

Dinner

Appetizers

\$2 off on appetizers during Happy Hour (3PM-7PM Everyday)

Fried Manchego Cheese Honey raspberry sauce.....	16
Crab Cake Pineapple guava salsa, Key Lime mustard.....	18
Calamari Piquillo pepper vinaigrette.....	17
Fried Green Tomatoes Spicy Green tomatoes, bacon, cotija, island sauce, Sriracha.....	13
Tuna Poke Shoyu soy marinated Ahi, sesame seeds, cucumber, pineapple, scallions, crispy rice chips.....	20
Ⓞ Jumbo Shrimp Coconut shrimp with Key Lime mustard or chilled shrimp with classic cocktail sauce.....	15
Ⓞ Mussels La Abuelita Chorizo, tomato, pepper, onion, saffron, toast points.....	17
Ⓞ Spinach Artichoke Dip Toast points.....	13
Ⓞ Jumbo Scallops Butternut squash puree, crispy pancetta, toasted pepitas.....	24
Ⓞ Gravlax Fresh salmon, house-cured in cognac & fresh herbs, cream cheese, capers, onion, toast points.....	16
Ⓞ Smoked Duck Piquillo peppers, shaved Manchego, balsamic glaze.....	14



Soups

Award Winning Seafood Chowder (Spicy)	11	Soup of the day	10
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Salads

Salads prepared on a bed of field greens

Garden or Caesar Salad Small.....	9	Large.....	13
Add to your salad choice of – Chicken Breast - 9 Tuna - 15 Mahi - 12 Crab Cake - 13 Shrimp - 12			
Roasted Beet Salad Assorted beets, goat cheese, candied pecans, cranberries, honey Dijon vinaigrette.....	18		
Tuna Poke Salad Shoyu Soy Marinated Ahi, sesame seeds, cucumber, pineapple, scallions, Ginger vinaigrette.....	24		
Ⓞ Black and Blue Salad Blackened prime rib, tomatoes, red onion, carrots, purple cabbage & smoked blue cheese crumbles, Piquillo pepper vinaigrette.....	21		
Ⓞ Pretzel Crusted Fried Chicken Salad Strawberries, tomatoes, toasted almonds, cotija, strawberry vinaigrette.....	19		

\$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.

Rev 11/2025

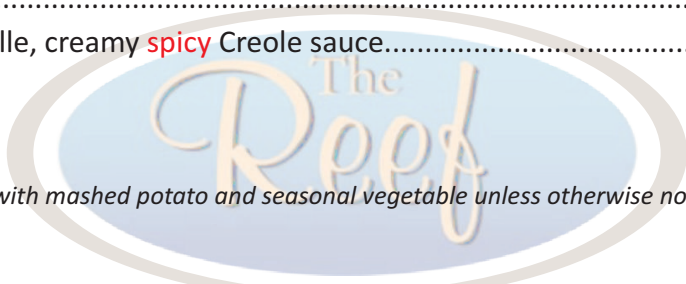
Fresh Fish

Fresh Fish and Seafood served with rice & seasonal vegetable unless otherwise noted

- Ⓞ **Fresh Catch** Grilled, blackened, fried or sauteed, Blood orange beurre blanc..... Mkt
- Grouper Vilano** Parmesan crust, orzo, oven-roasted tomato, spinach, citrus butter..... 43
- Ⓞ **Honey Ginger Glazed Salmon** Grilled with fried spinach, rice..... 35
- Ⓞ **Caribbean Grill** Grilled mahi & shrimp, sweet potato, onions, peppers, pineapple, Piquillo pepper puree, chimichurri..... 36

Seafood

- Ⓞ **Grilled Seafood Trio** Caribbean Rock lobster tail, jumbo shrimp, New England scallops..... 47
- Fried Shrimp** **Datil** cocktail sauce, fries, seasonal vegetable..... 24
- Jumbo Scallops** Butternut squash puree, crispy pancetta, roasted sweet potato, romanesco..... 43
- Shrimp & Lobster Risotto** Shrimp, lobster tail, creamy vegetable risotto..... 42
- Seafood Pasta** Fresh fish, scallops, shrimp, clams, sun-dried tomato cream sauce, mozzarella, pepitas pesto bucatini..... 30
- Ⓞ **Shrimp and Grits** Andouille, creamy **spicy** Creole sauce..... 25



Mains

Mains served with mashed potato and seasonal vegetable unless otherwise noted

- Jambalaya** Shrimp, chicken, Andouille, fish, rice, **spicy** Creole sauce, cheddar cheese..... 25
- Ⓞ **Grilled Cauliflower** Piquillo pepper vinaigrette, creamy vegetable risotto..... 22
- Braised Short Rib** Mashed Potatoes, asparagus, goat cheese, demi-glaze..... 34
- Grilled Lamb Chops** Piquillo pepper puree, Chimichurri, asparagus, mashed potatoes..... 42
- Ⓞ **Pork Porterhouse Chop** 14 oz "Duroc" pork, apricot & **hot** pepper glaze, roasted sweet potatoes, crispy brussel sprouts..... 34
- Ⓞ **8 oz Center Cut Filet Mignon** Grilled, cabernet blue cheese butter..... 48
- Ⓞ **Slow Roasted Prime Rib** Rosemary au jus, creamy horseradish sauce 8 oz/12 oz..... 27/35
larger cuts \$3 an ounce
- Buttermilk Fried Chicken** **Hot** honey, Gouda macaroni & cheese, crispy brussel sprouts..... 25

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