

Appetizer **STARTERS**



TORTILLA CHIPS & SALSA.....9

House fried tortilla chips with a housemade salsa

Add fresh-made guacamole.....8

Add queso blanco7

BEACHSIDE FRITTO MISTO **NEW** 19

Hand-battered domestic calamari and shrimp tossed in a citrus pepper vinaigrette with frisee, baby tomatoes, roasted corn, and fresno peppers

FRESH CHICKEN WINGS 14

Eight wings tossed in one sauce of your choice: buffalo, barbeque, maple pepper, gochujang, or garlic buffalo sauce, served with celery sticks and bleu cheese dressing

Additional Sauces 0.50

PRETZEL BREAD 10

Three soft buttered pretzel sticks served with honey mustard, horseradish mustard, and queso blanco

CHEESE QUESADILLA 10

Shredded Mexican blend cheese, caramelized onions and green chiles in a grilled flour tortilla, served with lettuce, pico de gallo, and sour cream

Chicken.....14

Shrimp.....15

Steak.....17

Shareable **PLATES**

HUGE LOADED NACHOS18

House fried tortilla chips topped with your choice of seasoned ground beef or our signature house-shredded pork, shredded cheese, queso, homemade pico de gallo, and pickled jalapeños

BRIE & BLUEBERRY **NEW**19

A warm creamy 8oz brie wheel topped with a hot blueberry compote and candied pecans served with assorted crackers and crostinis

GARLIC & PARM BISTRO CHIPS **NEW**.....

House-fried potato chips tossed in a special garlic-infused EVOO and grated parmesan cheese, served with a horseradish bacon dip

Small.....11

Large.....16

We are now frying in
beef tallow!



Small **PLATES**

BLACKENED TUNA LETTUCE WRAP* 18

Seared ahi tuna, avocado and cucumber, drizzled with honey wasabi and sesame ginger sauce, served in romaine leaves

ASIAN CRAB TOWER **NEW** 20

Jumbo lump crab with avocado, pickled ginger, diced mangos, sesame seeds, sesame oil, and Asian spices, served with wonton crisps and finished with a gochujang drizzle

PAN FRIED DUMPLINGS..... 13

Eight pan fried dumplings filled with a blend of pork and vegetable, served with fresh Asian slaw and a traditional dipping sauce

Gourmet **PIZZA**

MARGHERITA..... 18

12-inch fire-grilled crust topped with homemade red sauce, shredded mozzarella, diced tomatoes, and fresh basil

MEDITERRANEAN PIZZA **NEW** 21

12-inch fire-grilled crust topped with homemade red sauce, shredded mozzarella, artichokes, spinach, kalamata olives, tomatoes, red onions, feta cheese, and fresh herbs

THE NAPOLI **NEW** 20

12-inch fire-grilled crust topped with homemade red sauce, shredded mozzarella, sliced pepperoni, crumbled sausage, fresh oregano, and drizzled with garlic EVOO

Build **YOUR OWN PIZZA**



CLASSIC CHEESE..... 16

Red sauce with shredded mozzarella, customized with any of our topping options

TOPPINGS 2 (PER TOPPING)

MUSHROOMS

PEPPERS

ONIONS

TOMATOES

FRESH BASIL

BLACK OLIVES

PEPPERONI

JALAPEÑO

SAUSAGE

FRESH OREGANO

*Consuming raw or undercooked seafood, meat, poultry, or shellfish may increase your risk of food borne illness.

Soups AND SALADS



Cup.....	6
Bowl.....	9

SOUP OF THE DAY

WHITE BEAN & CHICKEN CHILI **NEW**

Roasted chicken, great northern white beans, Spanish onion, roasted peppers, and corn in a savory, southwest base, topped with tortilla strips and an avocado crema

SOUTHWEST CHOP **NEW** 14

Roasted corn, black beans, onions, bell peppers, avocado, roasted chickpeas, tomatoes, and crisp lettuce all finely chopped and tossed with a Mexican green goddess dressing and finished with seasoned tortilla strips

Add seasoned ground beef7

GREEK SALAD 14

Romaine hearts, kalamata olives, grape tomatoes, cucumbers, fresh feta, red onions, banana peppers, and artichokes, tossed with a Mediterranean dressing

