

Appetizers

Jumbo Lump Crab Cake
Roasted Corn Salsa / Key Lime Mustard Sauce 22

Korean BBQ Skirt Steak Brochettes
Sweet & Spicy Korean BBQ / Toasted Sesame Seeds /
Siracha Sauce / Asian Slaw 20

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 / Housemade Bleu Cheese 18

Crab, Spinach & Artichoke Dip
Melted Sharp Cheddar / Monterey Jack / Toasted Baguette 23

Caribbean Conch Fritters
Caribbean Queen Conch / Red & Green Peppers /
Cajun Remoulade / Flash Charred Lemon 17

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
Pesto / Aged Balsamic / Roasted Pistachio 23

Thai Peanut Chicken Salad
Napa Cabbage / Bok Choy / Red Cabbage / Red Pepper /
Red Onion / 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
Roasted Seasonal Vegetables /
Honey Basil Lime Vinaigrette 35

Cajun Shrimp Bread Bowl
Sourdough Bread Bowl / Andouille Sausage / Tomato /
Scallions / White Wine and Cajun Butter Broth 25

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

Classic Fish 'n Chips
Crispy Panko Haddock / French Fries /
Cole Slaw / Tartar Sauce 27

Pappardelle Pescatore
Shrimp / Scallop / Calamari /
Creamy Pesto Sauce 26

Shrimp Stir Fry
Wok Style Vegetables / Rice Noodles /
Sweet and Spicy Soy Sauce 24

Seafood Gumbo
Shrimp / Scallops / Fish / Louisiana Trinity /
Okra / Sausage 27

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

Margherita Pizza
Roasted Tomatoes / Garlic /
Fresh Mozzarella /
Fresh Chiffonade of Basil 22

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 / Leaf Lettuce / Pickle 23

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

Shareable Sides

Sweet Fries 8
French Fries 7
Haricot Vert Amandine 10
Maple Glazed Baby Carrots 10
Mac and Cheese 10

A La Carte Offerings

Mexican Street Corn 12
Whipped Ricotta and Broccoli 12
Fried Rice 12
Lobster Whipped Potatoes 19



Desserts

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

Italian Style 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 21

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
Served 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.

Offerings By The Glass

Light and fruity to fuller bodied with more oak aging

Prosecco, Zonin, Extra Dry, Italy (split)	13	
fresh citrus, almond, elegant		
Prosecco Rose, Zonin, Italy (split)	13	
crisp, bright, effervescent		
Champagne, Veuve Clicquot, Yellow Label, Brut, Reims	25	110
refined, lively, luxurious		
Rosé, Inspiration, Provence	13	47
delicate, watermelon, cherry blossoms		
Pinot Grigio, Seaglass, Central Coast	13	47
honeysuckle, melon, tangerine		
Pinot Grigio, Santa Margherita, Alto Adige	17	63
citrus, golden apple, lingering finish		
Sauvignon Blanc, Leyda Reserva, Leyda Valley, Chile	13	47
aromatic, lemon, herbaceous		
Sauvignon Blanc, Rombauer, Sonoma/Napa	15	55
mouthwatering acidity, vibrant palate, gooseberry		
Sauvignon Blanc, Cloudy Bay, Marlborough	19	71
grapefruit, passion fruit, balanced minerality		
Chardonnay, Les Allies, Gascony	11	39
pineapple, white flower, creamy texture		
Chardonnay, J Lohr Riverstone, Monterey	13	47
tropical fruit, lemon zest, honeydew		
Chardonnay, Sonoma Cutrer, Sonoma Coast	16	59
lime zest, green apple, white peach		
Chardonnay, Cakebread Cellars, Napa Valley	20	75
pear, refreshing acidity, buttery mouthfeel		
Pinot Noir, Juggernaut, Russian River Valley	15	55
waffle cone, cola, toasty oak		
Pinot Noir, Roco, Willamette Valley	18	67
cherry, earthy, rose petal		
Malbec, Graffigna Glorious, Mendoza	15	55
blackberry, plum, spice		
Red Blend, Decoy by Duckhorn, California	17	63
structured, cranberry, hints of caramel		
Cabernet Sauvignon, Les Allies, Gascony	11	39
red berry, violet essence, pronounced tannins		
Cabernet Sauvignon, Directors Cut,	16	59
Coppola, Alexander Valley		
black cherry, cinnamon, marzipan		
Cabernet Sauvignon, Black Stallion, Napa Valley	21	79
black fruits, dark chocolate, supple finish		



