

Appetizers

<i>Caprese Burrata Salad</i>	\$16
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>	\$16
with a spicy fiesta sauce	
<i>Crab Cake</i>	\$22
made with jumbo lump crab meat served with a mustard sauce and a touch of mango salsa...as sandwich with fries...24	
<i>Shrimpcargot</i>	\$17
gulf shrimp baked with garlic butter, pesto, bacon and asiago with a side of garlic bread	
<i>Guacamole, Salsa Fresca and Chips</i>	\$14
our house made guacamole and salsa fresca with chips	
<i>Fried Calamari</i>	\$17
fresh domestic squid with a side of lemon and garlic aioli	
<i>Garlic Parmesan Wings</i>	\$14
six large chicken wings deep fried to a golden brown and tossed in our house roasted garlic and parmesan wing sauce	
<i>Tuna Nacho Supreme</i>	\$26
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	

Salads

<i>Caesar Salad</i>	\$13
with grilled shrimp.....\$22 grilled chicken.....\$17 blackened grouper.....\$28 seared ahi tuna.....\$25	
<i>Boca Summer Salad</i>	\$25
pan seared jumbo sea scallops served over spring mix greens with goat cheese, tomato, avocado, strawberries, dried cranberries and candied pecans with a side of raspberry vinaigrette	
<i>South Beach Greek Salad</i>	\$25
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	
<i>Arizona Stetson Chopped Salad</i>	\$21
mixed greens, diced Roma tomatoes, Israeli couscous, sweet corn, dried cranberries, candied pistachios and asiago cheese tossed with a basil buttermilk dressing and topped with blackened chicken,...with shrimp...\$26	

Land Lovers Fare

sandwiches served with fries – substitute rice and beans \$2

<i>USDA Prime Beef Hamburger</i>	\$15
8oz prime beef ... add bacon... \$2 .. or cheese...\$1 ea	
<i>Cheyenne Burger - USDA Prime Beef</i>	\$19
8oz prime beef burger topped with Colby jack cheese, bacon, onion rings and BBQ sauce on a toasted roll	
<i>Chicken Caesar Club Wrap</i>	\$18
grilled chicken breast with bacon, romaine lettuce, parmesan cheese and Caesar dressing in a fresh flour tortilla wrap	
<i>Fried Green Tomato BLT</i>	\$16
fresh green tomatoes deep fried to a golden brown, topped with apple wood smoked bacon, lettuce and mayo, served on toasted sourdough bread	
<i>South Beach Cuban Sandwich</i>	\$18
mojo marinated Cuban pork, thin sliced ham, Swiss cheese, dill pickles and a dijonnaise sauce served on pressed Cuban bread	
<i>Chicken and Fried Pickle Sandwich</i>	\$18
grilled chicken breast topped with an onion jack cheese, fried pickles, oven roasted tomatoes and our special South Beach aioli served on our ciabatta roll.	
<i>Baby Back Ribs</i>	\$19
1/2 rack - slow roasted and wood smoked, coated with BBQ sauce and served with fries and cornbread pudding	
<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>South Beach Steak Sandwich</i>	\$24
grilled filet medallions sliced thin and served on a roasted garlic ciabatta roll with caramelized balsamic onions and melted brie cheese	

there will be an additional charge for sharing items....only one check per table will be issued

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

consuming raw or less than fully cooked meats, poultry, eggs or fish may increase your risk of food-borne illness

Seafood

sandwiches served with fries – substitute rice and beans \$2

<i>Grouper Sandwich</i>	\$26
deep fried or blackened served on a toasted bun with house made tartar sauce.....Reuben style add \$1	
<i>The Ultimate Grouper Sandwich</i>	\$28
fresh grouper pan seared with garlic butter, rosemary and thyme and served on a ciabatta roll with oven roasted tomato, bibb lettuce and a sauce of capers, cornichons, chopped egg and mayo	
<i>Fried Grouper Filet</i>	\$26
grilled, fried or blackened	
<i>Parmesan Crusted Snapper</i>	\$27
fresh snapper of the day (American Red Snapper when available) cast iron seared with our parmesan and ritz cracker crust and topped with a tomato, olive oil and fresh herb bruschetta with a drizzle of truffle aioli, served with rice pilaf	
<i>Pan Seared Ahi Tuna Flatbread</i>	\$25
served open faced on a flatbread with Asian slaw, finished with a cucumber wasabi sauce	
<i>Grilled Salmon BLT</i>	\$23
grilled Scottish salmon served on toasted bun with lettuce, tomato, bacon and a black pepper aioli	
<i>Fried Shrimp</i> <i>w/cole slaw and fries</i>	\$25
jumbo Gulf shrimp breaded and deep fried – served traditional or Buffalo style	
<i>Fried Oysters</i> <i>w/cole slaw and fries</i>	\$24
<i>Blackened Grouper Fish Tacos</i>	\$24
with lettuce, tomato, fiesta sauce and a mango salsa	
<i>Roasted Sesame Shrimp Wrap</i>	\$22
seared lightly spiced Gulf shrimp wrapped in a flour tortilla with bacon and a vegetable slaw of red onions, carrots, broccoli, red pepper, brussels sprouts and greens all tossed in a roasted sesame dressing.	
<i>Seafood Strudel</i>	\$24
shrimp, scallops and crab meat mixed with mushrooms, thyme, cream cheese and a blend of cheeses wrapped in phyllo dough, baked and topped with a lobster sauce and served with rice	
<i>Shrimp and Smoked Sausage with Creamy Corn</i>	\$25
jumbo Gulf shrimp and hickory smoked sausage skillet cooked and served in a bowl over a bed of creamy fresh corn kernels with sautéed broccolini	
<i>Maine Lobsta Roll</i>	\$28
Classic New England lobster roll with a touch of mayo served on a buttered brioche bun	