

## Appetizers

- Caprese Burrata Salad* ..... \$14  
fresh burrata cheese, pesto sauce, fresh basil and tomato with a drizzle of extra virgin olive oil and a balsamic reduction
- Cracked Calamari* ..... \$14  
large Pacific calamari steak cut into strips and deep fried with thin sliced lemons, served with our house made lemon and garlic aioli
- Conch Fritters* ..... \$14  
with a spicy fiesta sauce
- Tuna Nacho Supreme* ..... \$15  
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 and a sesame ginger dressing
- Guacamole, Salsa Fresca and Chips* ..... \$12  
our house made guacamole and salsa fresca with chips
- Shrimpcargot* ..... \$14  
gulf shrimp baked with garlic butter, pesto, bacon and asiago with a side of garlic bread
- South Beach Baja Shrimp* ..... \$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
- Lobster Queso* ..... \$17  
Maine lobster meat blended with our creamy cheese sauce topped with sherry bread crumbs served with chips

## Salads

- Caesar Salad* ..... \$12  
with grilled shrimp.....\$20    grilled chicken.....\$15    blackened grouper.....\$20    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
- Arizona Stetson Chopped Salad* ..... \$18  
mixed greens, diced Roma tomatoes, Israeli cous cous, sweet corn, dried cranberries, candied pistachios and asiago cheese tossed with a basil buttermilk dressing and topped with blackened chicken ...with blackened salmon or shrimp...\$22

## Platters

served with fries

- Fried Shrimp.....w/cole slaw* ..... \$20  
jumbo Gulf shrimp breaded and deep fried - served traditional or Buffalo style
- Baby Back Ribs* ..... \$16  
1/2 rack - slow roasted and wood smoked, coated with BBQ sauce and served with fries and cole slaw
- Fried Oysters.....w/cole slaw* ..... \$20
- Fried Grouper Filet.....w/cole slaw* ..... \$18
- Blackened Grouper Fish Tacos* ..... \$17  
with lettuce, tomato, fiesta sauce and a mango salsa
- Maine Lobsta Roll* ..... \$22  
Classic New England lobster roll with a light touch of mayo served on a buttered brioche hot dog bun

### *Pulled Pork Sandwich*

house smoked tender pork pulled from the bone, topped with pickled red onion, smoked gouda and a drizzle of BBQ sauce on an onion kaiser bun

\$16

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

# Lunch Fare

sandwiches served with fries

<i>The Ultimate Grouper Sandwich</i> .....	\$19
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>Seafood Strudel</i> .....	\$17
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>Cast Iron Seared Salmon Sandwich</i> .....	\$18
seared to a golden brown and served on a toasted brioche bun with fresh spinach, sliced cucumbers and topped with crispy onion straws and a creamy cilantro aioli	
<i>Pan Seared Ahi Tuna Flatbread</i> .....	\$19
served open faced over chopped romaine, Asian slaw, diced tomatoes, chopped red onion and diced pickles, finished with a cucumber wasabi sauce	
<i>West Coast Shrimp Wrap</i> .....	\$16
seared lightly spiced Gulf shrimp with avocado, shredded lettuce, diced tomato and a basil mayo in a flour tortilla wrap	
<i>Grilled Chicken Pomodoro Sandwich</i> .....	\$15
grilled chicken with oven roasted tomatoes, fresh mozzarella cheese, bibb lettuce and pesto sauce with a balsamic drizzle served on a toasted ciabatta roll	
<i>Chicken Caesar Club Wrap</i> .....	\$16
grilled chicken breast with bacon, romaine lettuce, tomato and Caesar dressing in a fresh flour tortilla wrap	
<i>Grilled Portobello Sandwich</i> .....	\$15
with brie cheese, bibb lettuce, avocado, basil pesto and a balsamic drizzle on a toasted ciabatta roll	
<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> .....	\$13
8oz prime beef ... add bacon or cheese...\$1.00 ea	
<i>Cheyenne Burger - USDA Prime Beef</i> .....	\$15
8oz prime beef burger topped with Colby jack cheese, bacon, onion rings and BBQ sauce on an onion brioche 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	

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