



Gluten Free Menu

Appetizers

Bahamian Conch Chowder	Cup 7 Crock 8
French Onion Soup	Cup 8 Crock 9
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 (no Croutons)</i>	

Seafood Entrées

Blackened Mahi	29
<i>Aged Cheddar Grits, Charred Pepper Relish</i>	
Seafood Platter	36
<i>Local Mahi, Colossal Shrimp, Sea Scallops, Lemon Chive Butter, Grilled Asparagus</i>	
Honey Basil Glazed Salmon	27
<i>Herbed Cauliflower Rice, Mixed Grilled Vegetables</i>	

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

Yellowtail Snapper	32	Gulfstream Mahi	29
Swordfish	28	Scottish Salmon	27



Gluten Free Menu

Land

Tenderloin Steak Skewers25

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

Grilled Rib-Eye Steak34

Broccoli-Cheddar-Bacon Stuffed Potato, Banana Boat Butter

Churrasco Steak Bowl23

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

Baby Back RibsFull Rack 29

House smoked, basted with Sweet BBQ Sauce

Baked Stuffed Eggplant19

Mixed Mushroom Bolognese, Mozzarella, Goat Cheese, Pecorino, Torn Basil

