



SOUPS • SALADS • APPETIZERS

MAINE LOBSTER CHOWDER

with Oyster Crackers - cup 8 bowl 12

SOUP OF THE DAY

cup 7 bowl 10

SOUP DUO

A Cup of our Lobster Chowder and our Chilled Soup of the Day - 10

VIEW CHOPPED SALAD

Crispy Bacon, Carrots, Radishes, Cucumbers, Chopped Egg, Tomatoes, Sweet Onions - regular 12 small 7
add Blue Cheese - 1

Choice of Dressing: Ranch, Creamy Italian, Blue Cheese, Thousand Island

HEARTS OF ROMAINE CAESAR

Traditional Garnishes and Dressing - regular 12 small 7

JUMBO GULF SHRIMP COCKTAIL VERA CRUZ

Shrimp with Avocados, Cucumber, Jalapeno in Clamato Sauce - 18

TESS'S TWIN VEGETABLE SPRING ROLLS

Pea Shoots and Asian Dipping Sauce - 12

FLORIDA BLUE CRAB CAKE

Green Apple Slaw and Course Ground Mustard Foam - 18

DOMESTIC AND IMPORTED CHEESE BOARD

Fig Jam, House-made Crackers - 20
add Charcuterie Selection - 4

ENTREE SELECTIONS

GREAT FLORIDIAN SHRIMP FESTIVAL PLATTER

Chilled Jumbo Shrimp Cocktail, Firecracker Shrimp, Blackened Shrimp in a Garlic White Wine Sauce - 42

ATLANTIC SEA SCALLOPS WITH FLORIDA PRAWNS

Gulf Shrimp, Sea Scallops Pan Seared with Mango Relish, Calamondin Ginger Passion Fruit Vinaigrette - 38

WHOLE ROASTED CAULIFLOWER

Short Smoked and Grilled with Asparagus, Pecorino and Chipotle Aioli - 15

TOMATO ALFREDO PASTA

Egg Noodle Pasta with a Tomato Alfredo Sauce - 15
Add Chicken - 6 Shrimp - 8 Bay Scallops - 8 Garden Vegetables - 6

LARGE PLATES

served with a choice of two sides

SEAFOOD PLATTER

Sea Scallops, Grouper Filet, Florida Prawns, Crab Cake and Hushpuppies with New Orleans Remoulade and Cocktail Sauce Served Fried, Grilled or Blackened - 44

CARIBBEAN LOBSTER TAIL

Crispy Fried with Apple Slaw, Drawn Butter and Honey Mustard Sauce - 42
Add Blue Crab Stuffing and a Lobster Reduction - 46

DAILY CHEF'S FEATURE

Mkt Price

FLORIDA BLACK GROUPER FILLET

Blackened or Skillet Roasted with Mango Relish and Passionfruit Vinaigrette - 46

ROASTED PERDUE FREE RANGE CHICKEN

With Lemon, Garlic, Rosemary and Watercress - 26

8 OZ FILET MIGNON

House Steak Sauce, Fresh Horseradish and Watercress - 40

14 OZ GRILLED PRIME RIBEYE STEAK

House Steak Sauce, Fresh Horseradish and Watercress - 42

16 OZ BONE IN COWBOY FILET STEAK

House Steak Sauce, Fresh Horseradish and Watercress - 52

Add a 4oz stuffed Lobster Tail to any Large Plate - 15

SANDWICHES

AMERICAN BURGER

½ lb Black Angus Beef Burger with Lettuce, Tomato and Onion on a Toasted Brioche Bun served with Caribbean Slaw and Crispy Fries - 19

Add Bacon, Cheddar Cheese, Provolone Cheese, Fried Egg - add \$1 each
Gluten Free Bun - add \$1

FRIED CARIBBEAN LOBSTER CLUB SANDWICH

Crispy Fried Lobster with Lettuce, Tomato, Bacon, Avocado, Grilled Brioche Bread, Spicy Mayo with Crispy Fries - 24

MAHI MAHI FISH TACOS

Three Blackened Mahi Mahi Fish Tacos with Caribbean Slaw, Pico de Gallo, Guacamole and Cumin Sour Cream with Crispy Fries - 20

PERFECT ENDINGS

FLORIDA KEY LIME PIE

with Strawberries & Sweet Cream - 7

DOUBLE CHOCOLATE CAKE

Raspberry Sauce & Pistachio Ice Cream - 9

ALMOND MILK PANNA COTA

with Summer Berries and FL Palmetto Honey - 7

MINI ICE CREAM CONE

Assorted Flavors - 1 each

SIDES

add any of the sides listed - 5

TWICE BAKED IDAHO POTATO • SEASONAL MIXED VEGETABLES • GRILLED ASPARAGUS WITH LEMON SAUCE
WILTED SPINACH • GLUTEN-FREE YELLOW RICE • CRISPY FRIES • MACARONI & CHEESE • MIXED GREEN SALAD

