

# Lunch

## Appetizers

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

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

\$3 split plate charge on all dishes • Fresh baked bread.....\$1.50 loaf

☉ 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.

Seasonal vegetables unless otherwise noted \*

<b>Atlantic Salmon</b> .....20	<b>Mahi</b> .....19
Grilled, available as entrée or sandwich	
with <b>Datil</b> pepper sauce, key lime remoulade	
Roasted tomato, spinach, citrus butter.....	28
Fried spinach.....	23
Peppers, pineapple, mojo sauce, chimichurri.....	25
and Caribbean slaw.....	20

Vegetable slaw.....	18
Saffron corn purée.....	25
Fried tomato, cream sauce, burrata, pistachio pesto.....	22
Red pepper contest.....	18
Creole sauce, cheddar cheese.....	18
Vegetable risotto.....	17
or blackened, chipotle slaw, poblano lime crema, cotija.....	19

with **Datil** sauce and Caribbean slaw on a brioche bun

.....	20
..... mustard.....	19
Onions, Swiss cheese, au jus, Ciabatta roll.....	18
Smoked gouda, pickled red onion, field greens, tomato.....	17
....., tomato jam.....	17
.....	17
Mushrooms and onions, bacon, cheddar cheese .....	20
Pistachio pesto, arugula, garlic and herb focaccia.....	18

• Fresh baked bread.....\$1.50 loaf

**OPTIONS AVAILABLE**

• Please talk with your server about any dietary/allergy needs.  
• Shellfish may increase the consumer's risk of food borne illness.

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## Fresh Fish

Fresh Fish served with rice and seasonal vegetables

Ⓞ <b>Fresh Catch</b> .....\$Mkt	<b>Grouper</b> .....25	<b>Atlantic Salmon</b> .....20
Grilled, pan seared, fried or blackened		
Sauce choices: Blood orange beurre blanc		
<b>Grouper Vilano</b> Baked, Parmesan crust, orzo, oven-roasted		
Ⓞ <b>Honey Dijon Basted Atlantic Salmon</b> Grilled with		
Ⓞ <b>Caribbean Grill</b> Grilled mahi & shrimp, yucca, onions,		
* <b>Fish and Chips</b> Beer battered Atlantic Haddock, fries and		

## Mains

<b>Fried Shrimp</b> <b>Datil</b> pepper cocktail sauce, fries, caribbean slaw.....	18
<b>Jumbo Scallops</b> Grilled, roasted summer vegetables, saffron corn purée.....	25
<b>Seafood Pasta</b> Fresh fish, scallops, shrimp, clams, sun-dried tomato, cream sauce, burrata, pistachio pesto.....	22
Ⓞ <b>Shrimp &amp; Grits</b> <b>Datil</b> pepper lime sauce - 1st place datil.....	18
<b>Jambalaya</b> Shrimp, chicken, andouille, fish, rice, <b>spicy</b> Creole sauce.....	18
Ⓞ <b>Grilled Cauliflower</b> Red pepper vinaigrette, creamy vegetable risotto.....	17
Ⓞ <b>Tacos</b> (2) Shrimp or Mahi, Flour or Corn, served grilled with micro cilantro, black beans and rice.....	19

## Sandwiches & Burgers

With fries

<b>Mahi Club</b> Swiss cheese, avocado, bacon, island sauce.....	20
<b>Crab Cake Sandwich</b> Guava pineapple salsa, key lime dressing.....	19
<b>Prime Rib Sandwich</b> Shaved prime rib, mushrooms, cream sauce.....	18
<b>Buttermilk Fried Chicken Sandwich</b> Hot honey, smoky sauce.....	17
<b>Short Rib Grilled Cheese</b> Sourdough, 4 cheese blend.....	17
<b>Reef Hamburger</b> Ground chuck and short rib.....	17
<b>St. Augustine Datil Burger</b> <b>Datil</b> sauce, sauteed mushrooms.....	20
<b>Caprese Sandwich</b> Oven roasted tomato, burrata, pistachio pesto.....	18

\$3 split plate charge on all dishes

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