TRADITIONAL CAESAR 12

Romaine hearts, garlic herb croutons, shaved parmesan, and sliced cherry tomatoes tossed in Caesar dressing

STRAWBERRY AVOCADO SALAD..... 15

Mixed greens, strawberries, avocado, candied pecans, apples, bleu cheese crumbles tossed with a champagne vinaigrette

FLORIDIAN COBB SALAD 21

Romaine hearts, grilled chicken, three grilled shrimp, hardboiled egg, tomato, bacon, chickpeas, crumbled bleu cheese and avocado, served with house made ranch dressing

Protein SALAD ADD-ONS

Add any of the following proteins to your salad:

CHICKEN.....	7
SHRIMP (6)	9
WHITE FISH (BASA)	6
GROUPE.....	10
SALMON* (8 OZ)	12
STEAK TENDERLOIN* (7 OZ)	11
FRESH CATCH.....	MP

Floridian TACOS

Served with french fries, sweet potato fries, house potato chips, coleslaw, or cucumber salad.

Substitute fresh fruit, Caesar salad, or house salad.....4

Substitute a cup of soup.....3

FISH TACOS (2) 14 / (3) 16

Grilled or blackened white fish with lettuce, tomato, and shredded cheese with our signature cilantro lime aioli, served in grilled flour tortillas

Substitute Grouper.....5

Substitute Fresh Catch MP

KOREAN CAULIFLOWER TACO **NEW** 15

Hand battered cauliflower flash fried and tossed in a spicy korean sauce, served over shredded lettuce and topped with a fresh Asian slaw and crushed peanuts, served in three grilled flour tortillas

Or, make it a burrito for easier eating!

PERUVIAN STEAK TACOS* **NEW** (2) 16 / (3) 18

Citrus marinated sliced steak tenderloin over shredded lettuce, topped with an aji verde sauce, cotija cheese and pickled cucumbers and radishes, served in grilled flour tortillas

BAJA PORK TACOS **NEW** (2) 14 / (3) 16

Signature house-braised pork, shredded lettuce, roasted corn relish, Mexican-blend cheese, pickled jalapenos, and a citrus cilantro green chile sauce

Featured DISHES



STEAK BURRITO BOWL 20

Blackened steak tenderloin served over rice with black beans, corn, sautéed onions, topped with shredded cheese, pico de gallo and fresh-made guacamole

LOUISIANA SHRIMP BOWL **NEW** 22

Six Gulf shrimp, peppers, onions, and celery sautéed in a cajun butter, tossed with campanelli pasta, finished with light cream and fresh tomatoes

BUDDHA BOWL **NEW** 16

Roasted sweet potatoes, chickpeas, broccoli, edamame beans and sliced avocado over cauliflower rice topped with pickled onions, fresh cilantro and drizzled with a lime thai peanut sauce

Add Signature House-Braised Pork6

*Consuming raw or undercooked seafood, meat, poultry, or shellfish may increase your risk of food borne illness.

Sandwiches AND WRAPS

Served with french fries, sweet potato fries, house potato chips, coleslaw, or cucumber salad.

Substitute fresh fruit, Caesar salad, or house salad.....4
Substitute a cup of soup.....3

FLORIDIAN FISH SANDWICH..... 16

Grilled or blackened white fish, lettuce, tomato, onion on a fresh baked bun

Substitute Grouper.....5
Substitute Fresh Catch..... MP

CARIBBEAN SHRIMP WRAP **NEW**..... 17

Grilled island-spiced shrimp, bacon, shredded lettuce, and a charred pineapple pepper relish, drizzled with our housemade sunset sauce in a grilled flour tortilla

BEACH CLUB BURGER* 17

Half pound of our special blend of chuck, brisket, and short rib with lettuce, tomato, onion, and your choice of cheese on a fresh baked bun

Add Bacon.....2

DOUBLE DINER SMASH* **NEW**..... 17

Caramelized onions and cheddar smashed in two patties served on a fresh baked bun and topped with a chipotle roasted garlic aioli

CHICKEN AVOCADO CLUB WRAP..... 15

Grilled chicken, bacon, avocado, lettuce and tomato in a chipotle tortilla served with a side of ranch dressing

CRISPY CHICKEN SANDWICH..... 15

Fried chicken breast topped with lettuce, tomato, onion and pickles served on a fresh baked bun

