



DINNER MENU

APPETIZERS

Crispy Chicken Spring Roll 11-
Signature Dipping Sauce

Crispy Calamari 16-
Spicy Mayo

Gulf Shrimp Cocktail 15-
Homemade Cocktail Sauce

Spicy Tuna Roll 16-
Wasabi, Soy Sauce, Pickled Ginger

Caprese Crostini 12-
Toasted Baguette, Tomatoes, Fresh Basil,
Balsamic Glaze

Bacon Wrapped Scallops 16-
Mango Pineapple Salsa

Charcuterie Board for Two 18-
Assortment of Cheese, Cured Meat, and
Accoutrements

SANDWICHES

Lobster Roll (MKT Price)
Hoagie Roll, Loaded with Lobster

Black & Blue Burger 17-
Blue Cheese Crumble, Applewood Bacon,
Red Onion, Lettuce, Tomato, Toasted
Brioche Bun

Blackened Mahi Mahi
Sandwich 18-
American, Swiss or Cheddar, Red Onion,
Lettuce, Tomato, Toasted Brioche Bun

MAIN COURSE

Grilled Filet 30-
Garlic Mashed Potatoes, Grilled Asparagus,
Red Wine Demi Glaze

Blue Hill Chicken 22-
Caribbean Jerk Rub, Coconut Jasmine
Rice, Sweet Plantains, Coconut Curry
Sauce

Teriyaki Glazed Salmon 25-
Coconut Jasmine Rice, Namasu, Ponzu

Caribbean Grouper 29-
Coconut Jasmine Rice, Asparagus, Chef's
Sauce

Blackened Mahi Mahi 25-
Seasonal Vegetables, Garlic Mashed
Potatoes, Tropical Fruit Slaw

Coconut Curry Chickpeas 19-
Curry Chickpeas, Coconut Jasmine Rice,
Broccoli

DINNER SPECIAL

Ask us about Chef's
special creation for
tonight's dinner!

DESSERTS

Vanilla Ice Cream 7-

Italian Canoli 6-

Creme Brulee 10-

Key Lime Pie 10-

Italian Sorbet 6-

Coconut Flan 8

SOUP & SALAD

Soup of the Day 9-

Lobster Bisque 11-
Lobster & Sherry

Add Protein to any Salad
Chicken 8- | Fish 12- | Shrimp 14-

Classic Caesar Salad 12-
Crisp Romaine, Creamy Caesar Dressing,
Aged Parmesan, Herb Croutons

Garden Salad 9-
Spring Mix, Red Onions, Cucumber, Cherry
Tomatoes, Carrots, Balsamic Vinaigrette

Strawberry & Spinach 13-
Baby Spinach, Red Onions, Strawberries,
Candied Walnuts, Goat Cheese, Raspberry
Vinaigrette,

Caprese Salad 14-
Heirloom Tomatoes, Fresh Basil, Fresh
Mozzarella, Balsamic Glaze, On a Bed of
Spinach

SIDES

French Fries 5-

Coconut Rice 5-

Seasonal Veggies 4-

Sweet Plantains 4-

Garlic Mash 6-

Asparagus 7-

Crab Fried Rice 11-

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

RED WINE

Robert Mondavi Cabernet Sauvignon	9 - 38
Altered Dimension Cabernet Sauvignon	10 - 38
Red Diamond Merlot	9 - 35
Josh Cellar Pinot Noir	9 - 35
Caymus Cabernet Sauvignon	180
Belle Glos Pinot Noir Russian River Valley	95
The Prisoner Red Blend California	80

WHITE WINE

Jam Cellar Butter Chardonnay	9 - 38
Chateau St. Michelle Chardonnay	10 - 38
Kim Crawford Sauvignon Blanc NZ	10 - 40
The Hogue Cellars Riesling	9 - 34
Chloe Pinot Gregio	10 - 35
Beringer Moscato California	9 - 35
Kendall Jackson Chardonnay	45
Sonoma Cutrer Chardonnay	50

MARTINIS

Dirty CEO
Tito's Vodka, Olive Juice, Blue Cheese Olive

French Martini
Coconut Rum, Chambord, Pineapple Juice

Espresso Martini
Espresso, Vanilla Vodka, Kahlua

Chocolate Martini
Godiva Chocolate Liqueur, Vanilla Vodka, Kahlua, Baileys, Chocolate Syrup Swirl

Coral Club Cosmo
Citron Vodka, Fresh Squeezed Lime Juice, Splash Tripple Sec, Cranberry Juice

COCKTAILS

New Fashion
Knob Creek Bourbon, Angostura, Luxardo Cherries, Orange Peel, Dash Agave

Old Fashion
Choice of Bourbon, Angostura Orange Bitters, Luxardo Cherries, Orange Peel, Simpe Syrup

Ultimate Margarita
Patron Tequila, Signature Margarita Mix, Grand Marnier, Splash Orange Juice

Strawberry Margarita
Don Julio Tequila, Signature Margarita Mix, Tripple Sec, Fresh Strawberry Mix

White Peach Aperol Spritz
Grey Goose Peach Rosemary Vodka, Aperol, Prosecco, White Cranberry Juice, Splash Club Soda