

## Appetizers

Grilled Asparagus and Shitake Strudel  
Gruyere cheese sauce and sun dried tomatoes  
\$10

Fried Calamari and Scallops  
Dusted in flour, deep fried and served with chili aioli and fresh lemon  
\$12

\* Shrimp Pico de Gallo  
Baby shrimp tossed with a fresh tomato and key lime salsa  
Served in a martini glass with house made corn tortilla chips  
\$14

\* Spicy Jamaican Barbecued Shrimp  
Sautéed in garlic, tomato and lager beer  
Served with Jamaican barbecue sauce and garlic bruschetta  
\$14

\* Seared Yellowfin Tuna  
Pan seared, medium rare sushi grade tuna medallions  
Served with seaweed slaw, wasabi, pickled ginger and soy reduction  
\$16

\* Crab Cakes  
Sautéed lump crabmeat cakes with white wine and scallion cream sauce  
Roasted red pepper coulis, fried arugula garnish  
\$16

## Soups

Tomato Bisque  
Garnished with fresh basil and cracked black pepper  
\$6

Seafood Gumbo  
Rich and spicy, abundant with okra, andouille sausage, shrimp, scallops, and crab  
\$8

## Salads

Bibb Lettuce  
Bibb Lettuce wedge, Belgium endive, mandarin oranges, hearts of palm and toasted pine nuts  
Cilantro-lime vinaigrette  
\$8

Organic Florida Field Greens  
Tossed with grape tomatoes, crimini mushrooms and fresh seasonal organic vegetables  
Choice of balsamic vinaigrette or ranch dressing  
\$10

Spinach and Prosciutto  
Baby spinach, prosciutto, sun-dried tomatoes and toasted walnuts  
Roasted shallot vinaigrette  
\$10

Classic Caesar  
Crisp romaine and shaved parmesan with creamy caesar dressing  
Served with a warm garlic and herb baguette  
\$10

\* Thai Caesar  
Crisp romaine, chili grilled shrimp, grilled scallions and shaved parmesan  
Served with green curry caesar dressing and tahini crostini  
\$14

\* Mediterranean  
Mixed greens, kalamata olives, tomatoes, garbanzo beans, cucumbers and scallions  
Tossed with lemon and extra virgin olive oil, feta cheese  
\$12

\* *Items noted with an asterisk are not included in the Modified American Plan (MAP)*

## Entrées

### Fresh Catch of the Day

Today's fresh catch special, changes daily, your server will explain  
Market Price

### Organic Penne Primavera

Organic wheat penne with seasonal organic vegetables and crimini mushrooms  
Served with a light tomato cream sauce  
\$22

### Shrimp Asiago

Shrimp sautéed with butter, white wine, garlic, lemon and pancetta  
Served over red pepper linguine with asiago cheese and artichoke hearts  
\$28

### Shrimp, Scallop and Angel Hair Provencale

Shrimp and scallops sautéed with tomato, garlic and wild mushrooms over angel hair pasta  
\$28

### Grilled Atlantic Salmon

Served over a white bean and leek sofrito  
\$26

### Baked Fresh Gulf Grouper

Served over baby spinach sautéed with tomato, pancetta and wild mushrooms  
Market Price

### Baked Yellow Tail Snapper

Fresh gulf yellow tail snapper stuffed with lump crab meat  
Served with carambola beurre blanc, fingerling potatoes, chef's vegetables  
\$28

### Grilled Swordfish

Steak cut, topped with sautéed bay scallops, herbed-garlic butter and fresh lemon  
Roasted red bliss potatoes and chef's vegetables  
\$28

### Chicken Francaise

Boneless, skinless breast, dusted in seasoned flour, dipped in parmesan egg wash and sautéed  
Valencia orange sauce, chef's rice blend and vegetables  
\$26

### Habanero Roasted Pork

Sliced medallions of habanero marinated tenderloin, seared, slow roasted, and finished with a pear glaze  
Served with Calvados sauce, island rice and vegetables  
\$26

### \* Pesto Grilled Lamb Chops

Lemon-shallot beurre blanc, roasted fennel whipped potatoes, chef's vegetables  
\$36

### Grilled Filet and Vegetable Ragout

Grilled 6 oz. USDA Choice beef tenderloin steak, served with a medley of stewed vegetables  
\$32

### \* Grilled New York Strip

11 oz. USDA choice strip steak with roasted garlic maitre d' butter  
Gorgonzola potato au gratin and chef's vegetables  
\$34

### \* Land and Sea

Grilled 6 oz. USDA Choice beef tenderloin steak with cabernet sauce  
Baked shrimp scampi, roasted red bliss potatoes and chef's vegetable  
\$38

### The Ultimate Burger

Ten ounces of ground Angus beef, glazed with a truffle demi sauce  
Topped with aged white cheddar and caramelized onions  
Served on a roll with lettuce, tomato and fries  
\$22

*Tax and Gratuity not included*

*17% gratuity added to all separate checks and parties of six or more*