Get it Southwestern Style..... 18

Add pepper jack cheese, pickled jalapeños, pico de gallo, avocado and chipotle ranch

CHICKEN SALAD CROISSANT **NEW**..... 16

Grilled and chopped chicken breast tossed in a citrus dijon with apples, onions, celery, and dill on a custom croissant bun with lettuce and tomato

CLASSIC BLT SANDWICH..... 15

Half pound of thick cut bacon, lettuce, and tomato on your choice of sourdough, wheat, or rye toast

Add 2 Fried Eggs.....2.50
Add Avocado.....3

HALF SANDWICH & SOUP DU JOUR 12

Chicken salad or BLT on sourdough, wheat, or rye bread

Cup.....9.50
Bowl..... 12

Young CLUB



Served with french fries, sweet potato fries, house potato chips, coleslaw, or cucumber salad.

Substitute fresh fruit, Caesar salad, or house salad.....4
Substitute a cup of soup.....3

(2) MINI CHEESEBURGER SLIDERS 12

Mini patties topped with American cheese on pretzel buns

ISLAND DOG (1/4 LB, ALL BEEF)..... 11

CHICKEN FINGERS..... 12

Fresh, hand-breaded in house, served with honey mustard

GRILLED CHEESE 9

American cheese on butter grilled sourdough

KRAFT MAC & CHEESE.....8

TERIYAKI GRILLED CHICKEN WITH BROCCOLI..... 13

(No other side included)

Sides

FRENCH FRIES.....5

SWEET POTATO FRIES5

VEGETABLE OF THE DAY5

COLESLAW4

HOUSE MADE POTATO CHIPS6

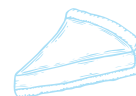
SIDE SALAD OR CAESAR.....8

CUCUMBER SALAD4

FRUIT SALAD5

TORTILLA CHIPS4

Desserts



FRESH FRUIT TART **NEW**..... 11

Fresh fruit glazed and served in a buttery tart, filled with creamy custard and topped with whipped cream

DUBAI CHOCOLATE NAPELEON **NEW**..... 12

Buttery layers of phyllo with pistachio cream, milk chocolate, and chopped pistachio filling with a vanilla almond sauce

KEY LIME TART 10

VANILLA ICE CREAM7

DRUMSTICK4

CHOCOLATE CHIP ICE CREAM SANDWICH...6

*Consuming raw or undercooked seafood, meat, poultry, or shellfish may increase your risk of food borne illness.

Beverages

COFFEE	3
ESPRESSO	4
DOUBLE ESPRESSO	6
CAPPUCCINO	6
LATTE	6
HOT CHOCOLATE	4
HOT TEA	3
FIJI BOTTLED WATER	5
SANPELLEGRINO SPARKLING WATER	5
ICED TEA	3
LEMONADE	3
SOFT DRINKS	3
ASSORTED FRUIT JUICES	5

Kids COCKTAILS



SHIRLEY TEMPLE	3
Sprite with cherry juice	
ROY RODGERS	3
Coke with cherry juice	

Non-Alcoholic FROZEN DRINKS

PINA COLODA	8
DAIQUIRIS	8
Strawberry, banana, mango, or raspberry	
LAVA FLOW	8
Pina coloda over strawberry puree	
STRAWBERRY LEMONADE	8

Wines BY THE GLASS

WHITE

CAPOSALDO PINOT GRIGIO	8
Veneto, Italy	
MT. BEAUTIFUL SAUVIGNON BLANC	8
New Zealand WW90, WS90	
KING ESTATE SAUVIGNON BLANC	12
Oregon WE91, WW89	
MIRAVAL ROSE	14
Cote Du Provence, France RP90	

Wines BY THE GLASS



WHITE (CONTINUED)

JOSEPH DROUHIN VAUDON CHABLIS	17
Burgundy, France WW89	
DOMAINE FOURNIER SANCERRE LES BELLES VIGNES	21
Loire, France D95	
CATENA WHITE CLAY SEMILLON-CHENIN BLANC	16
Mendoza, Argentina RP92, JS92	
LOUIS LATOUR GRAND ARDECHE CHARD	13
Rhone, France WS90	
PAUL HOBBS "CROSSBARN" UNOAKED CHARDONNAY	16
Sonoma, Cali RP92, JS92, TP93	
HOUSE CHARDONNAY	8
California	

