

- QUICK START -

GUACAMOLE House Tortilla Chips	12
TUNA TARTARE** Avocado, Cucumber, Jalapeño, Sesame & Cilantro-Lime Sauce	18
SHRIMP CEVICHE Tomato Relish, Red Onion, Avocado, Jalapeño & Cilantro	19
SMOKED FISH DIP Smoked Wahoo, Roasted Salmon, Veggies, Tzatziki & Pickled Jalapeños with Toasted Bread	18

- ALL AROARD -

Horseradish, Cocktail Sauce & Lemon | Half Dozen or Dozen

17 | 31

RAW OYSTERS on the Half Shell

ALLADUARD	
CALAMARI Lemon, Pepperoncini & Key Lime Pepper Sauce	19
ASIAN LETTUCE WRAPS Sweet Chili Chicken, Pickled Cucumber, Carrot, Mint & Orange	16
CONCH FRITTERS House Conch Blend, Mango Tartar & Pineapple Relish	17
MUSSEL BEACH Sautéed Mussels with Garlic Lemon Chardonnay & Focaccia	19
CAULIFLOWER BITES Crispy Cauliflower Florets, Curry Seasoning & Tzatziki	14
ITALIAN BREAD Toasted Garlic Bread	8
NACHOS GRANDE Queso, Avocado, Tomato, Pickled Onion, Jalapeño, & Cilantro Sar ADD: Chicken 7 Pork 9 Shrimp 11 Steak 15	19 uce

- SOUP & SALAD -

SEASONAL SOUP Ask Your Server	AQ
BEACH SALAD Arugula, Pickled Cucumber, Roasted Red Pepper Goat Cheese, Orange, Hearts of Palm, Almond Granola & White Balsamic Vinaigrette	17
CLASSIC CAESAR Romaine Lettuce, Shaved Parmesan, Garlic Croutons & our House Creamy Caesar Dressing	14
COBB SALAD Spring Mix, Red Wine Vinaigrette, Chicken, Tomato Avocado, Bacon, Hard Boiled Egg & Blue Cheese	19

FULL STEAM

Chicken 7	Shrimp 9	Mahi Mahi 13
Salmon 17	Scallops 25	Lobster MP

Save Room for Our Famous KEY LIME PIE

- SEAFOOD -	
PESCADO FRITO Extra Large Fried Local Whole Snapper Mixed Vegetables, Cilantro-Lime Rice, Corn on the Cobb Pickled Red Onion, Tomato Relish, Sour Cream & Tortillas	MP
AHI TUNA TOSTADA** Cilantro-Lime Rice, Avocado, Lettuce, Tomato Pickled Jalapeño, Pineapple, Crispy Tortilla & Sriracha Cream	35
BLACKENED SWORDFISH Jasmine Rice, Baby Bok Choy, Lime & Coconut Saffron Broth	37
SALMON Rosemary Potato, Broiled Lemon & Broccolini	34
CRISPY SHRIMP Garlic Parmesan Fries & Cocktail Sauce	27
FISH & CHIPS Beer Battered Atlantic Pollock with Fries & Mango Tartar	26
SEAFOOD LINGUINE Seared Sea Scallops, Grilled Shrimp & Steamed Mussels over a Creamy Chardonnay Sauce with Toasted Focaccia	38
- SPANISH PAELLA 25 - Valencia Rice, Spanish Chorizo, Red Peppers & Saffron Th Minimum 2 Add-ons	nreads
	+10 +18

MARINATED CHICKEN THIGHS +21 **SEARED SEA SCALLOPS** +25

CHEF'S ULTIMATE 99 Scallops, Chicken, Shrimp & Mussels with Extra Chorizo & Roasted Red Peppers

- TACOS -

Three Tacos Served with Cilantro-Lime Rice

MAHI MAHI Coleslaw, Pickled Red Onion, Tomato & Sriracha Cream	27
PALM BEACH SHRIMP Goat Cheese, Arugula, Pineapple Relish & Aji-Amarillo	25
CHEESESTEAK Queso, Mushroom, Sweet Pepper & Grilled Onion	28

-BEACH FAV'S -

Accompanied by One Side

DOUBLE CHEESEBURGER Choice of Cheese with Lettuce, Tomato & Onion ADD: Bacon 3 Avocado 2	18
CHICKEN & WAFFLES Boneless Fried Chicken Strips with Honey Sriracha Pickled Jalapeño & Cheddar atop our Famous Savory Waffle	23
TURKEY "YACHT" CLUB Applewood Smoked Bacon, Lettuce, Tomato & Sriracha Cream	21

19

MP

CUBAN SANDWICH Braised Pork, Ham, Spiced Mustard, Swiss & Pickled Cucumbers

LOBSTER ROLL Maine Lobster Chunks on Toasted Brioche COLD: Lemon Aioli, Bibb Lettuce & Scallion WARM: Tomato Relish & Garlic Butter

SIDES 6

French Fries Cilantro-Lime Rice Coleslaw Garlic Parm +2 Corn on the Cobb Mixed Vegetables