LUNCH

STARTERS FLORIDA ROCK POPCORN SHRIMP MANGO CHICKEN LETTUCE WRAPS 24 20 Pulled chicken, mango, cucumber, cilantro sweet chili, Lightly battered and served with Thai sweet chili and dynamite sauce sesame-hoisin, toasted peanuts AHI TUNA NACHOS MIXED BAG OF SEAFOOD 26 29 Fried shrimp, scallops, calamari, veggies, Seared sushi grade tuna, crispy wonton chips, gochujang sauce, chipotle aioli, jalapeño, wakame kev lime aioli and cocktail sauce **SMOKED FISH DIP** 18 Served with pita triangles and fresh vegetables SALADS GRILLED CHICKEN CAESAR 18 WEDGE 17 GF Baby iceberg, toasted pepita, gorgonzola, Romaine, croutons, shaved parmesan, candied pecan, heirloom cherry tomato, bacon, crispy capers, caesar dressing bleu cheese dressing GARDEN ROASTED BEET GF V GF V 14 14 Baby greens, cucumber, heirloom tomato, Honey whipped goat cheese, roasted beets, hearts of palm, rainbow curls, citrus-ginger dressing toasted pistachio, orange zest, local honey HANDHELDS Served with house made sweet & smoky chips fries or fresh fruit \$4 **GROUPER SANDWICH GRILLED PORTABELLO &** 2I 25 Choice of blackened or grilled. Served with lettuce, VEGETABLE CIABATTA tomato, pickled red onion, key lime aioli Marinated and grilled portobello mushroom, roasted pepper, zucchini, squash, baby spinach, SOUTHERN FRIED 22 basil pesto and balsamic glaze **CHICKEN SANDWICH** LOBSTER ROLL Buttermilk brined crispy chicken, pimento cheese, lettuce, 34 tomato, pickles, comeback sauce Butter poached cold water lobster, buttered brioche bun ISLAND BURGER 18 8 oz angus beef patty, island sauce, lettuce, tomato, onion and pickle on a buttered brioche bun MAINS MAHI TACOS 26 BLACKENED RED FISH 27 Blackened mahi mahi, avocado-lime slaw, chipotle aioli, Mango salsa, basmati rice and seasonal vegetables pickled red onions, queso fresco, shaved radish, black bean and corn salad KIDS 12 and under Served with french fries or fruit cup CHEESE PIZZA **CHICKEN TENDERS** 12 JUNIOR CHEESEBURGER FISH FINGERS 12 12 GRILLED CHEESE 12

DINNER

$\equiv STARTERS \equiv$ FRIED FLORIDA MIXED BAG OF CRISPY SEAFOOD 29 24 **ROCK SHRIMP TEMPURA** Shrimp, scallops, calamari, veggies, key lime aioli and cocktail sauce Lightly battered and served with Thai chili and dynamite sauces ROSEMARY-PARM CHICKEN WINGS 21 STEAMED CLAMS & MUSSELS Served with bleu cheese Dressing 19 White wine, garlic, herbs JUMBO LUMP CRAB CAKES 27 Pan fried, cucumber-caper relish, key lime aioli, green salad SALADS SOUTH FLORIDA WEDGE **CAESAR** 17 13 Baby iceberg, toasted pepita, gorgonzola, Romaine, croutons, shaved parmesan. candied pecan, heirloom cherry tomato, sundried tomatoes, crispy capers, caesar dressing bacon, bleu cheese dressing GARDEN II ROASTED BEET GF. V GF. V 14 Baby greens, cucumber, heirloom tomato, Honey whipped goat cheese, roasted beets, toasted pistachio, orange zest, local honey hearts of palm, rainbow curls, citrus-ginger dressing MAINS BLACKENED RED FISH MARINERS MEDLEY 38 GF 44 Local and regional seafood simmered in a savory Mango salsa, dirty rice, seasonal vegetables white wine-tomato broth PECAN CRUSTED ATLANTIC SALMON 36 Steamed rice, charred broccolini, cucumber-dill sauce FILET MIGNON 48 6oz filet, caramelized onions, roasted mushrooms, COASTAL SPICED PORK CHOP peppers, fingerling smashed potatoes, bordelaise 36 Pineapple-sweet potato mash, haricot verts GRILLED GULF SHRIMP SKEWERS & jerk sauce 38 Served with dirty rice CHICKEN "CHOP" Frenched chicken breast, smashed fingerlings, TODAY'S FRESH CATCHES MP 32 Grilled, sauteed or fried with coleslaw and wilted spinach rosemary-parm spuds KIDS 12 and under Served with french fries or fruit cup CHEESE PIZZA **CHICKEN TENDERS** 12 JUNIOR CHEESEBURGER FISH FINGERS GRILLED CHEESE 12