

# BREAKFAST

Bottomless Mimosa's & Bloody Mary's - \$7.95  
ALL DAY BREAKFAST AND BRUNCH IS SERVED SEVEN DAY  
A WEEK FROM 9AM TO 3:30PM

## Eggs Etc.

**THREE EGGS ANY STYLE ~ 7.95**

Served with home fries and choice of toast

**THREE EGGS WITH MEAT ~ 10.95**

Served with home fries, toast and choice of Bacon or Ham or sausage

**JUMBO SHRIMP & GRITS ~ 13.95**

Fresh local shrimp over creamy cheese grits with roasted corn & bacon butter sauce

**BAGEL WITH SMOKED SALMON ~ 13.95**

Norwegian smoked salmon with cream cheese, capers, tomato & red onion

## Omelets

**SMOKED SALMON OMELET ~ 12.95**

With caramelized onions and sour cream, served with a fresh salad

**WESTERN OMELET ~ 9.95**

Loaded with ham, onions, peppers & cheese, with home fries and choice of toast

**HAM OR BACON & CHEESE OMELET ~ 9.95**

Your choice of ham or bacon and your choice of cheese with home fries and toast

**PRIMAVERA OMELET ~ 9.95**

Fresh spinach, artichokes, onions, peppers, mushrooms and tomatoes, with home fries and toast

**SPINACH & FETA OMELET ~ 9.95**

Fresh spinach and feta cheese with home fries and toast

## From the Griddle

**PANCAKES ~ 8.95**

Buttermilk pancakes served with syrup and powdered sugar

**BANANA NUT PANCAKES ~ 9.95**

Our delicious pancakes with fresh sliced banana and pecans with syrup and powdered sugar

**BELGIAN WAFFLE ~ 10.95**

Jumbo waffle served with a warm fruit compote and vanilla bourbon maple syrup

**FRENCH TOAST ~ 9.95**

Jumbo slices of brioche bread dipped in vanilla & cinnamon eggs, and rolled in Frosted flakes, served with syrup and powdered sugar

## Benedicts

### **CLASSIC EGGS BENEDICT ~ 11.95**

Black forest ham, toasted English muffin, home made hollandaise sauce

### **CRAB CAKE BENEDICT ~ 13.95**

Roasted sweet peppers, toasted English muffin, lemon caper hollandaise sauce

### **SMOKED SALMON BENEDICT ~ 13.95**

Sautéed fresh spinach, toasted English muffin, lemon caper hollandaise

### **LOBSTER BENEDICT ~ 14.95**

Grilled tomato, toasted English muffin, hollandaise sauce

### **SCALLOP BENEDICT ~ 13.95**

Caramelized onion, toasted English muffin, chipotle hollandaise sauce

## BRUNCH

## Small Plates

### **SHANGHAI STYLE CALAMARI ~ 12.95**

Sweet 'n' spicy Chili honey garlic sauce with peanuts, scallions & cilantro

### **CRAB CAKES ~ 13.95**

Crab & caper cream sauce, with arugula dressed in olive oil, lemon and Parmesan

### **LOBSTER MAC 'N' CHEESE ~ 14.95**

Florida & Maine lobster tossed with pasta and our 4-cheese sauce, baked with a buttered panko crust

### **STUFFED SHRIMP ~ 12.95**

Jumbo local shrimp, stuffed with blue crab, topped with crab & caper cream sauce

### **BRUSCHETTA ~ 9.95**

Garlic Italian crostini with tomatoes, basil, olive oil & Parmesan

### **LOBSTER BISQUE ~ 9.95**

Delicious sherry laced tomato cream lobster soup, topped with butter-poached lobster

## Sandwiches

### **HOUSE BURGER ~ 13.95**

1/2 Pound of Chef's secret Black Angus beef blend on a classic bun with lettuce, tomato, Bermuda onion & roasted garlic mayo, served with fries. Add Cheese ~ 1.00

### **LOBSTER ROLL ~ 16.95**

Florida & Maine lobster salad with lemon zest in a grilled buttered roll, served with French fries

