

# Appetizers

<i>Caprese Salad</i> .....	\$12	<i>Steamed Mussels</i> .....	\$13
fresh sliced mozzarella, basil and tomato with a drizzle of extra virgin olive oil and a balsamic reduction		steamed in white wine, butter, fresh herbs, tomatoes and toasted fennel seeds with a side of garlic bread	
<i>Coconut Shrimp</i> .....	\$13	<i>Crab Cake</i> .....	\$14
jumbo Gulf shrimp coated with coconut, deep fried and served with a coconut curry sauce		made with jumbo lump crab and served with a mustard sauce and a touch of mango salsa	
<i>Shrimpcargot</i> .....	\$13	<i>Conch Fritters</i> .....	\$12
gulf shrimp baked with garlic butter, pesto, bacon and asiago with a side of garlic bread		with a spicy fiesta sauce	
<i>Tuna Poke</i> .....	\$13	<i>Guacamole, Salsa Fresca and Chips</i> .....	\$11
sushi grade ahi tuna marinated in ponzu, green onion, wakame and lime, finished with toasted sesame seeds and served with house fried wonton chips		Miguel's famous house made guacamole and salsa fresca with chips	
		<i>Cracked Calamari</i> .....	\$13
		large Pacific calamari steak cut into strips and deep fried with thin sliced lemons, served with our house made lemon and garlic aioli	

## South Beach Baja Shrimp

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

\$15

## Salads

<i>Caesar Salad</i> .....	\$9
with seared lightly spiced Gulf shrimp.....\$16    grilled chicken.....13    blackened grouper.....\$18    seared ahi tuna.....18	
<i>South Beach Greek Salad</i> .....	\$18
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>Boca Summer Salad</i> .....	\$20
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	

## Platters

served with fries....side Caesar or House Salad..\$4 extra

<i>USDA Prime Beef Hamburger</i> .....	\$14
8oz prime beef ... add bacon or cheese...\$1.00 ea	
<i>Southwest Burger - USDA Prime Beef</i> .....	\$15
our 8oz prime beef burger topped with our house made guacamole and fire roasted salsa with smoked chipotle gouda cheese on an onion brioche roll	
<i>Grouper Sandwich</i> .....	\$18
deep fried or blackened on a cornmeal dusted kaiser roll	
<i>Fried Grouper Filet.....w/cole slaw</i> .....	\$18
<i>Fried Shrimp.....w/cole slaw</i> .....	\$20
jumbo Gulf shrimp breaded and deep fried - served traditional or Buffalo style	
<i>Pulled Pork Sandwich</i> .....	\$16
house smoked tender pork pulled from the bone, tossed in our mojo marinade and served with smoked gouda and a drizzle of BBQ sauce on an onion kaiser bun	
<i>Blackened Grouper Fish Tacos</i> .....	\$18
with lettuce, tomato, fiesta sauce and a mango salsa	

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  
 there will be an additional charge for splitting items or only one drink will be issued per table

# Entrées

side Caesar or House Salad... \$4 extra

<i>South Beach Summer Spaghetti</i> .....	\$25
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	
<i>Drunken Shrimp Pasta</i> .....	\$27
jumbo gulf shrimp sautéed with garlic, onion, fresh ginger and red pepper flakes, finished with our sweet amber beer sauce, tossed with angel hair pasta, sesame seeds and green onion	
<i>Grouper Grande</i> .....	\$32
fresh local grouper seared to a golden brown and served in our seafood broth with fresh northern middleneck clams, sweet corn and oven roasted tomatoes with a side of garlic bread	
<i>Grouper Gaspar - an old favorite</i> .....	\$32
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	
<i>Polynesian Seared Ahi Tuna</i> .....	\$30
fresh sushi grade ahi tuna dusted with our Polynesian spice rub and cast iron seared, served rare with an orange ginger sauce, seaweed salad, wasabi sauce, pickled ginger, coconut rice and fresh seasonal vegetables	
<i>Caribbean Cioppino</i> .....	\$30
fresh tomato, white wine, scallops, shrimp, clams, mussels and fresh fish of the day, served over coconut rice in a rich fish broth finished with coconut milk	
<i>Limoncello Scallops</i> .....	\$28
fresh day boat sea scallops pan seared with a glaze of fresh garlic, shallots, lemon juice and butter finished with a sweet Italian limoncello liqueur served with rice and fresh seasonal vegetables	
<i>Seafood Strudel</i> .....	\$25
shrimp, scallops and crab meat mixed with mushrooms, thyme, cream cheese and parmesan wrapped in phyllo dough, baked and topped with a lobster sauce, and served with rice and fresh seasonal vegetables	
<i>Pineapple Rum Shrimp</i> .....	\$27
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	
<i>Sizzling Shrimp and Vegetable Skillet</i> .....	\$27
skillet cooked shrimp, fresh seasonal vegetables, diced potatoes and rice served on a sizzling platter	
<i>Pan Seared Crab Cakes</i> .....	\$28
served with a mustard sauce, mango salsa, rice and fresh seasonal vegetables	
<i>Coconut Chicken</i> .....	\$25
pan seared coconut encrusted boneless chicken breast with sautéed fresh banana in a banana rum sauce, served with coconut rice and fresh seasonal vegetables	
<i>BBQ Baby Back Ribs</i> .....	\$26
slow roasted in our authentic wood burning smoker, glazed with our own South Beach BBQ sauce and served with sweet potato fries and cole slaw	
<i>Sizzling Seafood Fajitas</i> .....	\$25
sautéed onions and peppers with seared shrimp, grouper and scallops served with tortillas, fire roasted salsa, guacamole and sour cream served on a sizzling plate	
<i>USDA Prime Grilled Rib Eye Steak</i> .....	\$33
grilled Iowa Premium Beef prime rib eye steak served with sautéed fresh asparagus and parmesan and herb encrusted tri color potatoes	