



SEAFOOD

Seafood au Gratin Shrimp, Scallops & Maine Lobster Meat, Heirloom Tomatos, Fresh Peas, Sherry Cream, Fontina & Parmesan	38	Fresh Baked New England Cod With Wild Mushrooms, Asparagus, Couscous , Tomato, Pickled Red Onion, Arugula, Citrus Beurre Blanc	28
Coconut Shrimp Lightly Fried Jumbos, Orange-Ginger Sauce, Grilled Mango Salsa, Choice of Side	28	Macadamia Yellowtail Snapper Oven-Baked, Vegetable Fried Rice, Sweet & Sour Pineapple Aioli	36
Shrimp & Scallops Scampi White Wine Garlic Sauce, Petite Basil, Grape Tomatoes, Asparagus, Linguini Pasta, Garlic Bread	29	Grilled Local Mahi Grilled Sweet Corn & Black Bean Medley, Jasmine Rice, Mojo Vinaigrette, Crispy Plantains, Pineapple Jam	32
Asian Stir Fry Mixed Vegetables, Jasmine Rice, Soy-Ginger Mandarin Sauce	17	Grilled Swordfish Honey-Soy Glaze, Caribbean Shrimp Fried Rice, Heirloom Tomato Relish, Pickled Red Onion	32
ADD: Chicken 9 or Shrimp 10		Classic Fish & Chips Lightly Fried with Tartar Sauce	Sm. 21 or Lg. 24
Seafood Crusted Salmon Crab & Shrimp Crusted, Steamed Asparagus, Crispy Onion Straws, Tarragon Butter, Mashed Potatoes	32		

LAND

Filet Mignon Medallions Peppercorn Crust, Cognac Cream, Jumbo Asparagus, Chive Mashed Potatoes, Onion Straws*	28
Baby Back Ribs Full Rack, House-Smoked, Basted with Sweet BBQ Sauce, Served with French Fries & Coleslaw	28
Churrasco Steak Grilled & Sliced Flat Iron Steak, Chimichurri, Jasmine Rice, Guacamole & Salsa*	26
Chicken Parmesan Crispy Chicken Breast, House Marinara, Mozzarella, Parmesan, Linguini, Garlic Bread	22
Mushroom Bolognese Mushrooms & Tomatoes, Slow Cooked with Carrots & Onions, Goat Cheese Crumble, Served Over Linguini with Garlic Bread	22

SANDWICHES

Mahi Tacos Grilled Local Mahi, Flour Tortillas, Island Slaw, Charred Scallion Crema, Salsa	28
Greek Chicken Wrap Grilled Chicken, Romaine Lettuce, Crumbled Feta, Tomato & Red Onion Relish, Garlic Aioli, Balsamic Glaze	18
Mojo Mahi Sandwich Grilled & Served with Pineapple Habañero Slaw, Mojo Spice, Toasted Brioche Bun	28
Cuban Sandwich Fresh Pulled Pork, Smoked Ham, Swiss Cheese, Pickles, Mustard, on Fresh Cuban Bread	19
Crispy Chicken Ciabatta Smoked Gouda Cheese, Tomato Relish, Arugula, Balsamic Glaze	18
Lobster Roll Fresh Maine Lobster Salad, Grilled Soft Roll, Butter Lettuce, Cape Cod Chips	45

BURGERS

Blue Bayou Burger Danish Blue Cheese, Onion Straws, Cajun Aioli	21	Cheddar Bacon Burger Applewood Bacon & Aged Wisconsin Cheddar*	20
Boursin Burger Baby Arugula, Onion Bacon Jam, Garlic Mayo, Grilled Brioche Bun*	21	Build Your Own Burger \$1 ea.: Sautéed Onions, Onion Straws, Mushrooms, Bacon, American, Swiss, Cheddar or Blue Cheese*	18
		Burger Sliders Twins, Topped with American Cheese*	17

SIDES

French Fries - Tator Tots - Sweet Potato Fries - Jasmine Rice Chive Mashed Potatoes - Coleslaw - Fresh Fruit - Garden Salad	6
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DESSERTS

Key-Lime Pie House-Made, Graham Cracker Crust	11	Chocolate Banana Sundae Vanilla Ice Cream, Fresh Banana, Hot Fudge, Candied Pecans & Maraschino Cherries	11
Warm Brownie-Blondie Stack Caramel Sauce, Nuts, Vanilla Bean Ice Cream	11	Locally Made Ice Cream Choice of Vanilla, Chocolate or Flavor of the Month	9
Coconut Banana Cream Pie Hints of White Chocolate	11		