

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
GF Jumbo Shrimp	Coconut shrimp with Key Lime mustard <u>or</u> chilled shrimp with classic cocktail sauce.....	15
GF Mussels La Abuelita	Chorizo, tomato, pepper, onion, saffron, toast points.....	17
GF Spinach Artichoke Dip	Toast points.....	13
GF Jumbo Scallops	Butternut squash puree, crispy pancetta, toasted pepitas.....	24
GF Gravlax	Fresh salmon, house-cured in cognac & fresh herbs, cream cheese, capers, onion, toast points.....	16
GF Smoked Duck	Piquillo peppers, shaved Manchego, balsamic glaze.....	14



Soups

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

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

GF **Black and Blue Salad** Blackened prime rib, tomatoes, red onion, carrots, purple cabbage & smoked blue cheese crumbles, Piquillo pepper vinaigrette.....21

GF **Pretzel Crusted Fried Chicken Salad** Strawberries, tomatoes, toasted almonds, cotija, strawberry vinaigrette.....19

\$3 split plate charge on all dishes
GF 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

\$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