

Dinner

5pm - 10pm

Starters

Lobster & Crab Bisque 12

With Tomato, Cilantro & Cheddar Toast

Blue Mussels 16

Crusty Bread, Andouille Sausage, & Tomato
Garlic Broth

Chicken Wings 19

Mango Habanero Rub with Blue Cheese Cream

Crispy Calamari 16

Sweet Ancho Chili Jam & Roasted Williston Peanuts

Cocktail Shrimp 19

Citrus Boil with Horseradish Cocktail Sauce

Salads

Apple Salad 14

Organic Baby Field Greens, Granny Smith Apple,
Butter Pecans, Blue Cheese, & Corn Bread Croutons,
with White Balsamic Vinaigrette.

Romaine Salad 13

Parmigiano Reggiano Cheese, Radicchio, &
Homemade Croutons with Anchovy Caper Dressing

Burrata Salad 16

Heirloom Tomatoes, Sundried Olives, & Piment
Espelette, with Pesto Lemon Vinaigrette

ENHANCE YOUR SALAD with

Chicken 6 – Shrimp 9 – Salmon 12

Handhelds

Tacos: Prime Beef, Chicken, or Shrimp 17

Your Choice of Meet with 3 Corn Tortillas, Cilantro,
Onion, Lime, Guacamole, & Tomatillo Salsa
Add Cotija Cheese: 1.50

Black Angus Burger with House Made French Fries 19

Cheddar Cheese, Tomatoes, Pickled Onions, &
Applewood Bacon, with Tomato Aioli on a Brioche
Everything Bun

Turkey sandwich with House Made French Fries 15

Arugula-Apple Slaw & Swiss Cranberry on Artisan
Loaf Bread

Fish Sandwich with Homemade French Fries 17

Fresh Catch of the Day with Dill Tartar, Swiss Cheese,
Wonton Crisps, & Pickle Chip on an Everything Bun

Entrées

Snapper 28

Served with Red & White Quinoa, Sauteed with
Baby Kale, Grape Heirloom Tomatoes, & Lemon
Pea Shoots

Sole Dover Meuniere 26

Served with your choice of two sides: House made
French Fries, Sautéed Wild Mushrooms, Creamy
Spinach, Silky Potatoes, Applewood Smoked
Bacon, Broccolini, or Grilled Asparagus

Pan Seared Bone in Chicken Breast 25

With Andouille Sausage, Rainbow Swiss Chard,
Potato Hash, Mirepoix, and Chicken Au Jus

14 OZ. New York strip 38

Served with your choice of two sides and one
Sauce: House Made French Fries, Sauteed Wild
Mushrooms, Creamy Spinach, Silky Potatoes,
Applewood Smoked Bacon, Broccolini, or
Grilled Asparagus. Sauces: Peppercorn Sauce,
Chimichurri, or Blue Cheese Crust

Pizzas

18" or 9" Personal

Prosciutto & Arugula Pizza 26 or 14

Fresh Mozzarella Cheese Topped with Shaved
Prosciutto, Parmigiana Reggiano Cheese Topped
& Fresh Arugula

Mortadella and Burrata Pizza 25 or 15

Fresh Mozzarella, Topped with Arugula, Olive
Mortadella & Fresh Burrata Cheese

Smoked Salmon Pizza 28 or 16

Fresh Mozzarella Cheese, Smoked Salmon, Capers,
Shallots, Lemon Segment, & Pea Shoots

Desserts

Cheesecake Candy Cotton Swirl 10

Peanut Butter Torte "Gluten free" 11

Deep-Dish Key Lime Pie 11