APPETIZERS

Tortilla Chips ~ 12.5
Tri-color tortilla chips served with guacamole and salsa

Buffalo Style Wings ~ 17
Served mild, hot, BBQ or Jamaican jerk sauce with celery and blue cheese or ranch dressing

Chicken Fingers ~ 15
Deep-fried fingers served with BBQ and honey mustard sauce and fries

Coconut Fried Shrimp ~ 18.5
Deep-fried coconut shrimp with pineapple salsa, sweet chili sauce and lemon

Conch Fritters ~ 18.5
Deep-fried and served with spicy remoulade sauce and lemon

Shrimp Tortuga ~ 19.5
Shrimp wrapped in bacon and jalapeño, served with mango salsa, spicy remoulade sauce and lemon

FROM THE GARDEN

Add any of the following protein enhancements to the salads below:
Grilled Chicken ~ 8.5  Marinated Grilled Salmon ~ 9  Grilled Shrimp ~ 10
Blackened Grouper ~ 12  Coconut Shrimp ~ 12

Caesar Salad ~ 16
Romaine lettuce, Caesar dressing, shaved parmesan cheese, and herbed croutons

Pear & Pecan Salad ~ 17
Florida baby greens, pears, candied pecans, sun-dried cranberries, and feta cheese, drizzled with blackberry vinaigrette

ASK YOUR SERVER ABOUT OUR DAILY SPECIALS
Please inform your server if you have a food allergy, and our chefs will be happy to accommodate your needs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Tax and gratuity not included. 20% gratuity added to all separate checks, to-go orders and parties of five or more.

HAND-HELD

Black Bean Burger ~ 17.75  
Topped with pepper jack cheese, cilantro cream, avocado, and salsa

Blackened Grouper Sandwich ~ 21  
Blackened grouper, served with tartar sauce, lettuce, tomato, and onion on a brioche roll

Grilled Asian Salmon Sandwich ~ 18.25  
Asian-marinated salmon topped with slaw made with Chinese cabbage, snow peas, red onions, rice vinegar, soy, ginger, coriander and cilantro, served on ciabatta roll

Tropical Grouper Tacos ~ 19  
Two flour tortillas stuffed with shredded cabbage, mango salsa, and blackened grouper, topped with a lime aioli

Chicken Wrap ~ 17.25  
Fried or grilled, served with pepper jack cheese, lettuce, tomato, tossed in a mild or hot sauce

Tuna Salad ~ 17.75  
Served on multi-grain bread with lettuce, tomato, and onion

Beach Burger ~ 19  
One half-pound charbroiled Angus ground sirloin, cheddar cheese, lettuce, tomato, and onion, served on a brioche roll

Jumbo Hot Dog ~ 14  
All-beef hot dog, served with coleslaw and fries

SIDES

Coleslaw ~ 4  
Fruit Salad ~ 8

Fries ~ 8  
Side Salad ~ 7
TROPICAL CLASSICS!

Beach Club Sunset ~ 12
Citrus rum, pineapple and orange juices, grenadine. A Tropical Sunset you’ll long remember!

Tipsy Palmer Tea ~ 12.5
Sweet tea vodka, lemonade and a splash of peach schnapps

Rum Punch ~ 12.5
A blend of rums with fruit juices, sour mix, a touch of sweetened coconut cream and grenadine

Mai Tai ~ 12.5
Dark rum, creme de noyaux and pineapple juice

Dark n’ Stormy ~ 13.5
Goslings rum, ginger beer and fresh lime

The Green Flash ~ 12
Local legend has it that just as the sun sets on the Gulf, when conditions are just right, a bright green flash will appear on the horizon to signify the end of day. In the spirit of this legend, we prepare our refreshing tropical blend of Coconut rum, Midori liqueur, creme de banana and lemonade, The Beach Club Green Flash.

Mojito ~ 13.5
Original: White rum, lime juice, sugar, soda and fresh mint. Served over ice. Try it with flavored rum: Coconut, Pineapple, Citrus, or Strawberry

Sandbar Sangria ~ 12
Red or white wine, tropical fruit juices, a splash of brandy and fresh fruit!

FROZEN CREATIONS!

Piña Colada ~ 13.50
Dark rum, sweetened coconut cream and pineapple juice

Rum Runner ~ 13.50
A blend of rums, blackberry, banana, sour mix, grenadine and lime juice

Blue Sky ~ 13.50
Skyy vodka, blue curacao, sweetened coconut cream and pineapple juice

Bushwacker ~ 13.50
Dark rum, Kahlua, dark creme de cacao, blended with sweetened coconut and soft serve ice cream

Margarita ~ 13.50
Tequila, triple sec, lime juice and sour mix. Frozen or on the rocks

Strawberry Daiquiri ~ 13.50
Deliciously frozen

Mudslide ~ 14.50
A frozen rush of Skyy vodka, Kahlua, Baileys Irish Cream and soft serve ice cream

Miami Vice ~ 14.50
A Piña Colada and Rum Runner combined into one!

Please drink responsibly
## WINE

### WHITE
- Caposaldo Pinot Grigio, Italy  
- Crossings Sauvignon Blanc, Marlborough  
- Bonterra Chardonnay, Mendocino  
- Kendall-Jackson Chardonnay  
- Frog’s Leap Chardonnay, Napa

### RED
- Beringer Founders Estate Merlot, California  
- Bogle Pinot Noir  
- Hess Select Cabernet Sauvignon  
- Kendall-Jackson Cabernet Sauvignon

### ROSÉ
- Minuty Rosé, France

### BUBBLES
- Korbel Sparkling Brut, California (Split) 10  
- Mumm Napa Brut, Napa (Split) 16  
- Mionetto Prosecco, Italy (Split) 13  
- Ruffino Sparkling Rosé, Italy (Split) 15

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## DRAFT BEER

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<tr>
<td>Corona Premier</td>
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## CANS

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<tr>
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</tr>
<tr>
<td>Coors Light</td>
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<td>Michelob Ultra</td>
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<tr>
<td>Miller Lite</td>
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<tr>
<td>Assorted White Claw</td>
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<tr>
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<tr>
<td>Beck’s 16 oz.</td>
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<tr>
<td>Guinness 14.9 oz.</td>
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<tr>
<td>Heineken</td>
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<tr>
<td>O’Doul’s NA</td>
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<tr>
<td>Samuel Adams</td>
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