



# SHAREABLES

OUR OVEN BAKED PIZZA DOUGH FLAVORED WITH GARLIC AND HERBS. TOPPED WITH MOZZARELLA CHEESE AND SERVED WITH MARINARA SAUCE

## FRESH GREENS

FRIED CHICKEN WITH MIXED GREENS WITH CHERRY TOMATOES, CUCUMBERS, RED ONIONS, BELL PEPPERS AND KALAMATA OLIVES. TOPPED WITH FETA CHEESE, EXTRA VIRGIN OLIVE OIL AND A SPRINKLE OF OREGANO, THEN DRIZZLED WITH GREEK RANCH DRESSING

MEDITERRANEAN-SPICED GRILLED CHICKEN THIGH WRAPPED  
IN A FLOUR TORTILLA WITH LETTUCE, TOMATO, RED ONION,  
HOUSE FRIES, CUCUMBER, TZATZIKI, AND FETA

FLAME-GRILLED BEEF PATTY TOPPED WITH A PAN-SEARED CRAB CAKE, ZESTY REMOULADE, LETTUCE, AND TOMATO ON A TOASTED BRIOCHE BUN

ALL BEEF SAUSAGE LINK STUFFED WITH BURNT BRISKET  
ENDS ON TOASTED BUN WITH LETTUCE,TOMATO CHIMICHURRI  
SAUCE AND QUESO FRESCO

CHICKEN BREAST DEEP FRIED OR CHAR GRILLED WITH,  
CHEDDAR CHEESE, LETTUCE, TOMATO AND PICKLED ONION  
ON A TOASTED BRIOCHE BUN WITH DILL PICKLE AIOLI  
**ADD: BACON | 3**

STEAK BURGER SERVED ON TOASTED BRIOCHE BUN TOPPED  
WITH LETTUCE, TOMATO, ONION, PICKLES AND YOUR  
CHOICE OF CHEESE

**ADD: BACON | 3**

THREE FLOUR TORTILLAS TOPPED WITH CILANTRO LIME  
SLAW, QUESO FRESCO, SCALLIONS AND CHIPOTLE AIOLI  
WITH SIDE OF SOUR CREAM, GUACAMOLE, SHREDDED  
LETTUCE, AND PICO DE GALLO **CHOOSE ONE:**  
**FISH | 21   SHRIMP | 21   AL PASTOR | 21   CHICKEN | 18**

GULF FRESH GROUPER PREPARED FRIED, GRILLED OR  
BLACKENED. SERVED ON A CIABATTA BUN WITH LETTUCE  
AND TOMATO

## SIDES

(SERVED WITH CHOICE OF SIDE) **LOCAL FAVORITES**

COUNTRY-STYLE FRIED CHICKEN TENDERS SERVED WITH YOUR  
CHOICE OF DIPPING SAUCE

GULF-FRESH, CHEF'S FISH SELECTION, EXPERTLY PREPARED  
WITH YOUR CHOICE OF SIDE AND COMPLEMENTARY SAUCE

TAIL OFF GULF SHRIMP CAN BE SERVED HAND BREADED AND DEEP FRIED, BLACKENED OR GRILLED. SERVED WITH SPICY COCKTAIL SAUCE AND LEMON WEDGE

COASTAL OYSTERS HAND BREADED AND DEEP FRIED. SERVED WITH  
SPICY COCKTAIL SAUCE AND LEMON WEDGE

GULF GROUPER PREPARED FRIED, GRILLED, OR BLACKENED AND  
SERVED WITH TARTAR SAUCE AND A FRESH LEMON WEDGE

SERVED AFTER 5PM DAILY (NO SUBSTITUTIONS)

FRESH GROUPER FILET PAN SEARED AND SERVED OVER GARLIC  
MASHED POTATOES WITH A CREAMY SPINACH FLORENTINE SAUCE  
AND GRILLED LEMON

