



Gluten Free Menu

Appetizers

Bahamian Conch Chowder	Cup 6 Crock 7
French Onion Soup	Cup 7 Crock 8
No Crouton	
Blue Point Oysters	18

Fresh Cold Water Oysters, Shucked to Order, Half Dozen

Entrées Salads

Chopped Salad.....	17
<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	23
<i>Fresh Greens, Blue Crab, Shrimp, Egg, Bacon, Tomato, Olives, Avocado & Cheddar, Blue Cheese Dressing</i>	
Roasted Beets and Goat Cheese	18
<i>Baby Spinach, Dried Tart Cherries, Grilled Red Onion, Candied Pecans, Citrus Vinaigrette</i>	
Caesar Salad.....	14
<i>Classic Recipe, Topped with Anchovies</i>	

Seafood Entrées

Grilled Local Mahi	28
<i>Coconut Steamed Jasmine Rice, Pineapple Chutney, Snow Pea Slaw</i>	
Seafood Platter	34
<i>Local Mahi, Colossal Shrimp, Sea Scallops, Lemon Chive Butter, Grilled Asparagus</i>	
Honey Basil Glazed Salmon	
<i>Herbed Cauliflower Rice, Mixed Grilled Vegetables.....</i>	<i>25</i>

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

Yellowtail Snapper.....	29	Gulfstream Mahi	28
Swordfish	27	Scottish Salmon	25



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Land

Tenderloin Steak Skewers**24**

Chargrilled, Au Jus & Horseradish Cream Sauce, Sautéed, Mushrooms (No Onion Straws)

Grilled Rib-Eye Steak**34**

Broccoli-Cheddar-Bacon Stuffed Potato, Banana Boat Butter

Churrasco Steak Bowl**25**

Grilled & Sliced Flat Iron Steak, Chimichurri, Spanish Rice, Avocado & Salsa (No Crispy Tortillas)

Baby Back Ribs**Full Rack 28**

House smoked, basted with Sweet BBQ Sauce

Baked Stuffed Eggplant

*Mixed Mushroom Bolognese, Mozzarella, Goat Cheese, Pecorino, Torn Basil.....**19***

