

## Appetizers

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| <p><i>Caprese Burrata Salad</i> ..... \$14<br/>fresh burrata cheese, pesto sauce, fresh basil and tomato with a drizzle of extra virgin olive oil and a balsamic reduction</p> <p><i>Conch Fritters</i> ..... \$14<br/>with a spicy fiesta sauce</p> <p><i>Tuna Nacho Supreme</i> ..... \$16<br/>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</p> | <p><i>Guacamole, Salsa Fresca and Chips</i> ..... \$12<br/>our house made guacamole and salsa fresca with chips</p> <p><i>South Beach Baja Shrimp</i> ..... \$16<br/>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</p> <p><i>Crab Cake</i> ..... \$16<br/>made with jumbo lump crab meat served with a mustard sauce and a touch of mango salsa...as sandwich with fries...18</p> |
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## Salads

- Caesar Salad* ..... \$12  
with grilled shrimp.....\$20    grilled chicken.....\$15    blackened grouper.....\$22    seared ahi tuna.....\$20
- Boca Spring Salad* ..... \$20  
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
- South Beach Greek Salad* ..... \$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 - substitute rice and beans \$2

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| <p><i>Fried Shrimp.....w/cole slaw and fries ..</i> \$20<br/>jumbo Gulf shrimp breaded and deep fried - served traditional or Buffalo style</p> <p><i>Fried Grouper Filet.....w/cole slaw and fries</i> ..... \$23</p> | <p><i>Blackened Grouper Fish Tacos</i> ..... \$18<br/>with lettuce, tomato, fiesta sauce and a mango salsa</p> <p><i>Baby Back Ribs</i> ..... \$16<br/>1/2 rack - slow roasted and wood smoked, coated with BBQ sauce and served with fries and cole slaw</p> |
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### *Pulled Pork Sandwich*

house smoked pork butt pulled from the bone, topped with onion straws, smoked gouda and a drizzle of BBQ sauce on an toasted bun

\$16

## Lunch Fare

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

<i>The Ultimate Grouper Sandwich</i> .....	\$23
fresh local 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>Grouper Sandwich</i> .....	\$22
deep fried or blackened served on a toasted bun with house made tartar sauce.....Reuben style add \$1	
<i>Maine Lobsta Roll</i> .....	\$24
Classic New England lobster roll with a touch of mayo served on a buttered brioche bun	
<i>Pan Seared Ahi Tuna Flatbread</i> .....	\$19
served open faced on a flatbread with Asian slaw, finished with a cucumber wasabi sauce	
<i>West Coast Shrimp Wrap</i> .....	\$17
seared lightly spiced Gulf shrimp with avocado, shredded lettuce, diced tomato and a basil mayo in a flour tortilla wrap	
<i>Chicken Caesar Club Wrap</i> .....	\$16
grilled chicken breast with bacon, romaine lettuce, tomato, parmesan cheese and Caesar dressing in a fresh flour tortilla wrap	
<i>South Beach Steak Sandwich</i> .....	\$17
grilled filet medallions sliced thin and served on a roasted garlic ciabatta roll with caramelized balsamic onions and melted brie cheese	
<i>USDA Prime Beef Hamburger</i> .....	\$14
8oz prime beef ... add bacon... \$2 ea.. or cheese...\$1.00 ea	
<i>Cheyenne Burger - USDA Prime Beef</i> .....	\$18
8oz prime beef burger topped with Colby jack cheese, bacon, onion rings and BBQ sauce on a toasted roll	
<i>Fried Green Tomato BLT</i> .....	\$14
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> .....	\$15
mojo marinated Cuban pork, thin sliced ham, Swiss cheese, dill pickles and a dijonnaise sauce served on pressed Cuban bread	

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