

Starters

Tomato Bisque

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

Seafood Gumbo

A bowl of rich and spicy gumbo
Abundant with okra, andouille sausage, shrimp, scallops, and crab
Served with toasted garlic baguette
\$9.00

Fried Calamari

Dusted in flour and deep fried, 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

Tortuga Shrimp

Gulf shrimp with jalapeño pepper wrapped in bacon and fire roasted, served with chipotle mayonnaise
\$14.50

Chicken Quesadilla

Soft flour tortillas filled with diced chicken, sharp cheddar, green onions and cilantro
Served with salsa fresco and sour cream
\$10.50

Salads

Jamaican Pineapple Boat

Curried chicken salad with pineapple, grapes, cashews and toasted coconut
Served with cream cheese and banana nut finger sandwich
\$16.50

*All salads below available with grilled chicken breast for an additional \$6,
blackened grouper or spiced Jamaican shrimp for an additional \$8 or crab cakes for \$10*

Organic Florida Field Greens

Tossed with grape tomatoes, crimini mushrooms and fresh seasonal organic vegetables
Choice of balsamic vinaigrette or ranch dressing
\$10.50

Classic Caesar

Crisp romaine and shaved parmesan with 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

Sandwiches

All sandwiches come with choice of fresh fruit or fries

Roasted Portobello

Served with fresh mozzarella, roasted red peppers and arugula on grilled Cuban bread
\$12.50

Fish Taco

Seasoned grilled Mahi Mahi sliced and served in a warm soft flour tortilla with shredded cabbage, pico de gallo, white chipotle sauce, fresh cilantro and lime wedges
\$16.50

Grouper

Lightly dusted in seasoned flour, sautéed and served on a grilled French roll
Served with tartar sauce and lemon wedge
\$16.50

Tuna Burger

Grilled, seasoned ground Ahi tuna served medium rare with pineapple-mustard glaze and banana pepper relish on a French roll
\$16.50

The Beach Club Wrap

Smoked turkey, with alfalfa sprouts, tomatoes and muenster, wrapped in spinach flour tortilla
Served with black bean salsa
\$12.50

Grilled Chicken Breast

Provolone, roasted red peppers, and arugula served on a focaccia roll
\$12.50

Cuban

Sliced smoked ham, pulled pork, swiss cheese and dill pickles on pressed Cuban bread
\$12.50

Sirloin Burger

One half pound charbroiled angus ground sirloin, cheddar, bacon, lettuce, tomato and onion
Served on a French roll
\$12.50

Entrées

Special of the Day

Chef's special of the day, changes daily, your server will explain
Market price

Penne Primavera

Portobellos, asparagus, peas and baby carrots sautéed and tossed with pesto sauce and penne
\$16.50
With chicken \$22.50

Fish and Chips

Golden fried tempura fingers served with fries and tartar sauce
\$16.50

Crab Cakes

Sautéed lump crabmeat cakes, grilled pineapple salsa and spicy remoulade
Served with choice of fresh fruit or fries
\$16.50