RED

CHAMISAL VINEYARDS SAN LUIS OBISPO PINOT NOIR	10
Central Coast, California WE91	
MEIOMI PINOT NOIR	12
California WS92	
ARGYLE PINOT NOIR	14
Willamette Valley, Oregon	
WENTE SANDSTONE MERLOT	10
Central Coast, California	
BAROSSA VALLEY ESTATE SHIRAZ	9
Barossa Valley, Australia WE90	
DAOU "PESSIMIST" RED BLEND	13
Paso Robles, California WE93	
ANTINORI TENUTA GUADO AL TASSO IL BRUCIATO	17
Tuscany, Italy JB93, RP91	
INTRINSIC CABERNET SAUVIGNON	14
Columbia Valley, Washington WE90	
J.LOHR "HILLTOPS" HAND SELECTED CAB ..	18
Paso Robles, California WE94, TP94	
HOUSE CABERNET SAUVIGNON	8
California	



On the **ROCKS**

CUCUMBER CHILLER..... 12
Cucumber vodka, agave nectar, lime juice and club soda

TWO O'CLOCKER 11
Orange vodka, raspberry vodka, club soda, cranberry juice, and lime juice

TROUBLE IN THE TROPICS..... 12
Vanilla rum, coconut rum, pineapple juice, splash of OJ & house made piña colada mix shaken over ice topped with a dash of nutmeg and toasted coconut rim

SHIPWRECKED 14
Light rum, dark rum, mango & coconut rum, pineapple juice, cranberry juice with an amaretto floater

SUMMER SEA BREEZE 11
Deep Eddy grapefruit vodka, club soda, fresh squeezed lime, and a splash of cranberry juice

SPICY MANGO MARGARITA..... 15
Casa Migos Jalapeno tequila, mango nectar, Cointreau, fresh lime juice and splash of sour with a tajin rim and topped with sliced jalapenos

FLORIDIAN BLOODY MARY 13
Cucumber vodka, jalapeño vodka, Zing-Zang with old bay rim with all the fixings (ask for spicy mix)

KEYS TO THE CASTLE 13
Castle & Key bourbon, blood orange liquor, fresh lemon juice, bitters, simple syrup and club soda

MOSCOW MULES OR DARK & STORMY AVAILABLE

Martinis



ESPRESSO MARTINI 15
Vodka, espresso, Kahlua, Baileys with chocolate rim

MANGO TANGO-TINI 13
Tito's vodka, mango nectar, Cointreau and splash of fresh lime juice

KEY LIME MARTINI 13
Vanilla vodka, Key Lime rum, pineapple juice, coconut milk and Coco Lopez

PINEAPPLE PALOMA-TINI 14
Lalo silver tequila, pineapple juice, grapefruit juice, fresh lime juice

Frozen **SIGNATURE COLADAS**

CARIBBEAN COLADA..... 14
Special blend of rums and homemade piña colada mix

KEY LIME COLADA 13
Key lime rum, silver rum, and homemade piña colada mix

COFFEE MOCHA COLADA..... 12
Special blend of rums and homemade piña colada mix

FLORIDIAN FROSÉ..... 13
Rosé wine, vodka, fresh strawberries, and lemon juice

FLORIDIAN SUNSET 12
Light rum blended with mango daiquiri and raspberry puree

MONKEY ON THE BEACH..... 13
Golden rum, Kahlua, banana liquor, Coco Lopez, and banana puree with a chocolate swirl

CLASSIC DAQUIRIS..... 12
Light rum blended with your choice strawberry, mango, banana, or raspberry mix

Domestic **BEERS**

COORS LIGHT 16 OZ
MILLER LITE 16 OZ
MICHELOB ULTRA 12 OZ
YUENGLING LAGER 12 OZ
REEF DONKEY 16 OZ
LANDSHARK 16 OZ



Import + Craft **BEERS**

CORONA 12OZ
CORONA LIGHT 16 OZ
HEINEKEN 12OZ
STELLA ARTOIS 14.9 OZ
RED STRIPE 16 OZ
PACIFICO 16 OZ
IMPORTED NON-ALCOHOLIC 12 OZ
ASSORTED WHITE CLAWS OR BON VIV
ASSORTED HIGH NOON OR NÜTRL VODKA DRINK

***ASK ABOUT OUR LOCAL AND DRAFT BEERS**