

STARTERS

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

Fried Calamari and Bay Scallops

Dusted in flour and deep fried, 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

Seared Yellowfin Tuna

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

SALADS

Organic Florida Field Greens

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

Mediterranean Tuna

Yellowfin tuna, Cannellini beans, tomato, garlic, capers and parsley
Drizzled with herb infused olive oil and fresh lemon
Served with fresh Florida fruit and crostini
\$16

Orange and Ginger Crab

Sweet lump blue crab with ginger, orange zest, diced water chestnuts, celery and shallots
Served over mixed greens with mandarin segments and a light honey-tamarind dressing
\$18

Jamaican Pineapple Boat

Curried chicken salad with pineapple, grapes, cashews and toasted coconut
Served with cream cheese and banana nut finger sandwich
\$16

Spinach and Prosciutto

Baby spinach, prosciutto, sun-dried tomatoes and toasted walnuts, roasted shallot vinaigrette
Choice of sliced, grilled chicken breast or baked herbed salmon
\$16

Classic Caesar

Crisp romaine and shaved parmesan with creamy caesar dressing
With sliced, grilled chicken breast \$14
With blackened shrimp \$16

Tax and Gratuity not included

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

SANDWICHES

Served with choice of fresh fruit or French fries

Spa Pocket

Avocado, roasted Portobello, eggplant, tomato, cucumber and alfalfa sprouts
Tossed with balsamic vinaigrette, served in a wheat pita pocket

\$12

Grouper

Lightly dusted in seasoned flour, sautéed and served on a grilled French roll
Served with tartar sauce and lemon wedge

\$16

Pesto Grilled Mahi Mahi

Served on a French roll with arugula and fresh lemon yogurt sauce

\$14

The Beach Club Wrap

Smoked turkey, with alfalfa sprouts, avocado, tomatoes and muenster
Wrapped in spinach flour tortilla, baby lettuce and black bean salsa

\$12

Stacked Roast Beef

Thinly sliced roast beef served on an French baguette
Served with creamed horseradish, lettuce, tomato and onion

\$12

Sirloin Burger

One half pound charbroiled Angus ground sirloin, cheddar, bacon, lettuce, tomato and onion
Served on a French roll

\$12

ENTRÉES

Today's Fresh Catch

Market price, your server will explain

Organic Penne Primavera

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

\$16

Chicken Francaise

Boneless, skinless breast dusted in seasoned flour and parmesan, dipped in egg wash and sautéed
Carambola beurre blanc, rosemary roasted potatoes, chef's vegetables

\$18

Fish and Chips

Golden fried Grouper tempura fingers served with French fries and tartar sauce

\$18

Crab Cakes

Sautéed lump crabmeat cakes with white wine and scallion cream sauce
Served with sweet potato fries, fried arugula garnish

\$20