

BAR BITES

Served until 10 pm

- CREAMY CRAB DIP** – Local crab in a piping hot cheesy casserole with garlic baguettes 10
- COCONUT SHRIMP** – Beer battered, coconut dredged with tangy orange marmalade 15
- BLACK AND BLUE TUNA** – Seared thin sliced, seaweed, crispy wontons, wasabi and Thai sauce 15
- THAI CALAMARI** – Crispy rings with Thai chili sauce, spicy remoulade, crispy cherry peppers 13
- BACON WRAPPED SCALLOPS** – Day boat scallops with pineapple and applewood bacon 15
- CONCH FRITTERS** – Our homemade Florida Keys recipe with a tangy mango key lime dipping sauce 12
- FLORIDA KEYS FISH DIP** – House smoked fish dip with sliced avocado, homemade tortilla chips. Kick it up with a side of "Shell Shocked" our jalapeno tomatillo salsa, add 3 12
- ULTIMATE NACHOS** – Housemade chips with spicy beef, cheddar, LTO, salsa, guacamole, sour cream 13
- BUFFALO WINGS** – 10 crispy wings; choose buffalo or mango BBQ 12
- ARUGULA SALAD** – Baby arugula greens with sliced apple, roasted beets, blue cheese crumbles and rice wine vinaigrette
» add grilled chicken 5, grilled Mahi-Mahi, Tuna, Shrimp or Salmon 7 10

BISTRO MENU

- SLOW ROASTED PULLED PORK OR SIRLOIN SLIDERS (3)** – Roasted Sirloin, Monterey Jack, caramelized onion, demiglace, horseradish or tender pulled pork with BBQ, house slaw 12
- CRAB CAKE SLIDERS (ORIGINAL RECIPE) (3)** – Our delicious homemade recipe, lightly fried, with avocado and tartar 14
- GRILLED SALMON SANDWICH** – Wild Atlantic Salmon char-grilled, topped with arugula, caramelized onion and fresh garlic aioli 14
- BEACH BURGER** – Our ½ lb beef burger with American cheese, Add Bacon 12.5
- BELLY BURGER** – A delicious blend of Angus Beef & Pork Belly with crisp bacon, caramelized onions, sliced avocado & melted pepper jack cheese 15
- MAINE LOBSTER ROLL** – Chilled Maine lobster salad, served in an over sized toasted split top roll 23
- ARTISAN CHEESE PLATE** – A pairing of pecorino romano, spanish manchego, kerry craft cheddar, American blue, hard salami, sopressata, quince paste and garlic baguettes 22

FLATBREADS

- MARGHERITA** – Mozzarella, ricotta, parmesan, tomato, fresh basil, roasted garlic 12
- NEOPOLITAN** – Ricotta, caramelized onion, gorgonzola, zucchini, asparagus, roasted garlic, red pepper 14
- CRABBY BLT** – Creamy crab cheese, parmesan, bacon, arugula, tomato 14
- MEXICAN** – Cheddar and pepper jack, seasoned beef, "Shell Shocked Salsa", pico de gallo, cilantro sour creme 14
- ARUGULA PROSCIUTTO** – Roasted Garlic, ricotta and fontina cheese, prosciutto, pickled red onion, fig & arugula 14

SPECIALITY COCKTAILS

- CITRUS FUSION** – Invigorate your senses... Tito's Vodka, freshly muddled orange, grapefruit, lemon and basil; shaken to perfection with a dash of simple syrup & topped with blood orange Pellegrino. 10
- BEACH CHAIR** – A refreshing blend of coconut rum, pineapple juice & ginger beer 10
- THE TEMPLAR** – Hendricks Gin & Tonic with fresh muddled mint & lime, topped with grapefruit. 11
- WATERMELON MEZCAL MARGARITA** – Viscio Mezcal, Fresh muddled watermelon, jalapeño, lemon & lime 11
- HOT TAMALE** – A slightly spicy mix of our house made ginger infused vodka, with ginger beer, Sriracha and fresh lemon. 10
- AN EYE FOR A RYE** – A mix of Dad's Hat Rye, Ginger Beer & Elderflower liquor, poured otop a muddled orange and cherry, topped with club soda. 10
- DARK & SMOKEY** – A traditional Dark & Stormy, with an untraditional smoked pineapple twist. 10
- YERBA BUENA** – Mastro Dobel Silver Tequila, Ginger Beer, Agave Nectar, Freshly muddled mint & lime. 11
- BLACK BETTY** – Bulleit Bourbon, mango juice, fresh black berries & lime. 12
- CUCUMBER & MINT TONIC** – Indulge yourself in this unique concoction... Hendricks Gin or Grey Goose, Tonic, Cucumber & freshly muddled mint. 11
- THE COMPANY DOLLAR** – Avion silver tequila, pineapple juice, house made ginger syrup, fresh lime, & a dash of smoked chili bitters 11

