

STARTERS

CLASSIC SEAFOOD DIP | 18

LOADED WITH CRAB, SHRIMP, AND MELTED CHEESE, TOPPED WITH FRESH SCALLIONS. SERVED WITH TORTILLA CHIPS

SPICY LEMON CRAB CLAWS | MKT PRICE

BLUE CRAB CLAWS SAUTÉED WITH GARLIC, CHAR BUTTER, SCALLIONS, BUFFALO LEMON PEPPER, PARSLEY, AND WHITE WINE REDUCTION. SERVED WITH GRILLED BAGUETTE

OCEAN'S CHILI LIME SHRIMP | 13

FRIED SHRIMP COATED IN SWEET CHILI LIME SAUCE WITH FRESH KEY LIME JUICE AND CILANTRO. TOPPED WITH WASABI CUCUMBER DRESSING

FLORIDA CRAB CAKES | 20

PAN-SEARED FLORIDA BLUE CRAB CAKES, SEASONED TO PERFECTION, SERVED WITH ZESTY REMOULADE AND CITRUS ARUGUI A

NACHO FRESCO | 17

OUR FAMOUS MOUNTAIN OF CORN TORTILLA CHIPS PILED WITH FRESH INGREDIENTS. OLIVES. PICO DE GALLO. SCALLIONS, JALAPENOS, OUESO SAUCE, SHREDDED LETTUCE, SOUR CREAM, AND GUACAMOLE

ADD: CHICKEN | 5 GROUND BEEF | 5 SHRIMP | 7 CHILI | 3

CARNITAS CHICKEN QUESADILLA | 17

CARNITAS CHICKEN, GRILLED PEPPERS AND ONIONS, WITH CHEDDAR JACK CHEESE IN A GRILLED FLOUR TORTILLA. SERVED WITH LETTUCE, PICO DE GALLO, SOUR CREAM, AND GUACAMOLE

LOADED CHEESE FRIES | 14

OCEAN'S FAVORITE CRISPY FRIES SMOTHERED WITH OUESO SAUCE, CHEDDAR JACK CHEESE. BACON AND SLICED SCALLIONS ADD: CHILI | 3

BIMINI WINGS | 20

A FULL POUND OF HOUSE ORIGINAL BONE-IN CHICKEN WINGS TOSSED IN YOUR CHOICE OF SAUCE (MILD, HOT, GARLIC PARMESAN, JAMAICAN BBQ OR BEACH SAUCE)

GARLIC CHEESE BREAD | 13

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

ENTREES

GARDEN 'HOUSE' | 13

CHOPPED ROMAINE WITH GRAPE TOMATOES, CUCUMBER, EGG. SMOKED BACON, CHEESE, CROUTONS, CHOICE OF DRESSING ADD: CHICKEN | 5 FRIED OYSTERS | 10 GROUPER | MKT MAHI-MAHI | 10 SHRIMP | 7

CLASSIC CAESAR | 13

CRISP CHOPPED ROMAINE TOSSED WITH CREAMY CAESAR DRESSING, PARMESAN CHEESE, HERB GARLIC CROUTONS ADD: CHICKEN | 5 FRIED OYSTERS | 10 SHRIMP | 7 GROUPER | MKT Mahi-Mahi | 10

SOUTHERN SANTORINI SALAD | 14

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

CHICKEN GYRO WRAP | 18

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

SURF & TURF BURGER | 20

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

SMOKED BEEF BULL-DOG | 16

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

SURF CHICK | 18

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

THE ORIGINAL OCEAN BURGER | 18

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

EDGE STREET TACOS

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

GROUPER SANDWICH | MKT PRICE

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

House Fries | Cottage Cheese | Potato SALAD | SIDE SALAD | FRESH FRUIT

CRISPY CHICKEN FINGERS | 17

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

CATCH OF THE DAY | MKT PRICE

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

GULF SHRIMP | 20

LOCAL FAVORITES

SIDE)

(SERVED WITH CHOICE OF

DINNER ENTRÉE

(ALL ENTRÉES SERVED WITH SIDE SALAD)

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

OYSTER PLATTER | 20

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

GROUPER PLATTER | MKT PRICE

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

CHEF'S SELECTIONS

SERVED AFTER 5PM DAILY (NO SUBSTITUTIONS)

GROUPER FLORENTINE | 42

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

TUSCAN CHICKEN & SHRIMP | 38

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

GULF COAST FILET OF BEEF | 54

80Z 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

LOBSTER & SHRIMP LINGUINE | 38

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

CAJUN BRONZINO | 38

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

SWEETS

GOLDEN BUTTER CAKE | 7

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

CRISP BERRY CHEESECAKE | 7

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



CERTAIN MEDICAL CONDITIONS 6% RESORT FEE ADDED

POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE ADDED TO ALL PARTIES OF 6 OR MORE GUESTS * ALL TRANSACTIONS WILL HAVE ADDITIONAL LOCAL SALES TAX AND A A

CONSUMING RAW OR UNDERCOOKED MEATS, AUTOMATIC 20% GRATUITY WILL BE

MEDITERRANEAN CHICKEN FLATBREAD | 15

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

SEAFOOD FLATBREAD | 20

PIZZAS

FLATBREAD

HAND MADE PIZZAS

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

SMOKEY GOAT CHEESE FLATBREAD | 17

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

LOADED PEPPERONI FLATBREAD | 15

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

	<u>12"</u>	<u> 16"</u>
CHEESE	13	17
PEPPERONI	13	17
CARNIVORE HOUSE RED SAUCE, MOZZARELLA CHEESE, ITALIAN SAUSAGE, PEPPERONI, PANCETTA, CANADIAN BACON, CHOPPED BACON, GROUND STEAK	19	28
AL PASTOR MARINATED PORK, RED ONION, CILANTRO, PINEAPPLE, SHREDDED MOZZARELLA AND CRUMBLED QUESO FRESCO	17	21
WHITE PIZZA GARLIC CREAM, OLIVE OIL, FRESH MOZZARELLA, SHREDDED MOZZARELLA, HOUSE SEASONING	17	23
C.Y.O. PIZZA 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	13	17

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

PIZZA TOPPINGS