



Gluten Free Menu

Appetizers

Bahamian Conch Chowder	Cup 6 Crock 7
French Onion Soup	Cup 6 Crock 7
No Crouton	
Blue Point Oysters	15
Fresh Cold Water Oysters, Shucked to Order, Half Dozen	

Entrées Salads

Chopped Salad	12
<i>Baby Field Greens, Cucumber, Red Onion, Sweet Corn, Grape Tomatoes, French Beans, Crumbled Feta & Lemon Vinaigrette. ADD: Chicken \$6, Shrimp \$7, or Salmon \$8</i>	
Seafood Cobb Salad	18
<i>Fresh Greens, Blue Crab, Shrimp, Egg, Bacon, Tomato, Olives, Avocado & Cheddar, Blue Cheese Dressing</i>	
Roasted Beets and Goat Cheese	14
<i>Baby Spinach, Dried Tart Cherries, Grilled Red Onion, Candied Pecans, Citrus Vinaigrette</i>	
Knife and Fork Caesar	13
<i>Baby Romaine, Sliced Heirloom Tomato, Classic Dressing (Without Croutons)</i>	

Seafood Entrées

Blackened Mahi Mahi	25
<i>Cherry Tomato Risotto, Roasted Sweet Corn Salsa, Cilantro Oil</i>	
Seafood Platter	28
<i>Local Mahi, Colossal Shrimp, Sea Scallops, Lemon Chive Butter, Grilled Asparagus</i>	

The Following Fish May Be Ordered Grilled, Blackened or Broiled with Lemon Butter

Yellowtail Snapper	26	Gulfstream Mahi	25
Scottish Salmon	22	Swordfish	24

Land

Tenderloin Steak Skewers	19
<i>Chargrilled, Au Jus & Horseradish Cream Sauce, Sautéed Mushrooms (No Onion Straws)</i>	
Baby Back Ribs	Half Rack 17 Full Rack 25
<i>House Smoked, Basted with Sweet BBQ Sauce</i>	
Grilled Rib-Eye Steak	23
<i>Banana Boat Steak Butter</i>	
Churrasco Steak Bowl	16
<i>Grilled & Sliced Flat Iron Steak, Chimichurri, Spanish Rice, Avocado & Salsa (No Crispy Tortilla)</i>	