Parties of 6 or more a 18% gratuity will be added. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

WINE LIST

WHITES

PINOT GRIGIO	GLS/BTL
Ecco Domani	8/30
Santa Christina	10/35
King Estate 'Pinot Gris'	15/56

SAUVIGNON BLANC	
Benzinger Organic	8/30
Oyster Bay	10/35
Whitehaven	12/45
Kim Crawford	13/50

CHARDONNAY	
Bel Crem De Lys	8/30
William Hill	9/32
Newton Red Label	14/55
Cakebread	28/85
Far Niente	25/75

WHITE ALTERNATIVES	
Ferrari Carano Fume' Blanc	11/38
Beringer White Zin	8/30
Matua Rose' Pinot Noir	9/32
Chateau St. Michelle Reisling	9/32
Jacobs Creek Moscato	8/30

SPARKLING WHITES CHAMPAGNE	
La Marca Prosecco	8/30
Wycliff Sparkling Brut	7/28
Piper Sonoma	40btl
Veuve Clicquot	25/90
Dom Perignon	230btl

STARRY NIGHT MUDSLIDE
Van Gogh Chocolate Vodka, Van Gogh Espresso Vodka, Coffee Liqueur
Irish Cream, Island Oasis Ice Cream 15

KISS ON THE LIPS
Cruzan Mango, Peach Schnapps, Grenadine, Island Oasis Mango Mix 15

STRAWBERRY CREAMY MARTINI
Cruzan Strawberry, Whipped Cream Vodka,
Vanilla Vodka, Simple Syrup, Half & Half 15

CAYMAN COCONUT MARTINI
Cruzan Coconut, Vanilla Vodka, Coco Lopez 16

PICK ME APPLLETINI
Vodka, Sour Apple Pucker, Melon Liqueur, Sour Mix 14

MERIDIAN MARGARITA
Blanco Tequila, Orange Liqueur, Sour Mix, Lime Juice, Grand Marnier 14

COOL CUCUMBER
Gin, St Germain Elderflower, Lime Juice, Simple Syrup, Muddled Cucumber 14

UP THE CREEK BOURBON SMASH
Knob Creek Bourbon, Sour Mix, Cherries, Lemon, Lime 14

REDS

PINOT NOIR	GLS/BTL
Hahn	10/38
Mark West	9/32
Chateau St. Jean	8/30
Meiomi	13/50
Flowers	30/90

MERLOT	
Natura 100% Organic	8/30
Joel Gott	13/50
Robert Mondavi	20/70
Duckhorn	30/90

CABERNET SAUVIGNON	
Wente	8/30
Louis Martini	10/35
Greg Norman	12/45
Caymus	30/90
Silver Oak	35/110

RED ALTERNATIVES	
Dona Paula Malbec	9/32
Apothic red Blend	9/32
Shatter Grenache	13/50
The Federalist Zinfandel	11/38

SIGNATURE COCKTAILS

MANGO MY MOJITO
Cruzan Mango, Finest Call Mango, Lime Juice, Sprite, Muddled Mint 13

RUNAWAY RUMRUNNER
Cruzan Light, Cruzan Aged, Banana Liqueur, Black Raspberry Liqueur
Orange Juice, Pineapple Juice 14

HOLIDAY MAI TAI
Cruzan Light, Orange Liqueur, Dark Rum, Orgeat,
Sour Mix, Pineapple Juice, Grenadine 13

ISLAND PAIN KILLER
Rum, Orange Juice, Pineapple Juice, Coco Lopez 13

DARK N'STORMY
Gosling's Rum, Gosling's Ginger Beer 12

MAN OVERBOARD
Cruzan Coconut, Cruzan Aged Rum, 99 Bananas, Pineapple Juice 13

MAMA BAHAMA MAMA
Cruzan Light, Cruzan Coconut, Cruzan Aged, Dark Rum
Orange Juice, Pineapple Juice, Grenadine, Bitters 13

MOON BAY MOJITO
Cruzan Citrus, Lime Juice, Sprite, Muddled Mint 13

FROM THE TAP

Bud Light • Michelob Ultra • Miller Light • Grayton 30A • Yuengling • Sweetwater 420 • Stella Artois • Goose IPA
Shocktop • Sam Adams Seasonal • Oyster City Mangrove IPA • Seasonal Beer

Ask Your Server for Bottle and Can Options