### **LOCAL CATCH FISH SANDWICH ~ 13.95**

Dock to Dish, fresh local fish, grilled or blackened on ciabatta bread with caramelized onions, arugula & Key lime mustard sauce

### **SHORT RIB SLIDERS ~ 13.95**

Meltingly tender short rib of beef is slow braised, served on pretzel slider buns with tobacco fried onions & toasted almond romesco sauce. Served with fries

**RUBEN'S REUBEN ~ 13.95**

Hot corned beef is piled high on open faced grilled artisan rye with sauerkraut, melted Swiss and Russian dressing

**GROWN-UP GRILLED CHEESE ~ 13.50**

Aged cheddar cheese, maple bacon jam on sourdough bread, served with a cup of cream of tomato soup for dipping

**TURKEY AVOCADO WRAP ~ 13.95**

Oven roast turkey in a flour tortilla with avocado, oil cured tomatoes and French herb vinaigrette. Served with fries

**TUSCAN CHICKEN SANDWICH ~ 12.95**

Grilled fresh breast of chicken on toasted ciabatta with fresh mozzarella, tomato bruschetta & basil pesto mayo. Served with fries

## Salads

ADD MAHI OR CHICKEN OR SHRIMP ~ 6.00

**STEAK-TIP SALAD ~ 15.95**

Grilled Black Angus steak over baby greens with dried cranberries, pecans, Gorgonzola cheese with balsamic vinaigrette

**CAPRESE SALAD ~ 10.95**

Fresh mozzarella, slow roasted Roma tomatoes, fresh basil, olive oil, balsamic reduction

**WEDGE SALAD ~ 11.95**

Iceberg lettuce, Bermuda onion, smoked bacon, cherry tomato, gorgonzola cheese, roasted garlic blue cheese dressing

**CAESAR SALAD ~ 11.95**

Hearts of Romaine lettuce, Caesar dressing, croutons, shaved Parmesan. Add Mahi or Chicken or Shrimp - 5.00

**AVOCADO SALAD ~ 12.95**

Peppery baby arugula, avocado, Bermuda onion & fresh tomato with a fresh herb vinaigrette

**SIMPLE SALAD ~ 9.95**

Fresh baby greens, carrot, tomato, cucumber, Bermuda onion, balsamic vinaigrette

## DINNER

DINNER IS SERVED SEVEN DAYS A WEEK FROM 4PM TO  
11:00PM - ASK ABOUT LATE NIGHT

## Small Plates

### **LOBSTER BISQUE 9.95**

The best lobster bisque! Sherry laced tomato cream lobster soup topped with butter poached lobster

### **LOBSTER MAC 'N' CHEESE 14.95**

Fresh Florida & Maine lobster in our four cheese sauce with cavatappi pasta and topped with a buttered panko crust

### **SHRIMP & GRITS 13.95**

Jumbo local shrimp are grilled with chili lime butter over cheese grits with a roasted corn butter sauce

### **SHANGHAI CALAMARI 12.95**

Super tender calamari is flash fried and tossed in a chili honey garlic sauce and topped with peanuts, scallions & cilantro

### **WAHOO CEVICHE 12.95**

Chef's Favorite! Fresh local wahoo is marinated in orange, lemon & Key lime juice with Florida orange, cilantro & Scotch bonnets

### **CRAB CAKES 13.95**

Jumbo Lump blue crab cakes are seared and topped with a crab & caper cream sauce, served with fresh arugula dressed with lemon, Olive oil and Parmesan

### **YELLOWFIN TUNA 13.95**

Pan seared rare local tuna is served with a mixed green salad with miso dressing and fresh avocado

### **STICKY SESAME CHICKEN 10.95**

Sweet 'n' spicy sesame chicken lollipops with Scallions & cilantro

### **SHORT RIB SLIDERS 13.95**

Meltingly tender braised short rib of beef on twin slider rolls with smoked almond romesco, fresh tomato and tobacco fried onions

