<b>Insignia by Joseph Phelps, (Meritage), Napa Valley</b>	<b>625</b>
<b>Cos d'Estournel, Grand Cru Clase, Bordeaux</b>	<b>725</b>

### Cabernet Sauvignon

<b>Austin Hope, Paso Robles (liter)</b>	<b>99</b>
<b>Inglenook, Rutherford</b>	<b>175</b>
<b>Jordan, Alexander Valley</b>	<b>155</b>
<b>Cade, Howell Mountain</b>	<b>235</b>
<b>Silver Oak, Napa Valley</b>	<b>285</b>
<b>Sassicaia, "Super Tuscan," Bolgheri</b>	<b>475</b>
<b>Opus One, Mondavi/Rothschild, Napa Valley</b>	<b>865</b>

## It's 5 o'clock Somewhere

16

### Key West Breeze

stoli vanil, licor 43, fresh lime, half n half, key lime swirl, graham cracker rim

### The Mermaid

stoli vodka, aperol, fresh muddled strawberries, honey simple syrup, topped with prosecco, splash of sprite

### A Day at the Spa

hendricks gin, st-germain, muddled cucumber, fresh lime, house simple syrup

### Ruby Treasure

deep eddy ruby red, fresh grapefruit juice, ginger syrup, fresh lime, prosecco

### Lemonberry Lagoon

graingers organic vodka, st-germain, blueberry syrup, lemon

### Coastal Reef Rita

black cherry muddled and infused casamigos blanco, cointreau, organic agave, fresh lime, black cherry syrup

## Signature Specialty Cocktails 16

Hand-crafted, fresh juices, organic syrups, zero added sugars

### Get Up and Go

stoli vanil, borghetti coffee liqueur, honey simple, fresh espresso

### Tropical Heat Wave

ghost tequila, cointreau, fresh lime, agave, homemade jalapeno syrup, chili oil drizzle

### Broken Bridge

black coral white rum, grand marnier, passion fruit, fresh lime, house simple syrup

## Bottle and Can 6

<b>Miller Lite</b>	<b>Heineken/Heineken 0.0</b>
<b>Corona Light</b>	<b>Goose Island IPA</b>
<b>Mich Ultra</b>	<b>Blue Moon</b>
<b>Corona Extra</b>	<b>High Noon - peach, pineapple</b>
<b>Modelo Especial</b>	<b>Hard Tea's - assorted</b>
<b>Stella Artois</b>	<b>Mom Water - assorted</b>

## Nautical Refreshers 12

### Pura Vida

coconut water, pineapple juice, orgeat, fresh lime

### Summer Sunset

watermelon agua fresca, fresh lime, organic sweetener, sprite topper

### Stingray

fresh cucumber water, trio of homemade syrups: ginger, jalapeno, honey, lemon squeeze, club soda

## Simple Refreshers

**Espresso, Cappucino, Cold Brew**  
Coffee Selections Proudly  
Offered by Julius Meinl



**Saratoga Water, NY**  
Sparkling or Still, 28oz 9



**Surfside**  
**"SUN" gria**  
Red or White  
fruity and refreshing  
11



**WATERWAY**

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