

Menu

GREENS

ADD PROTEIN

*Grilled Chicken – \$8; Hanger Steak – \$18; Grilled or Blackened Mahi Mahi - \$14
Grilled Shrimp – \$13; Seared Tuna – \$15; Crab Cake – \$12*

BEACH HOUSE SALAD – 12

Mixed lettuce, cucumber, red onion, jewel box tomatoes, hearts of palm, citrus vinaigrette

CAPTIVA CRUNCH SALAD – 18

Romaine, radicchio, candied pecans, feta cheese, dried cranberries, spiced pepitas, Pear & raspberry vinaigrette

GRILLED SHRIMP LOUIE SALAD – 26

Citrus-marinated shrimp, vine-ripe tomatoes, egg, avocado, capers & crisp bacon with Louie dressing

SHAREABLES

STEAMED ROYAL RED SHRIMP BUCKET

Half Pound – 18 / One Pound – 35

Peeled & tossed in butter, seasonings & key lime juice

CONCH REPUBLIC FRITTERS – 22

Beer-battered conch, island dipping sauce

TUNA POKE TOSTADA – 22

Sushi-grade bluefin tuna, roast corn, avocado, spicy mayo, cilantro, cucumber, pickled red onion, tajin-dusted corn tortilla

MEXICAN STREET CORN DIP – 18

Charred corn, queso fresco, key lime aioli, Tajin, blue corn chips

HOT TIN CAN NACHOS – 24

Shredded mojo marinated chicken, Oaxaca cheese, queso fundido, pico de gallo, Mexican black beans, jalapeños

JUMBO LUMP CRAB CAKES – 25

Served with pickled vegetables, key lime remoulade and Meyer lemon emulsion

 Denotes Gluten-Free item

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

HANDHELDS

THE CUBAN FLATBREAD – 24

Smoked pork, shaved ham, swiss cheese, pickles and mustard aioli

CHICKEN BANH MI – 22

Pickled vegetables, cilantro, cucumber, daikon, carrot, jalapeno, spicy mayo

THE BETTER BUTTER BACON BURGER – 21

Croissant bun, candied black pepper bacon, bacon jam, lettuce, tomato, onion, house pickles

CRAB CAKE BLT – 25

4 oz crab cake, applewood bacon jam, local tomato, lettuce, remoulade

CRANBERRY ALMOND CHICKEN SALAD – 20

Served on grilled pita bread, bibb lettuce, tomato

SUMMER CRAB SALAD SPRING ROLL- MP

Cucumber, carrot, cilantro, peanut sauce

GULF-INSPIRED

CRAB CRUSTED MAHI MAHI – 43

Lump crab meat, corn maque choux, roasted pepper beurre blanc

RED SNAPPER VERACRUZ – 44

Tomato, olives, capers, garlic, jalapeños, served with saffron rice

FLORIDA BLACK GROUPER – 39

Blackened or grilled, tropical fruit salad, long life pilaf & Meyer lemon emulsion

BLACKENED GULF SHRIMP AND GRITS – 36

Creamy cheddar stone ground grits, etouffee sauce, scallions, peppers, tasso

SEARED DIVER SCALLOPS – 46

Corn succotash, bacon jam, roasted heirloom tomato

MAINLAND FAVORITES

HANGER STEAK – 42

French fries, pickled onion, chimichurri

CREAMY CREOLE CHICKEN PENNE – 36

Seasoned chicken breast, tasso ham, peppadew peppers, scallions & asiago crème

LOBSTER MAC & CHEESE – 41

Boursin, asiago, parmesan blend, cavatappi, garlic-herb panko

KAN KAN GRILLED PORK CHOP (Serves up to 2) – 65

Pineapple relish, chimichurri, tropical rice

PARMESAN PRIMAVERA – 32

Orzo, asparagus, leeks, sweet peas, cream, Parmesan cheese

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