



LUNCH/DINNER MENU

STARTERS

Volcano Spring Rolls, \$10.95
crab rolls served with sriracha mayo, bbq teriyaki glaze & wakame slaw, roasted sesame seeds, scallions

Shrimp Cocktail, \$12.95
jumbo shrimp, house-made tequila lime cocktail

Thai Coconut Chili Shrimp, \$13.50
tossed in thai chili sauce, wakame slaw & sriracha aioli

Fried Calamari, \$13.95
lightly coated and served with sweet chili, lemon garlic aioli & marinara dipping sauce

Steak Chimichurri Crostini, \$11.95
sliced skirt steak on toasted baguette bread, chimichurri sauce & pico relish

Crispy Chicken Tenders, \$11.95
orange blossom honey mustard dipping sauce served with french fries

Patio Bar Wings, \$11.95
choice of jerk seasoning, spicy honey garlic, teriyaki or buffalo sauce, served with ranch or blue cheese dip

SOUP

Clam Chowder, \$6.95
chunky clams, potatoes, cream base

SALADS

Raspberry Spinach, \$10.95
gorgonzola, candied walnuts, tangerines, cucumber, raspberry vinaigrette

Chicken Cobb Salad, \$14.95
romaine, tomato, bacon, avocado, gorgonzola, egg & ranch dressing (sub any protein add \$2)

Caesar salad, \$7.95
romaine, white balsamic caesar dressing, parmesan, crostini

Greek Salad, \$10.95
romaine, olives, tomatoes, feta, red onions, cucumbers, red wine vinaigrette

SANDWICHES


*served with choice of coleslaw or french fries (sweet potato fries, add \$2)

California Grilled Chicken, \$14.95
avocado, provolone, lemon garlic aioli, lettuce, tomato, brioche bun

Grilled Beach Burger, \$12.95
lettuce, tomato, brioche bun
with cheese \$13.50 / with bacon \$13.95

Sunset Burger (1/2lbs), \$13.95
caramelized onions, mushrooms, Swiss cheese, lettuce, tomato, brioche bun

Cuban Sandwich, \$12.95
roast pork, ham, mustard, pickles & Swiss cheese served on a pressed Cuban bread

Beyond Burger, \$12.95 
beyond meat patty served in a brioche bun with lettuce, tomato, onion and avocado

Grilled Mahi Mahi, \$15.95
black bean aioli, black bean coleslaw, lettuce, tomato, brioche bun

Turkey Club, \$12.95
pan roasted turkey breast, bacon, lettuce, tomato, mayonnaise, toasted sourdough bread

Beach Sliders, \$11.50
3 beef patties, red onion, pickles, horseradish aioli, potato rolls

PROTEIN OPTION ADD ON

(Blackened or Grilled, \$6.95)

Mahi Mahi
Salmon
Skirt Steak
Chicken Breast
Grilled Shrimp

SIDES

*choose 2 with entrees

Spinach
Veggies
Parmesan Cous Cous
Mashed Potatoes
Jasmine Rice

ENTREE

Bahamian Grilled Mahi Mahi, \$20.95
roasted black bean, corn, cilantro salsa, citrus beurre blanc sauce

Grilled Salmon, \$20.95
grilled pineapple salsa, citrus beurre blanc sauce

Blackened Grouper, \$26.95
grilled with lemon beurre blanc sauce

Churrasco Steak, \$21.95
marinated grilled skirt steak, fresh cilantro, parsley, chimichurri sauce

NY Strip Steak, \$32.00
topped with mushrooms, onions, demi glaze sauce, choice of 2 sides

Blackened Chicken Alfredo, \$18.95
lightly blackened, sauteed cremini mushrooms over fettucine pasta (no additional sides included)

Mediterranean Grilled Chicken, \$19.95
herb roasted plum tomatoes, portobello, feta cheese, balsamic reduction, toasted almonds

Pork Ribs (Full Rack), \$20.95
braised back ribs, smoked bbq sauce, beer batter fried onion ring

DESSERTS

Fried Oreos, \$8.95
Oreo cookie dipped in batter and fried. Served with Vanilla gelato.

Key Lime Pie, \$6.00
Florida Key Lime Pie with whipped cream

Chocolate Lava Cake, \$8.95
Molten Lava chocolate filled chocolate cake with Vanilla gelato.

Bread Pudding, \$8.95
Home made bread pudding with walnuts, dried cranberries, and banana in a sweet Bourbon sauce. Served with Vanilla gelato.

Zabaglione, \$6.00
Egg yolk custard with Vanilla, Marsala wine, and fresh blueberries.

ALL DAY MENU

*Full bar service available

BEVERAGES

Lemonade	\$2.95
Iced Tea (Raspberry or Unsweetened)	\$2.95
Coke, Diet Coke, Sprite, Ginger-Ale or juice	\$2.75
San Pellegrino Sparkling or Panna Water (Small)	\$4.00
San Pellegrino Sparkling or Panna Water (Large)	\$6.00
Espresso	\$2.95
Capuccino	\$3.95

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
Maschio Prosecco (Split)	\$10.00	
Chandon, Brut, Napa		\$39.00
Perrier Jouet, Brut, France		\$69.00
Veuve Clicquot, Yellow Label, France		\$89.00

WHITE WINES

	Glass	Bottle
Chardonnay		
Coastal Vines, CA	\$7.00	\$25.00
A to Z "unoaked", OR	\$8.00	\$28.00
Sonoma Cutrer	\$14.00	\$46.00

Pinot Grigio

Coastal Vines, CA	\$7.00	\$25.00
Caposaldo, Italy	\$8.00	\$28.00
Santa Margherita, Alto Adige, Italy	\$16.00	\$48.00

Sauvignon Blanc

Clifford Bay, NZ	\$8.00	\$28.00
Roth, Sonoma	\$9.00	\$32.00
Kim Crawford, NZ	\$11.00	\$38.00

Other Whites

White Zinfandel, Coastal Vines, CA	\$7.00	\$25.00
Riesling, Relax, Germany	\$8.00	\$28.00
Rose, Cupcake, CA	\$8.00	\$28.00

RED WINES

	Glass	Bottle
Cabernet Sauvignon		
Coastal Vines, CA	\$7.00	\$25.00
Cartlidge&Brown Reserve, CA	\$9.00	\$32.00
J.Lohr 7 Oaks, Paso Robles	\$11.00	\$38.00
BR Cohn, Silver Label, North Coast	\$14.00	\$46.00

Pinot Noir

Cupcake, Central Coast	\$8.00	\$28.00
Acrobat, OR	\$13.00	\$40.00

Merlot

Coastal Vines, CA	\$7.00	\$25.00
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Other Reds

Malbec, Trivento Amado Sur, Mendoza	\$9.00	\$32.00
Red Blend, Casillero Del Diablo Reserva, Mendoza	\$9.00	\$32.00

