

PATIO BAR & GRILL

MENU

RAW BAR	*OYSTER ON HALF SHELL	\$26.95	SALADS	RASPBERRY SPINACH	\$14.95
	HALF DOZEN	\$14.95		blue cheese crumbles, candied walnuts, tangerines, cucumber, raspberry vinaigrette	
SOUPS	SMOKED FISH DIP (MAHI)	\$14.95	CHICKEN COBB SALAD	\$16.95	
	SHRIMP COCKTAIL	\$16.95	romaine, tomato, bacon, avocado, gorgonzola, egg & ranch dressing (sub any protein add \$5)		
STARTERS	CLAM CHOWDER	\$9.95	*CAESAR SALAD	\$11.95	
	CHICKEN NOODLE SOUP	\$8.95	romaine, white balsamic caesar dressing, parmesan & croutons		
STARTERS	VOLCANO EGG ROLLS	\$13.95	GREEK SALAD	\$14.95	
	FRIED CALAMARI	\$16.95	romaine, olives, tomatoes, feta, red onions, cucumbers, Greek dressing. Served with peperoncino		
STARTERS	STEAK CHIMICHURRI CROSTINI	\$16.95	PROTEIN ADD ON	SKIRT STEAK	\$12.95
	CRISPY CHICKEN TENDERS	\$16.95		CHICKEN BREAST (blackened or grilled)	\$7.95
STARTERS	PATIO BAR WINGS	\$16.95	GRILLED SHRIMP	\$10.95	
	*TUNA TARTARE	\$14.95	MAHI MAHI (blackened or grilled)	\$12.95	
STARTERS	*SPICY TUNA NACHOS	\$17.95	SALMON (blackened or grilled)	\$10.95	
	*TUNA OR SALMON POKE BOWL	\$17.95	*SESAME SEARED TUNA (blackened or grilled)	\$10.95	
STARTERS	SHRIMP BANG BANG	\$16.95	SANDWICHES	CALIFORNIA GRILLED CHICKEN	\$15.95
	CHICKEN POT STICKERS	\$15.95		avocado, provolone, lemon garlic aioli, lettuce, tomato, brioche bun	
STARTERS	ARANCINI	\$14.95	GRILLED BEACH BURGER	\$15.95	
	POPCORN SHRIMP	\$16.95	lettuce, tomato, brioche bun add cheese \$1 / add bacon \$2		
STARTERS	BACON CHEESEBURGER DIP	\$14.95	CUBAN SANDWICH	\$15.95	
	HASHBROWN CASSEROLE DIP	\$14.95	roast pork, ham, mustard, pickles & Swiss cheese served on a pressed Cuban bread		
STARTERS			BEYOND BURGER 	\$15.95	
			GRILLED MAHI MAHI	\$17.95	
STARTERS			TURKEY CLUB	\$17.49	
			BEACH SLIDERS	\$14.95	
STARTERS			*SANDWICHES SERVED WITH CHOICE OF COLESLAW OR FRENCH FRIES (SWEET POTATO FRIES, ADD \$2) **GLUTEN FREE BUN, +\$2		
			FISH AND CHIPS	\$17.95	
ENTREES			MAHI TACOS (3)	\$18.95	
			CHURRASCO STEAK	\$36.00	
ENTREES			BLACKENED CHICKEN ALFREDO	\$19.95	
			FETTUCINE AND MEATBALLS	\$19.95	
ENTREES			VEGAN FETTUCINE BOLOGNESE	\$19.95	
			FISH	\$20.00	
SIDES			SPINACH	\$5.99	
			VEGGIES	\$5.99	
SIDES			COLE SLAW	\$5.99	
			GARLIC MASH POTATOES	\$5.99	
SIDES			GARLIC PARMESAN BRUSSEL SPROUT	\$5.99	
			ONION RINGS	\$5.99	
SIDES			JASMINE RICE	\$5.99	
			SWEET POTATO FRIES	\$5.99	
SIDES			FRENCH FRIES	\$5.99	



*Consumer Advisory - Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

 BEYOND MEAT

**Parties of 6 or more - a 20% gratuity will be automatically added



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MENU

BEVERAGES

LEMONADE	\$4.00
ICED TEA (Sweet or Unsweetened)	\$4.00
COKE, DIET COKE, SPRITE, GINGER-ALE	\$4.00
JUICE	\$5.50
SAN PELLEGRINO SPARKLING (Small)	\$4.00
SAN PELLEGRINO SPARKLING (Large)	\$6.00
COFFEE	\$4.50
ESPRESSO (Double \$4.95)	\$3.95
CAPPUCCINO	\$5.50
HOT TEA	\$4.50
HOT CHOCOLATE	\$4.50

BEER

<u>DRAFT</u>	
BUDLIGHT	\$7.00
BLUE MOON	\$8.00
LOCAL IPA	\$8.00
MILLER LITE	\$7.00
MODELO	\$8.00
YUENGLING	\$7.00
SAMUEL ADAMS	\$8.00
STELLA	\$8.00
PROSPERITY VANILLA CREAM ALE	\$8.00
<u>BOTTLES</u>	
BUDLIGHT	\$6.00
BUDWEISER	\$6.00
COORS LITE	\$6.00
MICHELOB ULTRA	\$6.00
MILLER LITE	\$6.00
CORONA LITE	\$6.00
CORONA EXTRA	\$7.00
HEINEKEN	\$7.00
SAMUEL ADAMS	\$7.00

