

Appetizers

Portobello Quesadilla

Portobello mushrooms, artichokes, mozzarella, kalamata olives, roasted red peppers and fresh basil
Served with Mediterranean salsa
\$10.50

Fried Calamari

Dusted in flour, deep fried and served with chili aioli and fresh lemon
\$10.50

Grilled Seafood Flatbread

Toasted herb flatbread topped with shrimp, bay scallops, bell peppers,
Monterey jack and parmesan cheeses
\$10.50

Crab Cakes

Sautéed lump crabmeat cakes, grilled pineapple salsa and spicy remoulade
\$14.50

Seared Jerk Rubbed Shrimp

Coconut-key lime tequila sauce
\$16.50

Chicken Bruschetta

Sliced chicken breast over hummus on a crostini with Mediterranean salsa
\$10.50

Chef's Appetizer Sampler

Jerk rubbed shrimp, chicken bruschetta, and a crab cake with all the accompaniments
\$16.50

Soups

Tomato Bisque

Garnished with fresh chopped scallions and cracked black pepper
\$6.50

Seafood Gumbo

Rich and spicy, abundant with okra, andouille sausage, shrimp, scallops and crab
\$9.00

Salads

Baby Greens

Organic baby greens, cucumbers, red onion, carrots, applewood smoked bacon crisps
Crumbled feta cheese, citrus vinaigrette
\$8.50

Iceberg Wedge

Served with roma tomato wedges, shaved red onion and gorgonzola cheese
Creamy chive and pancetta dressing
\$9.50

Sunset

Organic baby greens, mandarin oranges, sun-dried cranberries, hearts of palm, cherry tomatoes
Citrus vinaigrette
\$9.50

Classic Caesar

Crisp romaine, grated parmesan and artisan bread herbed croutons
Creamy caesar dressing
\$10.50

Spinach and Prosciutto

Baby spinach, prosciutto, sun-dried tomatoes and toasted walnuts, roasted shallot vinaigrette
\$10.50

Capri

Sliced roma tomatoes layered with fresh mozzarella and basil served with field greens
Balsamic vinegar and extra virgin olive oil drizzle, salt and cracked black pepper
\$12.50

Entrées

All entrées include Chef's fresh vegetables of the season unless otherwise specified

Catch of the Day

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

Penne Primavera

Portobello mushrooms, asparagus, peas and baby carrots
Sautéed and tossed with penne pasta and pesto sauce
\$20.50
With chicken \$26.50

Shrimp and Scallop Provencal

Shrimp and scallops sautéed with tomato, garlic and wild mushrooms over angel hair pasta
\$28.50

Coriander Rubbed Salmon

Roasted corn and black bean salsa, soft polenta
\$26.50

Mediterranean Stuffed Swordfish

Pan seared and stuffed with spinach and feta cheese
Served on a portobello mushroom with creamy alfredo sauce and candied walnuts
\$28.50

Oven Roasted Herbed Mahi Mahi

Roasted red pepper, sundried tomato and kalamata olive coulis, goat cheese pillows
\$28.50

Poppy Seed Crusted Ahi Tuna

Ahi tuna rolled in poppy seed and seared medium rare
Sweet soy sauce glaze, green tea soba noodles and warm seaweed slaw
\$32.00

Poached Grouper

Gulf grouper poached in a delicate lemon and white wine broth
Fresh thyme, shallots, cherry tomatoes and orzo pasta
\$32.00

Macadamia Crusted Grouper Medallions

Flash fried and baked with coconut key lime sauce and port wine vanilla reduction, tropical risotto
\$32.00

Florida Snapper and Crab Meat Napoleon

Sautéed snapper layered with lump crabmeat, lemon beurre blanc, chef's red rice blend
\$32.00

Miso Glazed Sea Bass

Pan seared and served on a bed of soba noodles
Julienne vegetables and baby bok choy, sweet soy sauce drizzle
Market Price

Seafood Trio

Grilled shrimp, seared diver scallop and catch of the day
Pesto cream sauce, alouette whipped potatoes
\$32.00

Grilled Double Cut Pork Rib Chop

12 oz. bone-in rib chop. Chef's daily preparation, your server will explain
\$26.50

Roasted Half Chicken

Herb rubbed and roasted served with mango barbecue sauce and alouette whipped potatoes
\$26.50

Rosemary Roasted Lamb Chops

Served with mint chutney and roasted garlic mashed potatoes
\$34.00

Grilled Rib Eye Steak

12 oz USDA choice beef rib eye steak, with roasted shallot demi sauce and Texas fries
\$28.50

Grilled Center Cut Filet Mignon

7 oz. USDA choice beef tenderloin, peppercorn demi sauce, alouette whipped potatoes
\$32.50