

# Appetizers

<i>Coconut Shrimp</i> ..... \$13 jumbo Gulf shrimp coated with coconut, deep fried and served with a coconut curry sauce	<i>Caprese Salad</i> ..... \$12 fresh sliced mozzarella, basil and tomato with a drizzle of extra virgin olive oil and a balsamic reduction
<i>Conch Fritters</i> ..... \$12 with a spicy fiesta sauce	<i>Crab Cake</i> ..... \$14 made with jumbo lump crab meat served with a mustard sauce and a touch of mango salsa...as sandwich with fries...15
<i>Onion Rings</i> ..... \$10 sliced thin, lightly breaded and deep fried	<i>Guacamole, Salsa Fresca and Chips</i> ..... \$11 Miguel's famous house made guacamole and salsa fresca with chips
<i>Shrimpcargot</i> ..... \$13 gulf shrimp baked with garlic butter, pesto, bacon and asiago with a side of garlic bread	<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
<i>South Beach Baja Shrimp</i> ..... \$15 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	

## Tuna Poke

sushi grade ahi tuna marinated in ponzu, green onion, wakame and lime, finished with toasted sesame seeds and served with house fried wonton chips

\$13

## Salads

<i>Caesar Salad</i> ..... \$9 with seared lightly spiced Gulf shrimp.....\$16    grilled chicken.....13    blackened grouper.....\$18    seared ahi tuna.....18
<i>Boca Summer Salad</i> ..... \$18 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> ..... \$16 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>Chopped Cobb Salad with Sliced Steak</i> ..... \$18 blend of romaine, bibb and iceberg topped with bacon, egg, blue cheese, avocado and tomato with a choice of dressing with gulf shrimp.....\$18    with seared ahi tuna.....\$20

## Platters

served with fries

<i>Fried Shrimp.....w/cole slaw</i> ..... \$18 jumbo Gulf shrimp breaded and deep fried - served traditional or Buffalo style	<i>Blackened Grouper Fish Tacos</i> ..... \$17 with lettuce, tomato, fiesta sauce and a mango salsa
<i>Fried Grouper Filet.....w/cole slaw</i> ..... \$17	<i>Pulled Pork Sandwich</i> ..... \$13 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

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

only one check per table will be issued

# Lunch Fare

sandwiches served with fries

<i>The Ultimate Grouper Sandwich</i> .....	\$18
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> .....	\$18
deep fried or blackened served on a cornmeal dusted Kaiser roll with house made tartar sauce...Reuben style add \$1	
<i>Crispy Fish Sandwich</i> .....	\$15
deep fried Alaskan cod filet served on a cornmeal dusted kaiser roll with tartar sauce and fries	
<i>Pan Seared Ahi Tuna Sandwich</i> .....	\$16
served open faced over toasted flatbread with Asian slaw and a cucumber wasabi sauce	
<i>Seafood Strudel</i> .....	\$16
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>St Bart's Shrimp Wrap</i> .....	\$15
blackened gulf shrimp wrapped in a flour tortilla with our fresh honeydew and cucumber relish, chopped greens and a balsamic reduction	
<i>Grilled Portobello Sandwich</i> .....	\$15
sliced brie cheese, bibb lettuce, avocado, basil pesto and a balsamic drizzle on a toasted ciabatta roll	
<i>Grilled Chicken Pomodoro Sandwich</i> .....	\$14
grilled chicken with oven roasted tomato, fresh mozzarella cheese, bibb lettuce and pesto sauce with a balsamic drizzle served on a toasted ciabatta roll	
<i>Chicken Caesar Club Wrap</i> .....	\$14
grilled chicken breast with bacon, romaine lettuce, tomato and Caesar dressing in a fresh flour tortilla wrap	
<i>USDA Prime Beef Hamburger</i> .....	\$13
8oz prime beef ... add bacon or cheese...\$1.00 ea	
<i>Southwest Burger - USDA Prime Beef</i> .....	\$14
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>Fried Green Tomato BLT</i> .....	\$13
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> .....	\$14
mojo marinated Cuban pork, thin sliced ham, Swiss cheese, dill pickles and a dijonnaise sauce served on pressed Cuban bread with a side of seasoned fries	
<i>South Beach Steak Sandwich</i> .....	\$16
grilled filet medallions sliced thin and served on a roasted garlic ciabatta roll with caramelized balsamic onions and melted brie cheese	
<i>Baby Back Ribs</i> .....	\$16
1/2 rack - slow roasted and wood smoked, coated with BBQ sauce and served with fries and cole slaw	

there will be an additional charge for splitting items  
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