



Starters

PEEL & EAT SHRIMP 1lb (GF) (SF) | 26
Old Bay seasoned, cocktail sauce, lemon

CHICKEN WINGS (10) | 20
Jerk dry rub, Buffalo or BBQ, celery sticks, blue cheese dip

CHICKEN TENDERS | 18
pub fries, honey mustard, BBQ

CHIPS & SALSA | 16
guacamole and roasted tomatosalsa
ADD Queso | 6

BLACK BEAN AVOCADO HUMMUS (V) | 15
crisp vegetables, grilled naanbread

Salads

CAESAR (V) | 14
romaine, parmesan, Caesar dressing, garlic croutons

GULF COBB SALAD (SF) | 24
shrimp, lump crab meat, bacon, cherry tomatoes, boiled egg, avocado, blue cheese crumbles, and cilantro-ranch dressing

TROPICAL QUINOA SALAD (GF) | 18
romaine, black beans, red onion, cherry tomatoes, avocado, pineapples, and mango-citrus dressing

salad additions
chicken 8 | shrimp (SF) 9 | grouper 16

Handhelds

all handhelds are served with French fries and fresh watermelon

PRESSED BURGER | 23
two all-beef patties, lettuce, tomato, onion, American cheese, bacon, brioche bun

GROUPE SANDWICH | 28
seared or blackened, jalapeño honeyslaw, sofrito aioli, brioche bun

GRILLED CHICKEN SANDWICH | 20
salsa roja, provolone cheese, garlic aioli, lemon arugula, grilled ciabatta

ANGUS BEEF HOT DOG | 13
deli mustard, brioche bun

CAESAR WRAP (V) | 13
romaine, parmesan, Caesar dressing
additions
chicken 8 | shrimp (SF) 9 | grouper 16

CUBANO WRAP | 22
pulled pork, Swiss cheese, ham, pickles, mustard

Tacos | \$20

made with locally sourced corn tortillas, served with salsa & topped with queso fresco, cilantro, radish and pickled onions

MAHI-MAHI (GF)
seared or blackened

CARNITAS (GF)
slow roasted pulled pork shoulder

JACKFRUIT SOFRITO (V) (GF)
young jackfruit seasoned with Latin spices

(SF) Shellfish, (GF) Gluten Free, (N) Nuts, (V) Vegetarian

20% discretionary gratuity will be added to parties of six (6) or more

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

Beach Potions

CAPTAIN'S PAINKILLER | 17

Captain Morgan spiced rum, pineapple, coconut

BLACKBERRY LEMONADE | 16

Tito's vodka, fresh blackberries, lemonade

SPICY MANGO 'RITA | 16

Patron Silver, fresh mango, jalapeños, Tajin rim

GOLDEN MARGARITA | 17

Don Julio Blanco, Grand Marnier, cold-pressed lime

Beer

DOMESTIC CANS | 8

Miller Lite, Michelob Ultra, Coors Light, Yuengling, Bud Light

CRAFT & IMPORTED | 9

Corona Premiere, Stella, High 5 IPA, Modelo, JW American Wheat

Hand Seltzen | \$8

WHITE CLAW | Black Cherry or Mango

HIGH NOON | Pineapple or Watermelon

Wine

	gl btl
CAPOSALDO , Prosecco	14 55
MOET & CHANDON , Champagne	25 100
FLEUR DE PRAIRIE , Rosé	14 55
PIGHIN , Pinot Grigio	14 54
SIMI , Chardonnay	14 55
VILLA MARIA , Sauvignon Blanc	13 53
MEIOMI , Pinot Noir	15 60

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