



Gluten Free Menu

Appetizers

Bahamian Conch Chowder

Cup 8 Bowl 10

French Onion Soup (No Crouton)

Cup 9 Bowl 11

Entrée Salads

Chopped Salad

Baby Field Greens, Cucumbers, Red Onions, Sweet Corn, Grape Tomatoes, Crumbled Feta & Lemon Vinaigrette. **21**

ADD: Chicken \$10, Shrimp \$12, Salmon \$14 or Mahi \$14

Seafood Cobb Salad

Fresh Greens, Blue Crab, Shrimp, Eggs, Bacon, Tomatoes, Olives, Avocado & Cheddar Cheese, Blue Cheese Dressing **28**

Steak Caesar

Grilled & Sliced Filet Mignon, Fresh Romaine, Classic Dressing **No Crouton 29**

Seafood Salad Boat

Shrimp, Scallops, Maine Lobster Meat, Chopped Tomatoes, Fresh Peas, Key-Lime & Passion Fruit Dressing **28**

Entrée

Grilled Local Mahi

Grilled Sweet Corn & Black Bean Medley, Jasmine Rice, Mojo Vinaigrette, & Pineapple Jam **No Plantains 34**

Palm Beach Bouillabaisse

Fresh Florida Fish, Shrimp, Scallops, Mussels, Corn, Fennel, White Wine & Saffron Tomato Broth **No Garlic Bread 34**

Churrasco Steak

Grilled & Sliced Flat Iron Steak, Chimichurri, Jasmine Rice, Avocado & Salsa **No Crispy Tortillas 28**

Chimichurri Chicken

Steamed Broccoli & Jasmine Rice **18**

Lobster Roll

Fresh Maine Lobster Salad, Butter Lettuce, Choice of Side **NO BUN 47**

Mediterranean Branzino

Sauteed in Lemon White Wine Sauce, Herbs, Cherry Tomatoes, Red Onion, Sautéed Broccoli **No Orzo 32**

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

Yellowtail Snapper 36 Local Mahi 34 Swordfish 34 Salmon 32