



Gluten Free Menu

Appetizers

Bahamian Conch ChowderCup 6 Crock 7
French Onion SoupCup 7 Crock 9
No Crouton
Blue Point Oysters19
Fresh Cold Water Oysters, Shucked to Order, Half Dozen

Entrées Salads

Chopped Salad.....16
Baby Field Greens, Cucumber, Red Onion, Sweet Corn, Grape Tomatoes, French Beans,
Crumbled Feta & Lemon Vinaigrette. ADD: Chicken \$6, Shrimp \$7, or Salmon \$8
Seafood Cobb Salad22
Fresh Greens, Blue Crab, Shrimp, Egg, Bacon, Tomato, Olives, Avocado & Cheddar, Blue Cheese Dressing
Roasted Beets and Goat Cheese16
Baby Spinach, Dried Tart Cherries, Grilled Red Onion, Candied Pecans, Citrus Vinaigrette
Caesar Salad.....14
Classic Recipe, Topped with Anchovies

Seafood Entrées

Shrimp & Street Corn Bowl16
Chili Lime Butter, Chorizo, Queso Blanco, Aioli
Grilled Local Mahi27
Coconut Steamed Jasmine Rice, Pineapple Chutney, Snow Pea Slaw
Seafood Platter32
Local Mahi, Colossal Shrimp, Sea Scallops, Lemon Chive Butter, Grilled Asparagus
Honey Basil Glazed Salmon24
Herbed Cauliflower Rice, Mixed Grilled Vegetables.....

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

Yellowtail Snapper.....28 Gulfstream Mahi27
Swordfish26 Scottish Salmon24

Land

Tenderloin Steak Skewers21
Chargrilled, Au Jus & Horseradish Cream Sauce, Sautéed, Mushrooms (No Onion Straws)
Grilled Rib-Eye Steak27
Broccoli-Cheddar-Bacon Stuffed Potato, Banana Boat Butter
Churrasco Steak Bowl19
Grilled & Sliced Flat Iron Steak, Chimichurri, Spanish Rice, Accado & Salsa (No Crispy Tortillas)
Baby Back RibsFull Rack 24
House smoked, basted with Sweet BBQ Sauce