

# DINNER MENU

## Appetizers

<i>Crab Cake</i> ..... \$16 made with jumbo lump crab and served with a mustard sauce and a touch of mango salsa	<i>Caprese Burrata Salad</i> ..... \$14 fresh burrata cheese, pesto sauce, fresh basil and tomato with a drizzle of extra virgin olive oil and a balsamic reduction
<i>Conch Fritters</i> ..... \$14 with a spicy fiesta sauce	<i>Deep Fried Risotto Balls</i> ..... \$12 creamy risotto encrusted with parmesan cheese and Italian bread crumbs, deep fried and served with a side of marinara sauce
<i>Guacamole, Salsa Fresca and Chips</i> ..... \$12	<i>Tuna Nacho Supreme</i> ..... \$16 uncooked sushi grade tuna tossed in our Asian marinade and served over a bed of crispy wonton chips, with wakame salad, wasabi sauce, sriracha mayo, pickled ginger, avocado, red tabiko and a sesame ginger dressing
<i>South Beach Baja Shrimp</i> ..... \$16 sautéed fresh gulf shrimp in a spicy sauce of butter, mild Spanish chilis, fresh cilantro and key lime juice, served with a side of garlic bread	
<i>Garlic Parmesan Wings</i> ..... \$12 large chicken wings deep fried to a golden brown and tossed in our house roasted garlic and parmesan wing sauce	

## Salads

<i>Caesar Salad</i> ..... \$12 with seared lightly spiced Gulf shrimp.....\$20    grilled chicken.....15    blackened grouper.....\$22    seared ahi tuna.....20	
<i>Boca Summer Salad</i> ..... \$24 pan seared jumbo sea scallops served over spring mix greens with goat cheese, tomato, avocado, strawberries, dried cranberries and candied pecans with a raspberry lime vinaigrette on the side	
<i>South Beach Greek Salad</i> ..... \$20 fresh romaine with feta cheese, kalamata olives, pepperoncini peppers, cucumbers and tomato tossed with our Greek vinaigrette topped with seared lightly spiced jumbo Gulf shrimp	

## Platters

served with fries....side Caesar or House Salad..\$6

<i>Grouper Sandwich</i> ..... \$26 deep fried or blackened on toasted roll	<i>Fried Shrimp.....w/cole slaw and fries</i> ..... \$22 jumbo Gulf shrimp breaded and deep fried - served traditional or Buffalo style
<i>USDA Prime Beef Hamburger</i> ..... \$16 8oz prime beef ... add bacon... \$2 ea.. or cheese...\$1.00 ea	<i>Blackened Grouper Fish Tacos</i> ..... \$20 with lettuce, tomato, fiesta sauce and a mango salsa
<i>Pulled Pork Sandwich</i> ..... \$18 house smoked pork butt pulled from the bone, topped with onion straws, smoked gouda and a drizzle of BBQ sauce on an toasted bun	<i>Fried Grouper Filet.....w/cole slaw and fries</i> .... \$24

a gratuity of 20% will be added on to parties of six or more

there will be an additional charge for sharing items - only one check will be issued per table  
consuming raw or less than fully cooked meats, poultry, eggs or fish may increase your risk of food-borne illness

# Entrées

side Caesar or House Salad.... \$6

- South Beach Summer Spaghetti* ..... \$26  
multi colored heirloom cherry tomatoes sautéed until blistered in imported extra virgin olive oil and tossed with spaghetti, fresh basil and garlic, topped with sliced burrata cheese(fresh mozzarella with a creamy center)and a sprinkle of parmesan
- Seafood Cannelloni* ..... \$28  
lobster, shrimp, scallops and a trace of ricotta cheese wrapped in a light pasta shell and topped with a pink bechamel sauce with a touch of parmesan cheese and crushed tomato, served with broccolini
- Grouper Gaspar - an old favorite* ..... \$38  
fresh local grouper lightly dusted with flour and sautéed with lemon, butter, white wine, artichoke hearts, sun dried tomato and garlic served with rice and fresh seasonal vegetables
- Polynesian Ahi Tuna Bowl* ..... \$30  
fresh sushi grade ahi tuna dusted with our Polynesian spice rub, cast iron seared and served with couscous, watermelon radish, seaweed salad, red cabbage, edamame, pickled ginger, wasabi sauce, asparagus and orange ginger sauce
- Limoncello Scallops* ..... \$35  
fresh day boat sea scallops pan seared with a glaze of fresh garlic, shallots, lemon juice and butter finished with a Italian limoncello liqueur served with coconut rice and fresh seasonal vegetables
- Seafood Gumbolaya* ..... \$30  
Jumbo Gulf shrimp, crawfish tails, chicken, andouille sausage and fried okra in our flavorful filé tomato stew and served with steamed white rice
- Baked Seafood au Gratin* ..... \$32  
jumbo sea scallops, shrimp, lobster meat and fresh grouper topped with ritz cracker crumbs and baked in a creamy cheese and garlic butter sauce served with rice pilaf and sautéed broccolini
- Pineapple Rum Shrimp* ..... \$30  
jumbo gulf shrimp sautéed in our pineapple rum butter sauce with red bell peppers, onions and grilled pineapple served with coconut rice and fresh vegetables
- Pan Seared Crab Cakes* ..... \$32  
made with jumbo lump crab and served with a mustard sauce, mango salsa, rice pilaf and fresh seasonal vegetables
- Coconut Chicken* ..... \$27  
pan seared coconut encrusted boneless chicken breast with sautéed fresh bananas in a banana rum sauce, served with coconut rice and fresh seasonal vegetables
- Maine Lobsta Roll* ..... \$26  
Classic New England lobster roll with a touch of mayo served on a buttered brioche bun
- BBQ Baby Back Ribs* ..... \$28  
slow roasted in our authentic wood burning smoker, glazed with our South Beach BBQ sauce and served with sweet potato fries and cole slaw
- USDA Prime Grilled Rib Eye Steak* ..... \$36  
grilled Iowa Premium Beef prime rib eye steak topped with a blue cheese butter and onion straws, served with sautéed fresh asparagus and parmesan and herb encrusted tri color potatoes