

Dinner

Appetizers

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

Fried Manchego Cheese	Honey raspberry sauce.....	16
Crab Cake	Mango pico, Piquillo pepper puree.....	18
Calamari	Red pepper vinaigrette.....	17
Fried Green Tomatoes	Bacon, cotija, island sauce, Spicy Sriracha.....	13
Tuna Poke	Shoyu soy marinated Ahi, sesame seeds, cucumber, pineapple, scallions, crispy rice chips.....	21
Ⓞ Jumbo Shrimp	Coconut shrimp with Mango sweet Thai chili or chilled shrimp with Datil cocktail sauce.....	15
Ⓞ Spinach Artichoke Dip	Toast points.....	13
Charcuterie	Selected cured meats, cheeses, olives, Marcona almonds, seasonal garnishes.....	25
Gravlax	Fresh salmon, house-cured in cognac & fresh herbs, cream cheese, capers, onion, toast points.....	18
Ⓞ Smoked Duck	Piquillo peppers, shaved Manchego, balsamic glaze.....	14
Ⓞ Hummus	House made, chickpeas, tahini, garlic oil, crudites, toast points.....	14
Mariscos Al Ajilo Choice	of mussels or shrimp, garlic oil, Chorizo, herbs, tomatoes, cotija.....	17



Soups

Award Winning Seafood Chowder (Spicy).....12

Soup of the day.....11

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		
Ⓞ Santa Fe Salad	Corn salsa, tomato, avocado, tortilla strips, Southwest ranch dressing.....	18
Tuna Poke Salad	Shoyu Soy Marinated Ahi, sesame seeds, cucumber, pineapple, scallions, Ginger vinaigrette.....	25
Ⓞ Black and Blue Salad	Blackened prime rib, tomatoes, red onion, carrots, purple cabbage & smoked blue cheese crumbles, Red pepper vinaigrette.....	21
Ⓞ Pretzel Crusted Fried Chicken Salad	Strawberries, tomatoes, Marcona 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.

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..... 45
- Honey Ginger Glazed Salmon** Grilled with fried spinach, rice..... 36
- ☉ **Caribbean Grill** Grilled mahi & shrimp, sweet potato, onions, peppers, pineapple, Piquillo pepper puree, chimichurri 38

Seafood

- ☉ **Grilled Seafood Trio** Caribbean Rock lobster tail, jumbo shrimp, New England scallops..... 50
- Fried Shrimp** Datil cocktail sauce, fries, seasonal vegetable..... 24
- ☉ **New England Scallops** Roasted corn, onions, peppers, cotija, cilantro, Piquillo pepper puree..... 48
- Shrimp & Lobster Risotto** Shrimp, lobster tail, creamy vegetable risotto..... 44
- Seafood Pasta** Fish, scallops, shrimp, clams, garlic butter, wine, spinach, tomato, linguine..... 31
- ☉ **Shrimp and Grits** Datil lime sauce, peppers..... 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** Red pepper vinaigrette, creamy vegetable risotto..... 22
- ☉ **Braised Short Rib** Mashed Potatoes, asparagus, demi-glaze..... 35
- ☉ **Grilled Lamb Chops** Basil zucchini puree, asparagus, mashed potato..... 42
- ☉ **Pork Porterhouse Chop** 14 oz "Duroc" pork, apricot & hot pepper glaze, roasted sweet potatoes, crispy brussel sprouts..... 35
- ☉ **8 oz Center Cut Filet Mignon** Grilled, garlic Saffron butter..... 52

Surf and Turf Options Available

Lobster Tail - MKT Snow Crab Legs- MKT Shrimp - 12 New England Scallops - 18

- Slow Roasted Prime Rib** Rosemary au jus, creamy horseradish sauce 8 oz/12 oz..... 28/36
larger cuts \$3 an ounce
- Buttermilk Fried Chicken** Hot honey, Gouda macaroni & cheese, crispy brussel sprouts..... 25

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