

Margherita Flatbread Pizza

Oven-baked flatbread, topped with a light tomato sauce, fresh mozzarella cheese, tomato slices and fresh basil

Chicken Florentine Flatbread \$9 Pizza

Oven-baked flatbread, topped with a light tomato sauce, fresh mozzarella, diced chicken, fresh spinach, shallots and finished with feta cheese

Chicken Wings Traditional \$10 or Boneless

Fresh and crispy chicken wings, fried and tossed in your choice of, hot, medium or mild buffalo sauce, BBQ sauce, garlic parmesan sauce, salt & vinegar seasoning or house special dry rub. Served with carrots, celery, ranch or blue cheese dressing

Tuna Taco

Tuna steak seared rare, sliced thinly, topped with our house-made cucumber wasabi relish in flour tortillas

Seared Tuna

Seared tuna steak sliced thinly, served with soy, balsamic reduction, pickled ginger, seaweed salad, wasabi and sriracha aioli

Panko Breaded Brie

Lightly fried, served with fresh pears, crostinis and raspberry coulis

Fried Pickle Chips

Dill pickle chips, breaded and fried served with a horseradish dipping sauce

\$9

\$8

Breaded calamari, lightly seasoned and fried. Served with marinara dipping sauce

Brisket Sliders

\$9

\$8

Tender smoked beef brisket on slider buns, topped with onion straws and BBQ sauce

Firecracker Shrimp

\$9

Dusted shrimp, served over fresh microgreens and drizzled with our house-made firecracker sauce

Coconut Shrimp

\$9

Breaded coconut shrimp, fried and served with a horseradish orange marmalade dipping sauce

Oven-Smoked Pork Belly

\$9

Tender pork belly atop crostinis finished with bourbon BBQ sauce and pickled onions

Nachos

\$8

Fresh potato chips, fried to order and topped with cheddar jack blend of cheese, lettuce, tomato, onions and jalapeños, served with fresh pico de gallo and sour cream

Bruschetta

\$9

\$11

\$9

\$8

Fresh tomatoes, garlic and basil on top of crostinis finished with shaved asiago cheese

Conch Fritters

\$10

House-made conch fritters, served with a roasted garlic aioli

Lobster Roll Sliders

\$14

Fresh lobster, tossed with celery, chives, spices and mayonnaise, served on New England style slider rolls

Beef Carpaccio

\$12

Thinly sliced beef tenderloin, topped with microgreens and finished with citrus vinaigrette



BEER

Domestic Beer \$3.75

Budweiser - Bud Light - Miller Lite

Coors Light - Yuengling Landshark

Mich Ultra

Imported/Craft \$5

Blue Moon - Corona - Heineken

Kona - Stella Artois - Goose IPA

Guinness - Lagunitas IPA

SPECIALTY COCKTAILS

Fresh Squeezed \$6

Screwdriver Orange Crush Florida Captain Bubbly Fuzzy Navel Coconut Madras Sex on the Beach

Frozen \$8

Orange Dream Rum Runner Piña Colada Margaritas & Daiguiris Watermelon

Specialty \$7

Moiito

Margarita

Appletini

Classic Beefeater Martini

Beam Old Fashioned

Spiced Rum Runner

HOUSE WINE

Coastal Vines

Wine by the glass \$5 Wine by the bottle \$14

Chardonnay - Pinot Grigio - White Zinfandel Sauvignon Blanc - Pinot Noir - Cabernet Sauvignon