MOJITOS & MARGARITAS

- MOJITO** – An original blend of Bacardi rum, simple syrup, muddled mint & lime, topped with club soda. 9
- MARGARITA** – An original blend of Avion Silver Tequila, Cointreau, fresh lime & agave nectar. 9
- SPIN OFF THE CLASSIC** – Blend our “Classic” recipe with the flavors 10
- » Strawberry, Blood Orange, Passion Fruit, Watermelon, Mango.
- Ask your bartender for additional flavors!

MARTINIS

- KEY LIME** – Stoli Vanilla, Pineapple & Lime Juices, garnished with a Graham Cracker Rim 11
- BIKINI- TINI** – Tito’s Vodka, Malibu, Pineapple & a splash of grenadine 11
- NAKED & FAMOUS** – A blend of Avion Silver Tequila, Aperol and fresh lime 12
- PINK LEMONADE** – A summery mix of Stoli Blueberry, lemonade & cranberry. Garnished with fresh blueberries. 11
- BLUEBERRY LAVENDER MARTINI** – A refreshing blend of Absolute Citron, house made blue berry-lavender syrup and fresh lemon. 11
- COCO LOCO** – Three olives coconut water vodka, pure coconut water topped with pineapple and cranberry juice. 11
- MONKEY BUSINESS** – House made banana chip infused Goslings Black Seal Rum, Dark cream de cacao, a dash of aromatic bitters, with a floater of heavy cream. 12
- COCONUT CLOUD** – Stoli Vanilla, Malibu & Pineapple Juice, garnished with Toasted Coconut 11
- HAKUNA MATATTA** – A unique blend of Avion Silver Tequila, Pineapple juice, house made ginger syrup and smoked chili bitters. 12
- GINGER LAVENDER LEMON DROP** – Bacardi Limon, homemade ginger & lavender syrup with a sugared rim 12
- THE SUMMER SHACK** – A fun mixture of Bombay Sapphire Gin, Sauvignon Blanc, St Germain Elderflower liquor, dry vermouth and fresh cucumber. 12
- SAMOA MARTINI** – Release your inner girl scout...Godiva Chocolate, Rumchata, Butterscotch, Cream de Cacao & Malibu. 12

MAN-HATTANS & MAN-TINIS

SERVED UP OR "ON THE ROCK"

- KENTUCKY RED** – Makers Mark & Campari with fresh blackberries and lemon, topped with a splash of sour 12
- CITRUS MANHATTAN** – Gentleman Jack, freshly muddled orange and lemon, pinch of cloves & a dash of bitters. 12
- SMOKEY AND THE BANDIT** – A Smokey twist on a Manhattan... Gentleman Jack, sweet vermouth, & bitters, hand smoked with our own smoking gun. 12

DESSERT

- WARM BROWNIE SUNDAE** – Homemade brownie, served warm with vanilla ice cream, seasonal berries & whipped cream. 9
- TOLL HOUSE SUNDAE** – Homemade chocolate chip cookie bar served warm with vanilla ice cream, seasonal berries and whipped cream. 9
- KEY LIME PIE** – Our homemade Florida Keys recipe. 9
- CHOCOLATE CAKE** – Chocolate lovers fantasy, nothing but chocolate, chocolate, chocolate 9
- CINNAMON FRIED APPLES** – Batter coated granny smiths. flash fried and tossed in cinnamon sugar, topped with vanilla ice cream 9

RUM

- RON ZACAPA XO** 10
- ZAFRA MASTER RESERVE** 10
- RON BARCELO 30 YEAR** 25
- DON Q ANJEO** 16
- BOTRAN SOLERA GRAND RESERVA** 12

