



SHAREABLES

FRIED FLORIDA ROCK POPCORN SHRIMP	25	FRIED CHICKEN WINGS	18
Lightly battered and served with Thai sweet chili and dynamite sauce		Tossed in choice of sauce, ranch or bleu cheese, celery carrots	
CRAB CAKES	21	OCTOPUS SALAD	20
Served in a bed of greens, topped with a spiced tomato jam and a tropical salsa		Marinated octopus with garlic infused olive oil, red onion, roasted red peppers and Greek olives	

SALADS

Add: Grilled Chicken 8, Flank Steak 10, Grilled Shrimp Skewer 12, Blackened Redfish 22

WEDGE GF	18	CAESAR V	15
Baby iceberg, pickled red onion, gorgonzola, tomato, bacon, blue cheese dressing		Romaine lettuce, croutons, sundried tomatoes, crispy capers, parmesan cloud	
GARDEN GF V	12	ARUGULA & WATERMELON GF V	15
Baby greens, cucumber, tomato, hearts of palm, choice of vinaigrette, honey, mustard, Captiva Island, ranch or bleu cheese		Feta, fresh mint, mojito vinaigrette, balsamic glaze	

FAVORITES

BLACKENED REDFISH GF	42	GRILLED MARINATED FLANK STEAK GF	30
Served with coconut rice, vegetables, creamy crab sauce		Parmesan fries, mojo butter, baby greens	
GRILLED GULF SHRIMP SKEWERS GF	30	FISH TACOS	25
Fresh vegetables, fries and remoulade sauce		Fresh Gulf Mahi Mahi served grilled or fried and tossed in our house made spicy sauce	
GROUPER REUBEN	27		
Blackened grouper, toasted marble rye, Swiss, thousand island, Cole slaw & French Fries		REDFISH BURGER	21
SOUTHERN CHICKEN PAILLARD GF	26	Angus beef, guacamole, bacon jam, red onion, brioche roll with fries	
Fresh vegetables, fries and lemon butter sauce		CHEF'S DAILY INSPIRATION	MP
PAN ROASTED RAINBOW TROUT GF	28		
Garlic herb mashed potatoes, vegetables, gremolata			

V = Vegetarian | GF = Gluten Free

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