

Small Plates

SHRIMP MARGARITA 14.00
Avocado, tomato, onion, jalapeño, lime and Yucatán salsa

KOBE BEEF SLIDERS 14.00
Caramelized onions and Sriracha mayo

JUMBO LUMP CRAB CAKE 14.00
Jumbo lump crabmeat, stone ground mustard sauce and lemon butter

BUFFALO CHICKEN WINGS 12.00
Tossed in a spicy honey chipotle sauce, served with your choice of ranch or bleu cheese dressing

CRISPY CHICKEN AND SHRIMP SPRING ROLLS 11.00
Julienne vegetables and rice noodles

BEEF EMPANADAS 10.00
Kobe beef, onions, peppers, tomato, sofritio, raisins, cilantro, diced egg and salsa rosado

Soups

GULF COAST GUMBO CUP 5.00 BOWL 9.00
Chicken, sausage and shrimp slow-cooked with okra, tomatoes, onions and peppers

TOMATO BASIL SOUP CUP 4.00 BOWL 8.00
Served with a mini grilled cheese sandwich

Bowls

COBB SALAD 15.00
Grilled chicken breast, tomatoes, bacon, bleu cheese, egg and avocado with your choice of dressing

CAESAR SALAD 10.00
Traditional salad with house-made dressing, pecorino and herb croutons

with chicken 14.00

with shrimp 16.00

with Ahi tuna 17.00

with salmon 17.00

SPINACH SALAD 12.00
Sliced vine-ripened tomato, mushrooms, spiced pecans, warm goat cheese

TRADITIONAL GREEK SALAD 12.00
Tossed with romaine lettuce, tomatoes, red onion, cucumber, peppers, feta cheese, Kalamata olives, homemade oregano dressing served with pita bread

with chicken 14.00

with shrimp 16.00

with Ahi tuna 17.00

with salmon 17.00

CILANTRO LIME SHRIMP SALAD 14.00
Iceberg, roasted peppers, tomatoes, jack cheese, avocado, tortilla crisps and your choice of dressing

PAU HANA TUNA POKE 17.00
Sushi rice, cucumber, scallions, cilantro, jalapeno, sesame seeds, shoyu and wasabi mayo

SHRIMP AND AVOCADO POKE 16.00
Sushi rice, cucumber, carrots, scallions, cilantro, jalapeno and ginger aioli

SALMON LOMI LOMI 17.00
Green onion, tomato, Maui onion and Hawaiian sea salt on a bed of sushi rice

Big Plates

GULF COAST JUMBO LUMP CRAB CAKES 25.00
Lemon butter and stone ground mustard sauce

HERB ROASTED ORGANIC CHICKEN BREAST AND GRILLED SHRIMP 24.00
Spinach mashed potatoes and jumbo asparagus lemon butter sauce

8OZ USDA PRIME FILET MIGNON 40.00

16 OZ USDA PRIME RIBEYE 43.00

Accompaniments

BÉARNAISE SAUCE 3.00

MUSHROOM TRUFFLE BUTTER 3.00

BLUE CHEESE BUTTER 3.00

SHRIMP FONDUE 8.00

JUMBO LUMP CRAB OSCAR 8.00

EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

AHI TUNA TATAKI 14.00
Edamame aioli and ginger soy sauce

ORGANIC HUMMUS AND FLATBREAD 10.00
Homemade flatbread, feta cheese, vine-ripened tomatoes, Kalamata olives and Greek olive oil

GARLIC SHRIMP WITH AVOCADO AND LEMON BUTTER 15.00
Gulf prawns with spicy garlic lemon butter sauce sliced avocado and arugula

KALE GOAT CHEESE AND BLUEBERRY SALAD 12.00
Baby Kale, Tomatoes, Blueberries, Goat Cheese, Candied Pecans and Lemon Honey Vinaigrette

HONEY GARLIC GLAZED SALMON 24.00
Roasted Sweet Potato, Mushrooms and Spinach

TURKEY SPINACH WRAP 12.00
Jack Cheese, Spinach, and Avocado Wrapped in a flour tortilla

OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.



Omelets and Eggs

EGGS BENEDICT 15.00

Poached eggs, Canadian bacon, English muffin and hollandaise sauce

SMOKED SALMON BENEDICT 16.00

Two organic poached eggs on wilted spinach and smoked salmon on toasted English muffin with an olive oil citrus hollandaise

OMELET 14.00

Made with three fresh jumbo eggs or Egg Beaters, with choice of cheddar, jack or Swiss cheese and three fillings – ham, mushrooms, onions, scallions, tomatoes, bell peppers, jalapeños, bacon, sausage or spinach. Served with choice of English muffin, wheat toast, white toast, croissant or bagel

each additional ingredient .75 each

Tortillas

YUCATÁN FISH TACOS 12.00

Grilled tilapia, shaved lettuce, avocado, pickled red onion and salsa verde

ROAST PORK TACOS 12.00

Pulled pork, black beans, pico de gallo and queso blanco

QUESADILLAS 10.00

Guacamole, pico de gallo and sour cream

with smoked chicken 12.00

with grilled shrimp 14.00

Sandwiches

All sandwiches served with choice of French fries, tater tots, potato chips, coleslaw, potato salad, small house salad or fresh fruit

TRADITIONAL CLUB 12.00

Turkey, ham, Swiss and cheddar cheese with lettuce, tomato and bacon on wheat or white toast

SHRIMP AND BACON CLUB 13.00

Grilled shrimp, bacon, lettuce, tomato, avocado and Swiss cheese on toasted sourdough bread

TURKEY BURGER 13.00

Half-pound of fresh ground turkey with choice of American, cheddar, Swiss, or jack cheese

Add: mushrooms, grilled onions, bacon, ham, avocado, jalapeños

or a fried egg .75 each

CUBAN SANDWICH 12.00

Roast pork, honey ham, Swiss cheese, sliced pickles and brown mustard on bolillo bread

KOBE BEEF BURGER 15.00

Half-pound certified Kobe beef with your choice of American, cheddar, Swiss, Jack or blue cheese

Add: mushrooms, grilled onions, bacon, ham, avocado, jalapeños or a fried egg .75 each

CALIFORNIA CHICKEN SANDWICH 12.00

Grilled chicken breast, pepper jack cheese, sliced avocado, tomato and fresh sprouts with chipotle mayo

Brick Oven Pizza and Flatbreads

CHEESE PIZZA 15.00

14" house-made dough hand tossed with the finest sauce and mozzarella cheese

Add: pepperoni, ham, Italian sausage, grilled chicken, ground beef, Canadian bacon 1 each

Add: shrimp, crab, smoked salmon

2 each

Add: mushrooms, green peppers, onions, tomatoes, spinach, Kalamata olives, green olives, pineapple, feta cheese, goat cheese .75 each

MEAT LOVERS PIZZA 16.00

Italian sausage, ground beef and pepperoni

VEGGIE PIZZA 16.00

Tomatoes, mushrooms, onions, green olives, green peppers and spinach

CALIFORNIA FLATBREAD 12

Grilled chicken, spinach and artichoke hearts

NEW YORK FLATBREAD 12

Pepperoni, sausage and mushrooms

VEGGIE FLATBREAD 12

Tomatoes, mushrooms, onions, peppers and spinach

Dessert

BERRIES OF THE SEASON 8.00

WHITE CHOCOLATE BREAD PUDDING 8.00

White chocolate bourbon sauce

WARM CHOCOLATE LAVA CAKE 8.00

Vanilla bean ice cream

TRES LECHES CAKE 8.00

Dulce de leche sauce