PORT

- COCKBURNS FINE TAWNEY** 7
- HEITZ INK GRADE** 10
- QUINTO DO PORTAL- 20 YEAR TAWNY** 18

SCOTCH

- DALWHINIE** 17
- GLENLIVIT** 17
- GLENMORANGIE** 16
- JOHNNY WALKER BLACK** 15
- MCCALLAN 12** 16
- JOHNNY WALKER BLUE** 45

COGNAC

- COURVOISIER** 12
- HENNESSY** 14
- REMI MARTIN VSOP** 18
- REMI MARTIN XO** 40

CORDIALS

- SAMBUCA ROMANO** 10
- GRAND MARINER** 14
- OPAL NERA BLACK SAMBUCA** 12
- GRAND MARINER- 100 YEAR** 40

RED WINE

PINO NOIR

CLASS_ BOTTLE

MIRASSOU, CALIFORNIA	10	32
BRIDLEWOOD, CENTRAL COAST, CALI	11	33
WILLIAM HILL, NAPA CALIFORNIA	12	36

MERLOT

COPPER RIDGE, CALIFORNIA	8	
RED ROCK, CALIFORNIA	11	32

ALTERNATIVE REDS

RED ZINFANDEL, DANCING BULL, CALI	11	30
SHIRAZ, ROSEMOUNT, AUSTRALIA	12	32
MALBEC, ALAMOS, ARGENTINA	11	30
MALBEC, GASCON RESERVA, ARGENTINA		45

CHIANTI

DAVINCI DOCG, ITALY		32
TRE (SUPER TUSCAN), ITALY		50
BRANCHIA CHIANTI CLASSICO RISERVA, ITALY		56

CABERNET SAUVIGNON

COPPER RIDGE, CALIFORNIA	8	
LOUIS MARTINI, CALIFORNIA	11	32
STORYPOINT, CENTRAL COAST CALI	11	32
SEBASTIANI, SONOMA, CALIFORNIA	12	34

TOM'S CELLAR

LOUIS MARTINI, CABERNET, NAPA		56
SEBASTIANI, CABERNET, ALEXANDER VALLEY		65
JORDAN CHARDONNAY, ALEXANDER VALLEY		65
07' JORDAN, CABERNET, ALEXANDER VALLEY		85
12' SEBASTIANI CHERRY BLOCK, NAPA CAB		130
13' LAIL VINYARDS "BLUEPRINT" NAPA CAB		135
11' LOT 1, LOUIS MARTINI NAPA CABERNET		150

CHAMPAGNES & SPARKLING

WYCLIFF CHAMPAGNE, CALIFORNIA	8	25
LA MARCA PROSECCO, VENETO, ITALY	11	32
ZARDETTO PROSECCO		32
KORBEL BRUT, CALIFORNIA	12	33
MOET CHANDON IMPERIAL, FRANCE		95
DOM PÉRIGNON, FRANCE		250

WHITE WINE

SWEET/BLUSH AND ALTERNATIVE WHITES

WHITE ZINFANDEL, GALLO VINEYARDS	8	
RIESLING, POLKA DOT SWEET PINK	9	26
MOSCATO, ELMO PIO, PIEMONTE, ITALY	10	28
ALAMOS, TORRENTES, SALTA, ARGENTINA		26
DARKHORSE ROSE, CALIFORNIA	10	32

PINO GRIGIO

COPPER RIDGE, CALIFORNIA	8	
ECCO DOMANI, DELLE VENEZIE, ITALY	9	26
J PINOT GRIS, SONOMA CALIFORNIA	13	38
SANTA MARGARITA, ALTO ADIGE, ITALY	14	48

SAUVIGNON BLANC

CORBETT CANYON, CALIFORNIA	8	
MONKEY BAY, MARLBOROUGH, NZ	10	28
KIM CRAWFORD, MARLBOROUGH NZ	14	42

CHARDONNAY

COPPER RIDGE, CALIFORNIA	8	
WILLIAM HILL, CENTRAL COAST, CALI	10	30
KENDALL JACKSON, CALIFORNIA	12	32
SONOMA CUTRER, RUSSIAN RIVER, CA		45