### **TRUFFLE FRIES 8.95**

Crispy French fries drizzled with white truffle oil and grated Parmesan

## Ocean

### **SCALOUPER 36.95**

Jumbo diver scallops are fused to local black grouper, pan roasted and served over lobster risotto with crisp sautéed vegetables & a fresh mint puree

### **MACADAMIA SNAPPER 32.95**

Fresh local yellowtail snapper encrusted with macadamia nuts over coconut lime risotto with fresh mango salsa

### **YELLOWFIN TUNA 32.95**

Pan seared 'A' grade tuna over sticky white rice with spicy home made kimchee, and drizzled with sweet chili sauce and wasabi aioli

**PARMESAN MAHI 28.95**

Panko Parmesan encrusted with butternut mash, sauté of snow peas, red pepper & carrots and a delicious sun dried tomato butter sauce

**LOBSTER, SHRIMP & SCALLOP PASTA 34.95**

Fresh lobster, jumbo shrimp and jumbo sea scallops are sautéed with fresh baby spinach and sun dried tomatoes in a sherry laced cream sauce and tossed with buccatini pasta

**CLAMS & MUSSELS WITH CHORIZO 25.95**

Fresh middle neck clams and jumbo PEI mussels are sautéed with chorizo and fresh garlic in a delicious white wine sauce, served with garlic Parmesan crostini

**STICKY SESAME SHRIMP 27.95**

Jumbo local shrimp are tossed with snow peas, scallions, carrots and red peppers in sweet 'n' spicy Asian sesame sauce over rice

**SEAFOOD CIOPPINO 32.95**

Classic San Franciscan style bouillabaisse. Fresh local fish, shrimp, calamari, clams & mussels are lightly stewed in a spicy white wine tomato broth, served with garlic Parmesan crostini

**SHRIMP & SCALLOP DIAVOLO 32.95**

Jumbo local shrimp & sea scallops are sautéed with fresh garlic and tomatoes in a spicy pomodoro sauce and tossed with pasta

**SEAFOOD RISOTTO 34.95**

Creamy risotto with fresh lobster, shrimp, scallops, clams & mussels, sautéed with fresh tomatoes, basil and garlic topped with grated Parmesan

## Land

**FILET MIGNON 32.95**

9 oz. Aged tenderloin of beef is char grilled and crusted with gorgonzola blue cheese, topped with balsamic onion jam, served with butternut mashed potatoes and sautéed fresh vegetables

**GRILLED SKIRT STEAK 28.95**

12oz marinated churrasco skirt steak served with butternut mash, whole roasted baby sweet peppers, fresh herb & garlic chimichurri sauce and tobacco fried onions

**GARLIC CHICKEN 24.95**

Fresh breast of chicken is marinated in garlic & olive oil then pan roasted, served over risotto with fresh basil Pesto and Arugula dressed with Parmesan and lemon

**LAMB CHOPS CASABLANCA 32.95**

Grilled American lamb chops are marinated in lemon & olive oil with spicy Raz-el-hanout, served over butternut mash, topped with medjool date chutney and fresh mint sauce

## Salad

**STEAKTIP SALAD 15.95**

Grilled steaktips over baby greens with gorgonzola cheese, dried cranberries and pecans in a balsamic vinaigrette

**CAPRESE SALAD 10.95**

Fresh mozzarella and Roma tomatoes are served with fresh basil and baby greens, dressed with olive oil and balsamic reduction

**WEDGE SALAD 10.95**

Jumbo wedge of iceberg lettuce with smoked bacon, Bermuda onion, red & yellow cherry tomatoes, gorgonzola cheese with a roasted garlic blue cheese dressing

**AVOCADO SALAD 11.95**

Baby arugula with fresh avocado, roasted oil cured tomatoes and Bermuda onion dressed with a French herb vinaigrette

**CAESAR SALAD 10.95**

Classic! Hearts of Romaine lettuce with crunchy croutons. Home made Caesar dressing and shaved Parmesan

**SIMPLE SALAD 8.95**

Baby greens with red & yellow cherry tomatoes, cucumber, Bermuda red onion, carrots tossed with balsamic vinaigrette