

SALAD

MIXED FIELD GREENS

Artisan mixed field greens tossed with carrots, tomatoes, red onion, pepitas, granny smith apples, strawberries, figs, sweet and spicy pecans, and goat cheese crumbles with a lemon thyme dressing. \$12

*CAESAR

Crisp Romaine hearts tossed in a light, homemade Caesar dressing topped with seasoned croutons and shaved Parmesan Reggiano. \$11

Add grilled or blackened chicken breast \$6

Add grilled or blackened salmon \$8

Add grilled or blackened fresh gulf grouper \$11

Add grilled or blackened fresh gulf shrimp \$8

HOME MADE CHICKEN GUMBO

Cup \$8 Bowl \$10

APPETIZERS

SEASONAL HARVEST BRUSCHETTA

Grilled Asiago bread topped with seasonal tomatoes, Kalamata olives, capers and Goat cheese. \$11

*CRAB CAKES

All Blue Crab meat, lightly breaded and sautéed golden brown. Served with our homemade Remoulade. \$13

*MUSSELS

A pound of blue mussels sautéed in white wine, garlic, butter, fresh basil and tomato. \$13

GARLIC BREAD

Fresh Artisen Focaccia bread brushed with garlic and herb compound butter and grilled golden brown \$6

TRUFFLE FRIES

A bowl of our French fries seasoned with truffle oil and parmesan. \$7

THE VEGETARIAN

Our chef's own homemade vegetable patty topped with avocado and sprouts. Served on a small bed of mixed greens with black beans and toasted Focaccia points. \$13

QUESADILLAS

*SEAFOOD

Shrimp, scallops and blue crab tossed with sautéed onions and peppers with melted cheese. Served with black beans, homemade salsa, guacamole and sour cream. \$14

*GRILLED CHICKEN

Grilled breast of chicken topped with sautéed onions and peppers with melted cheese. Served with black beans, homemade salsa, guacamole and sour cream. \$13

PASTA

GRILLED SHRIMP AND PASTA

Four Gulf shrimp grilled and tossed with marinara, garlic, tomatoes, artichokes, basil and fresh linguini. \$18

*GRILLED CHICKEN AND PASTA

Natural breast of chicken grilled and tossed with marinara, garlic, tomatoes, artichokes, basil and fresh linguini. \$17

SANDWICHES AND WRAPS

(Add homemade potato chips, French Fries, sweet potato fries or coleslaw to any sandwich for \$3)

***FRESH GULF GROUPER**

Fresh local Grouper, mesquite grilled, and served on a Brioche roll with remoulade. \$15

***BLACKENED CHICKEN CAESAR WRAP**

Sautéed strips of blackened chicken with Caesar Salad rolled in a flour tortilla. \$12

TURKEY CLUB WRAP

Fresh breast of house smoked turkey, bacon, lettuce, tomato, avocado slices, shredded Monterey Jack and Cheddar cheese and house made buttermilk dressing in a flour tortilla. \$13

***MEDITERANEAN CHICKEN**

Pan seared chicken breast layered with tomato, fresh pesto, and fresh mozzarella cheese on a brioche roll \$13

WARM TURKEY BRIE

House smoked turkey with melted brie cheese, sweet and spicy pecans and cranberry chutney on grilled sourdough bread. \$13

***WOOD GRILLED CHEESEBURGER**

A half pound Fresh Angus burger grilled to your liking and topped with your choice of cheese on a Brioche Roll. \$12

***GROUPER REUBEN**

Crunchy fried gulf Grouper topped with melted Swiss cheese and homemade coleslaw on grilled rye. \$16

LUNCH ENTRÉE'S

SIRLOIN STEAK

6 oz Black Angus sirloin steak grilled to your liking. Topped with garlic butter. Served with fries and vegetables. \$22

CHICKEN CORDON BLEU

Fresh chicken breast stuffed with swiss cheese and ham. Topped with hollandaise sauce and served with wild rice and vegetables. \$18

***COCONUT SHRIMP**

Local gulf shrimp rolled in coconut and fried golden brown. Served with vegetables and coconut jasmine rice and a sweet chili sauce. \$18

***BAKED MAHI**

Fresh local mahi baked with a parmesan panko topping. Served with a marinara sauce, Wild rice and vegetables. \$19

***CRAB CAKES**

All Blue Crab meat cakes, lightly breaded and sautéed. Served with vegetables, wild rice, and our homemade remoulade. \$22

***GRILLED SALMON**

Grilled Atlantic salmon topped with a dill hollandaise sauce. Served with wild rice and vegetables. \$18

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness*

DOMESTIC BEERS

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra

\$4

LOCAL AND PREMIUM BEERS
Yuengling, Corona, Corona Light, Red Stripe,
\$5

Blue Moon, Stella Artois, Islamorada Channel Mark,
Coppertail Night Swim Porter
\$5.50

WINE BY THE GLASS

CHARDONNAY

Domaine Napa, Napa Valley *glass 12*
Lincourt Steel Sta. Rita Hills *glass 12*

SAUVIGNON BLANC

Benziger, Sonoma *glass 12*
Girard, Napa *glass 14*

PINOT GRIGIO

Ferrari Carano, Russian River *glass 12*
Swanson, Napa *glass 14*

ALTERNATIVE WHITES

Zaca Mesa Viognier "Santa Ynez Valley" *glass 14*
Forest Glenn White Merlot, California *glass 10*
Pacific Rim Gewurztraminer *glass 10*
Cotes D'Esclans "Whispering Angel Rose" *glass 14*

CABERNET SAUVIGNON

Chateau Ste Michelle *glass 12*
B R Cohn, "Silver Label" California *glass 14*

MERLOT

Domaine Napa *glass 12*

RED ZINFANDEL

Frog's Leap, Napa *glass 14*
Cline "Ancient Vines" Contra *glass 12*

PINOT NOIR

Hahn "Estate" Monterey *glass 12*
Morgan, Monterey *glass 14*

SYRAH

Cline, Sonoma County *glass 12*

MALBEC

Antigal Uno, Mendoza Argentina *glass 12*