HERB-MARINATED GRILLED CHICKEN TOPPED WITH CUCUMBER, TOMATO, KALAMATA OLIVES, AND FETA IN OLIVE OIL, PAIRED WITH GARLIC-HERB GRILLED SHRIMP. SERVED WITH FINGERLING POTATOES AND SAUTÉED SPINACH

8OZ CENTER CUT ANGUS BEEF FILET PERFECTLY SEASONED  
THEN GRILLED AND TOPPED WITH LUMP CRAB SAUTÉED IN OUR  
CHAR BUTTER AND WHITE WINE. SERVED WITH GOUDA GRITS  
AND ASPARAGUS

LINGUINE WITH LOBSTER, SHRIMP, AND FRESH TOMATO IN A PESTO  
CREAM WINE SAUCE, TOPPED WITH ARUGULA. SERVED WITH  
GRILLED BAGUETTE

SEARED SEA BASS IN GRAPE SEED OIL OVER ARUGULA, TOPPED  
WITH SAUTÉED CRAWFISH, TOMATO, SCALLION, WORCESTERSHIRE  
GARLIC, CAPERS, AND HERBS.

## DESSERT

A WARM BUTTERY CAKE, PAIRED WITH CREAMY ICE CREAM AND A RICH CARAMEL DRIZZLE—PURE INDULGENCE!

CRISPY FRIED CHEESECAKE WITH A CREAMY CENTER, TOPPED  
WITH FRESH BERRIES, PASSION DRIZZLE, WHIPPED CREAM, AND  
POWDERED SUGAR

## FLATBREAD PIZZAS

# MENU

OLIVE OIL, GARLIC, GREEK SEASONING, TOMATO, RED ONION, ARTICHOKE,  
KALAMATA OLIVES, FETA, MOZZARELLA, AND CHICKEN SHAWARMA

LOBSTER, SHRIMP, GARLIC, TOMATO, PARMESAN, MOZZARELLA, ARUGULA,  
OLIVE OIL, AND CRACKED PEPPER

SMOKED BEEF SAUSAGE, BURNT BRISKET ENDS, BACON, SCALLION, GOAT CHEESE, BBQ SAUCE, AND FRESH PARSLEY

CUP AND CHAR PEPPERONI, GREEK SEASONING, EXTRA MOZZARELLA,  
PARMESAN, AND HOUSE-MADE HOT HONEY ON FLATBREAD

## HAND MADE PIZZAS

HOUSE RED SAUCE, MOZZARELLA CHEESE,  
ITALIAN SAUSAGE, PEPPERONI, PANCETTA,  
CANADIAN BACON, CHOPPED BACON,  
GROUND STEAK

MARINATED PORK, RED ONION, CILANTRO,  
PINEAPPLE, SHREDDED MOZZARELLA AND  
CRUMBLIED QUESO FRESCO

GARLIC CREAM, OLIVE OIL, FRESH MOZZARELLA,  
SHREDDED MOZZARELLA, HOUSE SEASONING

CHOOSE FROM ANY SIZE CRUST AND ADD  
ANY TOPPINGS OF YOUR CHOICE  
\$1.50 FOR 12" & \$3.00 FOR 16" PIZZAS  
MAX TOPPING LIMIT 10

## PIZZA TOPPINGS

PEPPERONI, ITALIAN SAUSAGE, CHOPPED BACON,  
GRILLED CHICKEN, CANADIAN BACON, GROUND STEAK,  
MOZZARELLA, FRESH MOZZARELLA, CHEDDAR JACK  
CHEESE, RED ONION, BELL PEPPER, TOMATO, BLACK OLIVE,  
MUSHROOMS, BASIL, CILANTRO, SPINACH, JALAPENOS

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. AUTOMATIC 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE GUESTS \* ALL TRANSACTIONS WILL HAVE ADDITIONAL LOCAL SALES TAX AND A 6% RESORT FEE ADDED**