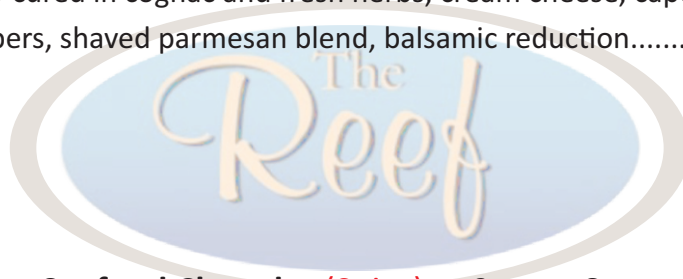


Dinner

Appetizers

\$2 dollars off on appetizers during Happy Hour (3-7 pm Mon-Sat | 4-7 pm Sun)

Fried Manchego Cheese Honey raspberry sauce.....	15
Crab Cake Guava pineapple salsa, key lime mustard.....	17
Calamari Piquillo pepper vinaigrette.....	16
Fried Green Tomatoes Spicy Green tomato, bacon, Cotija, island sauce, Sriracha.....	12
Sesame Crusted Seared Tuna Saku tuna seared rare, wasabi pea puree, pickled ginger.....	16
Ⓞ Jumbo Shrimp Choice of: Datil pepper lime sauce <u>or</u> Coconut shrimp with honey Dijon sauce <u>or</u> cold poached shrimp in lemon herbs and spices with cocktail sauce.....	14
Ⓞ Mussels La Abuelita chorizo, white wine, garlic, butter, chimichurri.....	17
Ⓞ Spinach Artichoke Dip Crostini.....	12
Ⓞ House-Made Pâté Chicken Livers, Garlic, onions, tomato, crostini.....	11
Ⓞ Gravlax Fresh salmon house-cured in cognac and fresh herbs, cream cheese, capers, onion, crostini.....	16
Ⓞ Smoked Duck Piquillo peppers, shaved parmesan blend, balsamic reduction.....	13



Soups

Award Winning Seafood Chowder (Spicy).....9 **Soup of the day.....7**

Salads

Salads prepared on a bed of field greens

Garden or Caesar Salad Small.....8 Large.....12	
Add to your salad choice of – Chicken Breast - 7 Tuna - 14 Mahi - 10 Crab Cake - 12 Shrimp - 11	
Ⓞ Seafood Salad Shrimp, crab, lobster, butter lettuce, cucumber, apple, onion, fennel.....	24
Asian Tuna Salad Sesame crusted Saku tuna seared rare, pineapple, pickled ginger, carrot, cucumber, ginger vinaigrette.....	21
Ⓞ Black and Blue Salad Blackened prime rib, tomatoes, red onion, carrots, purple cabbage and smoked blue cheese crumbles, red pepper vinaigrette.....	20
Ⓞ Pretzel Crusted Fried Chicken Salad Strawberries, tomatoes, toasted almonds, cotija, strawberry vinaigrette.....	18

\$3 split plate charge on all dishes

Ⓞ GLUTEN FREE OPTIONS AVAILABLE

Not all ingredients are listed for each dish. Please talk with your server about any dietary/allergy needs.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase the consumer's risk of food borne illness.

rice and seasonal vegetables unless otherwise noted *

Atlantic Salmon32	Mahi29
<i>Grilled, fried or blackened</i>	
<i>with Datil pepper sauce, key lime remoulade</i>	
Roasted tomato, spinach, citrus butter.....	41
Fried spinach.....	34
Onions, peppers, pineapple, mojo sauce, chimichurri.....	36

Jumbo shrimp, New England scallops.....	46
.....	24
..... saffron corn purée.....	41
..... creamy vegetable risotto.....	39
..... sun-dried tomato, cream sauce, burrata, pistachio pesto.....	28
.....	24
..... mussels, potato, chimichurri, grilled focaccia.....	35

all vegetables unless otherwise noted *

..... Creole sauce, cheddar cheese.....	24
..... vegetable risotto.....	20
..... onion, tomato jam, blackberry demi-glace.....	33
..... asparagus, smoked romesco sauce.....	36
..... with bacon balsamic fig jam, collard greens.....	33
..... with cipollini onion, cabernet blue cheese butter.....	46
..... horseradish sauce 8 oz/12 oz.....	26/34
.....	larger cuts \$3 an ounce
..... onion & cheese, collard greens.....	25

charge on all dishes

rd Winner

PTIONS AVAILABLE

talk with your server about any dietary/allergy needs.

shellfish may increase the consumer's risk of food borne illness.

Rev 6/2024

Fresh Fish

Fresh Fish and Seafood served with

Ⓞ Fresh Catch\$Mkt	Grouper39	A
<i>Grilled, pan seared</i>		
<i>Sauce choices: Blood orange beurre blanc</i>		
Grouper Vilano Baked, Parmesan crust, orzo, oven-r		
Ⓞ Honey Dijon Basted Atlantic Salmon	Grilled with	
Ⓞ Caribbean Grill	Grilled mahi & shrimp, yucca, onions	

Seafood

Ⓞ Grilled Seafood Trio	Caribbean Rock lobster tail, jum	
* Fried Shrimp	Datil pepper cocktail sauce, fries.....	
Jumbo Scallops	Grilled, roasted summer vegetables,	
* Shrimp & Lobster Risotto	shrimp, rock lobster tail,	
* Seafood Pasta	Fresh fish, scallops, shrimp, clams, sur	
bucatini.....		
* Ⓞ Shrimp and Grits	Datil pepper lime sauce.....	
Zarzuela	(Spanish seafood stew) Shrimp, fish, clams, m	

Mains

Mains served with mashed potato and seasona

* Jambalaya	Shrimp, chicken, andouille, fish, rice, spicy	
* Ⓞ Grilled Cauliflower	Red pepper vinaigrette, creamy	
* Braised Short Rib	Mashed Potatoes, grilled broccolin	
Grilled Lamb 'Lollipops'	Confit potatoes, grilled bro	
Ⓞ Pork Porterhouse Chop	14 oz "Duroc" pork grilled,	
Ⓞ 8 oz Center Cut Filet Mignon	Grilled, caramelized o	
Ⓞ Slow Roasted Prime Rib	Rosemary au jus, creamy h	
* Buttermilk Fried Chicken	Hot honey, gouda macar	

\$3 split plate cha

Local Awa

GLUTEN FREE O

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