

# STARTERS

### Seafood Trio 15 🎯

Chilled jumbo shrimp, blackened scallops with blood orange glaze and local smoked fish dip served with crackers\*

\*Substitute for Gluten Free Crackers

#### Tuna Sashimi 14 🎯

Ahi tuna, guacamole, wontons, cilantro crème fraiche & scallions in a citrus ponzu sauce\*

\*Gluten free option is served without wontons

#### Malibu Island Shrimp 14

Crispy coconut & Malibu rum dipped shrimp with pineapple salsa and Thai chili sauce

#### Crab Cakes 15

Lump crab, with a citrus vinaigrette, baby arugula, jicama slaw, with a side of bistro sauce

## Mediterranean Sampler 13 🎯

Tabouli, roasted beet & Thai chili hummus, baba ghanoush, falafel, feta cheese, marinated olives, tomatoes, cucumbers and tzatziki dip with pita bread\*

\*Substitute for Gluten Free Crackers

## SALADS

Chicken & Bacon Caesar Salad 13 (Figure 2014) Crisp romaine lettuce with grilled chicken, bacon, red onions, garlic herb croutons, and parmesan cheese, tossed in our creamy Caesar dressing \*

Add Steak, shrimp, salmon, or tuna 9 \*Gluten free option served without croutons

#### Mediterranean Salad 13

Romaine and baby lettuce with tomatoes, cucumbers, red onions, feta cheese, pepperoncinis, and fried falafel with a lemon cream tarragon dressing

16

## FLATBREADS

#### Fig & Filet Flatbread

Seared filet mignon, blue cheese peppercorn béchamel, prosciutto, roasted red peppers, figs and arugula with a pomegranate reduction on Italian herb flatbread

## WRAPS & TACOS

All wraps include your choice of french fries, sweet potato fries, potato salad, cole slaw or fresh fruit

#### Fish Tacos 14

Blackened fresh fish, shredded lettuce, pico de gallo, cheddar jack cheese, guacamole, cilantro cream fraîche, and cole slaw

#### Roast Beef Wrap 13

Roast beef with swiss cheese, lettuce, tomato, onions and a horseradish cream

#### Shrimp Cocktail 13 💷

Poached jumbo shrimp chilled and served with cocktail sauce and lemon

### Bruschetta 11

Grilled rustic bread, diced tomatoes with scallions, fresh herbs, pesto, romano cheese and a balsamic glaze

## Mini Charcuterie Plate 14

Sopressata salami, Spanish chorizo, aged sharp cheddar, cheese of the moment, red pepper jelly, fresh berries, marinated olives, and served with crackers\*

\*Substitute for Gluten Free Crackers

New England Clam Chowder9Thick 'n creamy—and loaded with sweet baby clams

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## Soup of the Moment

Ask your server about our soup of the moment

## Plaza Salad 11 💷

Baby lettuce with mandarin oranges, craisins, tomatoes, red onions, gorgonzola cheese and toasted almonds with a mango citrus vinaigrette

Add Chicken 5 Add Ahi Tuna, Shrimp, Salmon or filet tips 9

## Veggie Flatbread 13

Marinated and grilled asparagus, zucchini, yellow squash, red onion, green pepper, artichoke hearts, and grape tomatoes with pesto, balsamic glaze and romano cheese on Italian herb flatbread

#### Gyro Wrap 14

Shaved lamb, lettuce, tomatoes, onions and tzatziki sauce in a warm pita

## Duck Quesadilla 19

Cajun grilled duck breast, bell peppers, onions, cheddar and jack cheeses, raspberry chipotle with roasted garlic BBQ sauce, pico de gallo, guacamole, cilantro cream fraîche & scallions

**GE** GLUTEN FREE ITEMS

Sorry, no split plates allowed. An 18% Gratuity will be added to parties of 6 or more.



## **BURGERS AND SANDWICHES**

All burgers and sandwiches include your choice of french fries, sweet potato fries, potato salad, cole slaw or fresh fruit

### Grouper Sandwich (Seasonal) 19

Fresh grouper filet prepared blackened or grilled with lettuce, tomato, onion and tartar sauce on a brioche bun

### Mahi Mahi Rueben

Blackened Mahi Mahi with bacon and beer infused sauerkraut, melted Swiss, and thousand island dressing on toasted rye bread

15

### Level 11 Burger 14

8oz chopped sirloin topped with mojo pulled pork, white cheddar mac 'n cheese, lettuce, tomato, onion, and bacon on a brioche bun

### Classic Cheeseburger 13

8oz chopped sirloin with cheddar cheese, lettuce, tomato, and onion on a brioche bun—Add Bacon \$2

#### Philly Sandwich

Shaved ribeye, sautéed peppers, onions, wild mushrooms with beer cheese sauce on a hoagie roll

14

### Cuban Sandwich 14

Slow roasted mojo pork, ham, Swiss cheese, pickles and Dijon aioli on pressed Cuban bread

#### Muffaletta 14

Ham, capicola, salami, mortadella, provolone cheese, fresh mozzarella, olive tapenade giardiniera relish, Italian oil & vinaigrette on rustic bread

### Crab Cake Sandwich 15

Our scratch made lump crab cake with bacon, pepper jack cheese, lettuce, tomato, onion and bistro sauce on a brioche bun

## LUNCH ENTREES

#### Grilled Salmon 21 🐠

Grilled salmon filet in a citrus beurre blanc sauce with island rice and sautéed vegetables

#### Grouper (Seasonal) 25 💷

Blackened Gulf grouper topped with pineapple salsa and a blood orange reduction served with island rice and sautéed vegetables

#### Chicken Pasta

Grilled chicken breast with zucchini, yellow squash, tomatoes, and broccoli tossed in a pesto cream sauce and served with farfalle pasta\* and romano cheese

GF

19

\*Substitute for gluten free pasta \$3

Caribbean Filet Skewers23Caribbean jerk rubbed filet tips fire grilled and finished in<br/>a teriyaki glaze with island rice and sautéed vegetables

## SIDES

Side House Salad	5
Side Caesar Salad	5
Cole Slaw	5
Fresh Fruit	5
French Fries	5
Sweet Potato Fries	5
Potato Salad	5
Rice	5
Asparagus	7

## SWEETS

Snickers Pie 9

Raspberry White Chocolate Cheesecake	9	
Chocolate Cake 9		
Key Lime Pie 9		

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NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. Due to health concerns in the cooking of beef, our policy is that hamburgers may only be cooked to medium, medium well or well done.