



Appetizers

- Fish Dip** House-made smoked fish dip on top of crostinis, garnished with fresh lemon zest and herbs 10
- Spicy Pickled Asparagus** Pickled in house with our special recipe, served with tomato remoulade 8
- * **Tuna Carpaccio** Paper thin sushi grade tuna served with wakame, lime soy glaze and wasabi cream 12
- Buffalo Shrimp Nachos** Corn tortillas, fried shrimp, bleu, cheddar, lettuce, diced tomato and ranch drizzle 15
- Conch Fritters** Bahamian style conch fritters fried golden brown, served with a spicy mango habanero sauce 10
- Coconut Shrimp** Hand breaded jumbo shrimp fried golden brown served with citrus chili sauce 12
- Capt'n Calamari** Tender fried calamari, pickled asparagus and onions with a tomato remoulade 11
- * **Seared Scallop** On grit cakes topped with roasted tomato jam, garnished with herb oil 14
- Crab Cakes** Seared, topped with light arugula salad and jalapeño remoulade 13
- Buffalo Lollipop Wings** Chicken drumsticks fried crispy tossed in buffalo sauce with ranch dressing 9



Seafood and Raw Bar

Peel and Eat Shrimp 1/2lb 10 1lb 18

- * **Scallop Ceviche** Thin slices of jumbo scallop marinated in fresh squeezed citrus juice and zest, tomato, and chives 10
- * **Oysters on the half shell** raw, steamed or broiled with bacon and parmesan MP
- Local Clams on the half shell** raw, steamed, or broiled with bacon and parmesan MP
- Split King Crab Legs** served with clarified butter MP
- Seafood Tower** oysters, raw clams, peel and eat shrimp, scallop ceviche, chilled lobster tail
chilled split king crab legs, fish dip, and smoked salmon 75 / 105
- Stone Crab or Rock Shrimp (Seasonal)** MP



Salad/Soups

- Lobster Bisque** Cup/6 Bowl/9 **Chef's Soup of the Day** Cup/6 Bowl/9
- House Salad** Mixed greens tossed in creamy house vinaigrette with grape tomatoes, cucumber
and shaved parmesan Side/6 Large/10
- Caesar Salad** Romaine tossed in Caesar dressing with crisp croutons, balsamic and shaved parmesan Side/6 Large/10
- Arugula Salad** Fresh arugula, grape tomato, pickled asparagus tossed in tomato vinaigrette topped with sunflower
seeds and goat cheese 12
- Spinach Salad** Fresh baby spinach, bacon bits, pickled onions tossed in orange blossom vinaigrette topped with
bleu cheese and candied pecans 12
- Florida Superfood Salad** Shredded vegetables and romaine blend, red onion, and mandarin oranges tossed
in a citrus vinaigrette topped with tossed almonds 12
- Shrimp/6 Seared Scallops/6 Fresh caught fish MP Chicken Breast/4 tenderloin medallions/8
- Dressings** ranch, citrus vinaigrette, creamy house vinaigrette, sundried tomato vinaigrette and orange-blossom honey mustard vinaigrette



Pasta

Lobster and Crab Mac & Cheese Penne with a creamy lobster, crab meat, and cheddar cheese sauce topped with a roasted split Lobster tail 36

Portobello Pasta Portobello mushroom with asparagus and caramelized onions served over pappardelle with a marsala cream sauce 18

Shrimp and Spinach Pasta shrimp sautéed in a sundried tomato white wine sauce with shallots, fresh spinach and gluten-free penne pasta 20



Main Entrees

Filet Mignon Grilled filet topped with house made demi served with mashed potatoes and asparagus

12 oz/38 8 oz/30 6 oz medallions/24

Grilled NY Strip 12 oz grilled Strip Steak brushed with garlic butter served with mashed potatoes and asparagus 32

The Captain's Cut Prime Rib Slow Roasted and served with rosemary infused au jus, mashed potatoes, and asparagus

28 oz for 2/48 14 oz/26 10 oz/22

(limited availability, only served after 4 pm)

Add on Shrimp/6 Seared scallops/6 Split lobster tail/19 Oscar/10 Mushroom bleu cheese crust/4

Herb Crusted Pork Chop 12 oz double bone chop crusted with fresh rosemary, topped with a dried cherry port wine demi, served with mashed potatoes and fresh vegetable 28

Lemon Parmesan Crusted Chicken Breast Chicken cutlets crusted with lemon parmesan panko, seared and topped with citrus-sundried tomato sauce, mashed potatoes and fresh vegetable 23

Roasted Half Chicken Pan-roasted and deboned, finished with a garlic herb sauce, mashed potatoes and asparagus 22

Fresh Catch Daily selections of fresh fish, either pan seared, roasted with lemon herb garlic butter, blackened, or grilled, served with rice and asparagus MP

Split Tail 6oz Lobster tail roasted with a hollandaise sauce served with coconut rice and vegetable of the day 32

Shrimp and Grits Shrimp sautéed in redeye gravy with cheese garlic grits topped with rendered bacon and chives 24

* **Tropical Seared Tuna** Tuna seared, served alongside citrus slaw with ginger miso cream and lime soy drizzle 28

Seafood Oscar Scallops and Shrimp seared, served over asparagus topped with jumbo lump crab meat and hollandaise sauce 32

Crab Cakes Large Crab cakes served on a bed of asparagus topped with arugula salad and jalapeno remoulade 22

Whole Fried Snapper Local snapper fried whole over coconut rice with asparagus MP
(this item is at limited availability)

Cook Your Catch Your fresh caught fish cooked your way, either pan seared, roasted with lemon herb garlic butter, blackened, or grilled served with rice and vegetable per person/12

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



Flatbread Selections

Black & Bleu Braised beef, sweet and tangy caramelized onion and blue cheese 12

Veggie Brushed with garlic butter, tomato, mushrooms, asparagus, balsamic reduction drizzle and shaved parmesan 11

Salmon Arugula, lemon segments, goat cheese and fresh chives topped with smoked salmon 13



Sandwiches

Fresh Catch Fish BLT Fish of the day, grilled, blackened or fried topped with lettuce, tomato, crispy bacon and jalapeno tartar on a toasted ciabatta bun served with fries 16

Buffalo Style Chicken Sandwich Crispy fried chicken breast tossed in buffalo sauce topped with blue cheese on a brioche bun served with fries 13

Rustic Braised Beef Shaved beef, arugula, roasted red pepper, swiss cheese topped with horseradish cream on a ciabatta bun with fries 12

Fresh Fish Tacos Lightly fried and served on top citrus slaw with a drizzle of Sriracha sour cream with tortilla chips 13

Stuffed Portobello Sandwich Portobello mushroom stuffed with spinach, red pepper and parmesan with fresh spinach and tomato on a ciabatta bun served with tortilla chips 13

Crab Cake Sandwich Seared crab cake topped with tomato, arugula salad and jalapeno remoulade on a ciabatta bun served with fries 14

Grilled Chicken Sandwich Grilled chicken breast topped with your choice of cheese, lettuce and tomato on a ciabatta bun served with fries 12

Cheese Burger 8 oz burger grilled to your specifications, with lettuce and tomato topped with your choice of cheese on a brioche bun served with fries 12

Sides

Lobster and Crab Mac n Cheese 12

Bread with pesto oil dipping sauce 3

Cheese grits 3

Today's Vegetable 4

Garlic Mashed Potatoes 3

Coconut Rice 4

Citrus Superfood Slaw 3

Asparagus 6

French Fries 3

Add Bacon /2, Sautéed Mushrooms, Caramelized Onions and Cheese/ 2 Cheddar, Swiss, Provolone, and American