

Starters

CHIPS AND GUACAMOLE - 10.75

House Made Hass Avocado Guacamole, Crispy Tortilla Chips

MARINA SEAFOOD SOUP - 16

Mussels, Fish, Clams, Shrimp, Fennel
Tomato Broth, Herb Garlic Crostini

COCONUT SHRIMP - 15

Coconut Breaded Butterflied Shrimp,
Orange Sweet Chili Sauce

CHILLED SHRIMP COCKTAIL - 16

Florida Citrus Cocktail Sauce

CHICKEN WINGS - 14

Jerk BBQ, Buffalo or Honey Garlic
Add Fries \$3

CHEESY QUESADILLA - 13

Caramelized Onions and Peppers, Monterey
Jack Cheddar, Sour Cream, Pico De Gallo
Add Chicken \$4 / Add Shrimp \$5

CHICKEN TENDERS - 14

Honey Mustard, BBQ or Ranch
Add Fries \$3

SAUTÉED FRESH MUSSELS - 14

Herb Garlic Butter, Chardonnay, Grilled Artisanal Crostini

STREET CORN NACHOS - 15

Chicken or Beef, Corn Tortillas, Roasted Corn, Sliced
Jalapenos, Pico De Gallo, Cumin Black Beans, Monterey
Cheese, Shredded Iceberg Lettuce, Crema

KEY WEST CONCH FRITTERS - 17

Spicy Citrus Aioli

AHI TUNA TACOS - 15

Tuna Tartar, Crispy Wonton, Ponzu Sauce,
Seaweed, Roasted Pineapple, Siracha Aioli

Handhelds

NEW ENGLAND LOBSTER ROLL - 22

Maine Lobster, Split Buttered Roll, Citrus Mayo,
Crispy Celery, Old Bay Seasoned Chips

STEAK AND CHEESE SANDWICH - 16

Thinly Sliced Rib Eye, Sautéed Onions and Peppers,
Provolone Cheese, Freshly Baked Hoagie Roll, Fries

GRILLED JERK CHICKEN SANDWICH - 16.5

Pineapple Chutney, Roasted Red Pepper
Aioli, Butter Brioche Bread, LTO, Fries

G BURGER - 17.5

Battered Onion Rings, Lettuce, Tomato, Choice of
American, Provolone, Swiss or Cheddar Cheese, Fries

SMOKE HOUSE BURGER - 18

Applewood Smoked Bacon, Caramelized
Onion, Aged Cheddar Cheese, Fries

GYRO - 15

Lamb, Chicken or Shrimp, Tzatziki Sauce, Red Onions
European Cucumber, Romaine Lettuce, Fries

GRILLED CHICKEN WRAP - 16

Black Beans, Roasted Corn, Lettuce, Tomato
Monterey Jack Cheese, Ranch, Fries

SIGNATURE FISH TACOS - 18

Grilled, Blackened or Fried Fresh Caught Local
Fish, Mango Cilantro Cabbage Slaw, Creamy
Siracha Aioli, Black Beans and Rice

THE CUBAN - 16.5

Mojo Marinated Slow Roasted Pork, Smoked
Hickory Ham, Swiss Cheese, Pickles, Dijonnaise,
Pressed on Cuban Bread, Sweet Potato Fries

LOCAL CAUGHT FISH SANDWICH - 18.5

Grilled or Blackened, Tropical Slaw, Florida
Orange Citrus Aioli, Sweet Potato Fries

Salads

WATERMELON TOMATO SALAD - 13

Cubed Watermelon, European Cucumber,
Baby Heirloom Tomato, Cotija Cheese,
Sunflower Seeds, Honey Basil Vinaigrette

CLASSIC CAESAR SALAD - 13.5

Romaine Lettuce, House Made Croutons,
Shaved Parmesan Cheese

CHOP SALAD - 14

Romaine Lettuce, Roasted Corn, Black Beans, Cucumber,
Tomato, Monterey Jack Cheese, Ranch Dressing

QUINOA SALAD - 15

Baby Spinach, Avocado, Tomato,
Fresh Berries, Greek Dressing

Add Chicken \$6 Add Shrimp \$6.5

Chef's Favorites

GRILLED SEARED SALMON - 22.75

Quinoa, Grapes, Cherry Tomatoes, Spinach,
Honey Lemon Emulsion

GRILLED CHURRASCO STEAK - 23

Black Beans, Yellow Rice, Roasted Sweet Plantains, Chimichurri

FUNKY BUDDHA FLORIDIAN FISH & CHIPS - 20

Fresh Fried Fish, Citrus Tartar Sauce, Seasoned Fries

Sides

CRAB MAC & CHEESE - 12

MAC & CHEESE - 7

SIDE SALAD - 6

ONION RINGS - 7

FRENCH FRIES - 6

SWEET POTATO FRIES - 7

Flatbreads

BBQ CHICKEN - 16

Mozzarella Cheese, Herb Marinated
Chicken, Caramelized Onions, Cilantro

PEPPERONI - 16

Mozzarella Cheese, Pomodoro Sauce

MARGHERITA - 15.5

Mozzarella Cheese, Cherry Tomatoes,
Pomodoro Sauce, Fresh Basil

PROSCIUTTO AND FIG - 17

Mission Figs, Cured Italian Prosciutto, Mozzarella
Cheese, Balsamic Reduction, Fresh Baby Arugula

Sweets

GOOEY CHOCOLATE CAKE - 8

FLORIDA KEY LIME PIE - 8

CITRUS TRIFLE PARFAIT - 8