OTHERS

<u>HARD CIDER</u>	
ANGRY ORCHARD	\$7.00
<u>HARD SELTZER</u>	
HIGH NOON	\$8.00

COCKTAILS

SPIKED LEMONADE	\$11.00
RUBY RED	\$11.00
Deep Eddie's ruby red vodka and club soda	
OCEAN BLUE	\$11.00
Cuervo1800 coconut tequila, blue curacao, pineapple juice	
TROPICAL MULE	\$11.00
Deep Eddie's peach vodka, ginger beer, splash of pineapple	
JACK OF CLUBS	\$11.00
silver rum, 360 mandarin orange vodka, pineapple, orange juice, club soda	
PINA COLADA	\$11.00
silver rum, cream of coconut, splash of pineapple	
MAI TAI	\$11.00
light rum with lime, pineapple and orange juices, orange liqueur topped with dark rum	
RUM RUNNER	\$13.00
silver rum, banana liquor, black raspberry liquor, fresh lime	
FLORIDA HURRICANE	\$13.00
light and dark rum, lime juice, orange and passion fruit, simple syrup and grenadine	
ESPRESSOTINI	\$13.00
shot espresso, Van Gogh double espresso vodka, stoli vanilla	

CHAMPAGNE AND SPARKLING WINE

	GLASS	BOTTLE
COMTE DE CHAMBERI (SPAIN, NV)	\$10.00	\$35.00
JP. CHENET (FRANCE) split	\$12.00	
JP. CHENET ROSE (FRANCE) split	\$13.00	
LUNETTA, PROSECCO (ITALY) split	\$13.00	\$45.00
NOMINE - RENARD CHAMPAGNE (NV) brut		\$69.00
NOMINE - RENARD ROSE CHAMPAGNE (NV) brut		\$69.00

WHITE WINE

	GLASS	BOTTLE
<u>CHARDONNAY</u>		
J.LOHR, ESTATES, RIVERSTONE (Monterey, CA)	\$12.00	\$43.00
BLACK STALLION (North Coast, CA)	\$13.00	\$45.00
SONOMA CUTRER (CA)		\$57.00
<u>PINOT GRIGIO</u>		
CAPOSALDO (Italy)	\$10.00	\$35.00
PINOT GRIS, FIRESTEED (Willamette Valley, OR)	\$13.00	\$45.00
SANTA MARGHERITA (Alto Adige, Italy)		\$60.00
<u>SAUVIGNON BLANC</u>		
GIESEN (Marlborough, NZ)	\$10.00	\$35.00
CASILLERO DEL DIABLO, CONCHA Y TORO (Chile)		\$39.00
KIM CRAWFORD (NZ)	\$13.00	\$45.00
SANCERRE, JACQUES DUMONT (Loire valley, France)		\$69.00
<u>OTHER WHITES</u>		
AVELEDA, FONTE VINHO VERDE (Portugal)	\$10.00	\$35.00
STELLA ROSA, MOSCATO D'ASTI (Piedmont, Italy)	\$10.00	\$35.00
RELAX, RIESLING (Germany)	\$11.00	\$39.00
PINE RIDGE, CHENIN BLANC VIOGNIER (CA)	\$13.00	\$45.00
PFAFEL, GRUNER, VELTLINER, VOMHAUS (Austria)	\$13.00	\$45.00
TRIMBACH, PINOT BLANC (Alsace)		\$50.00

ROSE

	GLASS	BOTTLE
<u>ROSE</u>		
CHATEAU DE BERNE, ROMANCE (PROVENCE FRANCE)	\$13.00	\$45.00

RED WINE

	GLASS	BOTTLE
<u>CABERNET SAUVIGNON</u>		
MAISON NICOLAS (France)	\$10.00	\$35.00
J.LOHR 7 OAKS (Paso Robles, CA)	\$13.00	\$45.00
BR.COHN "SILVER LABEL" (North Coast, CA)		\$47.00
THE CRITIC (Napa Valley, CA)		\$51.00
<u>PINOT NOIR</u>		
MAISON NICOLAS (France)	\$10.00	\$35.00
BOGLE, (CA)	\$13.00	\$45.00
CHERRY PIE ("Three Vineyards", CA)		\$51.00
<u>MERLOT</u>		
MAISON NICOLAS (France)	\$10.00	\$35.00
<u>OTHER REDS</u>		
CHATEAU LA TUILERIE DU PUY (Bordeaux, France)	\$12.00	\$43.00
TROUBLEMAKER (Paso Robles, CA)	\$13.00	\$45.00
COPPOLA DIAMOND, ZINFANDEL (Paso Robles, CA)	\$13.00	\$45.00
DOMAINE BOUSQUET, GAIA (Argentina)	\$14.00	\$47.00
MASI CAMPOFIORIN (Italy)	\$15.00	\$51.00

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