It's 5 o'clock Somewhere

16

Key West Breeze
pearl vanilla, licor 43, fresh lime, half n half, key lime swirl, graham cracker rim

The Mermaid
graingers organic vodka, aperol, fresh strawberries, topped with sparkling wine, splash of sprite

A Day at the Spa
hendricks gin, st-germain, fresh pressed cucumber water, fresh lime, house simple syrup

Ruby Treasure
deep eddy ruby red, st-germain, fresh grapefruit juice, ginger syrup, fresh lime, sparkling wine

Lemonberry Lagoon
tito's vodka, st-germain, blueberry syrup, lemon juice

Coastal Reef Rita
black cherry muddled and infused casamigos blanco, organic agave, fresh lime, black cherry syrup

Lychee Delight
SKYY american vodka, st-germain, fresh squeezed lemon, organic lychee puree, lychee /cherry skewer

Signature Specialty Cocktails 16

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

Get Up and Go
pearl vanilla, mr black coffee liqueur, fresh espresso, honey simple

Tropical Heat Wave
ghost tequila, cointreau, fresh lime, agave, homemade jalapeno syrup

Broken Bridge
bacardi superior, grand marnier, passion fruit, fresh lime, house simple syrup

Bottle Selections

Bubbles	
Blanc de Blancs, Les Allies, France	25
Prosecco, Syltbar, Italy	44
Sparkling Rosé,	
Santa Margherita, Alto Adige (half bottle)	33
Franciacorta, Ca Del Bosco, Brut, Italy	69
Dom Perignon, Epernay, France	295



White/Rosé	
Chateau Minuty, Rosé, Provence	74
Whispering Angel, Chateau d'Esclans, Provence (magnum)	125
Comte de la Chevalier, Sancerre Rose, Loire Valley	56
Sancerre, Comte de la Chevalier, Loire Valley	75
Domaine Laroche, Chablis, Burgundy	70
Roco, Chardonnay, Willamette Valley	57
Louis Jadot, Pouilly Fuisse, Burgundy	85
Far Niente, Chardonnay, Napa Valley	115

Reds	
Archery Summit, Pinot Noir, Dundee Hills	120
Louis Jadot, Pommard, Burgundy	165
PlumpJack, Merlot, Napa Valley	130
Lamole di Lamole, Chianti Classico Riserva, Tuscany	65
Banfi, Brunello di Montalcino, Tuscany	135
Insignia by Joseph Phelps, (Meritage), Napa Valley	575
Cos d'Estournel, Grand Cru Classé, Bordeaux	625

Cabernet Sauvignon	
Austin Hope, Paso Robles (liter)	99
Inglenook, Rutherford	175
Jordan, Alexander Valley	155
Cade, Howell Mountain	225
Silver Oak, Napa Valley	275
Sassicaia, "Super Tuscan," Bolgheri	425
Opus One, Mondavi/Rothschild, Napa Valley	765

Bottle and Can

Miller Lite	Stella Artois	High Noon - peach, pineapple
Corona Light	Blue Moon	Hard Tea's - assorted
Mich Ultra	Heineken	Mom Water - assorted
Corona Extra	Heineken 0.0	Civil Society 'Fresh' IPA.
Modelo Especial	Goose Island IPA	16oz can \$9

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, ginger, jalapeno and honey syrups, lemon squeeze, club soda

Simple Refreshers

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



Saratoga Water, NY
Sparkling or Still, 28oz



WATERWAY

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