



## SEAFOOD

### Palm Beach Bouillabaisse 34

Fresh Florida Fish, Shrimp, Scallops, Mussels, Corn, Fennel, White Wine, Saffron Tomato Broth

### Coconut Shrimp 29

Lightly Fried Jumbos, Orange-Ginger Sauce, Grilled Mango Salsa, Choice of Side

### Shrimp & Scallops Scampi 32

White Wine Garlic Sauce, Petite Basil, Grape Tomatoes, Asparagus, Linguini, Shaved Parmesan, Garlic Bread

### Asian Stir Fry 18

Mixed Vegetables, Jasmine Rice, Soy-Ginger Mandarin Sauce

**ADD: Chicken 10 or Shrimp 12**

### Classic Fish & Chips Sm. 21 or Lg. 24

Lightly Fried with Tartar Sauce

### Seafood Crusted Salmon 32

Crab & Shrimp Crusted, Steamed Asparagus, Crispy Onion Straws, Tarragon Butter, Mashed Potatoes\*

### Mediterranean Branzino 32

Sautéed in Lemon White Wine Sauce, Herbs, Cherry Tomatoes, Red Onion, Creamy Orzo

### Macadamia Yellowtail Snapper 36

Oven-Baked, Vegetable Fried Rice, Napa Slaw, Sweet & Sour Pineapple Aioli

### Grilled Local Mahi 34

Grilled Sweet Corn and Black Bean Medley, Jasmine Rice, Mojo Vinaigrette, Crispy Plantains, Pineapple Jam

### Grilled Swordfish 34

Honey-Soy Glaze, Caribbean Shrimp Fried Rice, Pickled Red Onion

## LAND

### Filet Mignon Medallions 29

Peppercorn Crust, Cognac Cream, Jumbo Asparagus, Chive Mashed Potatoes, Onion Straws\*

### Shrimp & Rib Combo 27

Fried Jumbo Shrimp with Half-Rack Baby Back Ribs, Choice of Side

### Baby Back Ribs 29

Full Rack, House-Smoked, Sweet BBQ Sauce, Served with French Fries & Coleslaw

### Churrasco Steak 28

Grilled & Sliced Flat Iron Steak, Chimichurri, Jasmine Rice, Guacamole & Salsa\*

### Chicken Parmesan 24

Crispy Chicken Breast, House Marinara, Mozzarella, Parmesan, Linguini, Garlic Bread

### Pasta Primavera 24

Rigatoni, Home-Made Marinara, Grilled Squash, Zucchini, Red Onions & Bell Peppers

## SANDWICHES

### Mahi Tacos 29

Grilled Local Mahi, Flour Tortillas, Island Slaw, Charred Scallion Crema, Salsa

### Greek Chicken Wrap 18

Grilled Chicken, Romaine Lettuce, Crumbled Feta, Tomato & Red Onion Relish, Garlic Aioli, Balsamic Glaze

### Mojo Mahi Sandwich 29

Grilled & Served with Pineapple Habañero Slaw, Mojo Spice, Lettuce, Tomato, Toasted Brioche Bun

### Pulled Pork Sandwich 18

Slow Roasted, Topped with Pineapple Slaw, Mango Passion Fruit BBQ, Grilled Brioche Bun

### Honey-Soy Fried Chicken Sandwich 18

Napa Slaw, Sriracha Aioli, Toasted Sesame Seeds, Pickled Cucumber & Red Onions, Brioche Bun

### Lobster Roll 47

Chilled Maine Lobster Salad, Grilled Soft Roll, Butter Lettuce, Cape Cod Chips

## BURGERS

### Woodford Bourbon Burger 21

Cheddar Cheese, Applewood Bacon, Arugula, Fried Pickles, Bourbon Aioli\*

### Cheddar Bacon Burger 21

Applewood Bacon & Aged Wisconsin Cheddar\*

### Boursin Burger 21

Baby Arugula, Onion Bacon Jam, Garlic Aioli, Grilled Brioche Bun\*

### Build Your Own Burger 19

**\$1 ea.:** Sautéed Onions, Onion Straws, Mushrooms, Bacon, American, Swiss or Cheddar\*

### Burger Sliders 18

Twins, Topped with American Cheese\*

## SIDES... 7

French Fries - Tater Tots - Chive Mashed Potatoes - Sweet Potato Fries  
Jasmine Rice - Steamed Broccoli - Coleslaw - Fresh Fruit - Garden Salad



## DESSERTS

### Key-Lime Pie 11

House-Made, Graham Cracker Crust

### Warm Brownie-Blondie Stack 11

Caramel Sauce, Nuts, Vanilla Bean Ice Cream

### Coconut Banana Cream Pie 11

Hints of White Chocolate

### Chocolate Banana Sundae 11

Vanilla Ice Cream, Fresh Banana, Hot Fudge, Caramel, Candied Pecans & Maraschino Cherries

### Locally Made Ice Cream 9

Choice of Vanilla, Chocolate or Flavor of the Month