



# DINNER MENU

SERVED DAILY 5PM

## STARTERS

OCEAN FRESH APPETIZERS

### DOCKSIDE PRETZEL DIP | 18

HOT BLEND OF LUMP CRAB, SHRIMP, AND MELTED CHEESES, TOPPED WITH CHIVES AND TOMATO, SERVED IN A WARM JUMBO SOFT PRETZEL

### PALAPA CLAWS | 20

BLUE CRAB CLAWS SAUTÉED IN HOUSE-STYLE GARLIC CHAR BUTTER WITH SHALLOTS, PARSLEY, AND A WHITE WINE REDUCTION. SERVED WITH GRILLED BAGUETTE

### OCEAN'S CHILI LIME SHRIMP | 16

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

SHAREABLES

### NACHO FRESCO | 18

OUR FAMOUS MOUNTAIN OF CORN TORTILLA CHIPS PILED WITH FRESH INGREDIENTS. OLIVES, PICO DE GALLO, WHITE CHEESE SAUCE, JALAPENOS, QUESO FRESCO, SHREDDED LETTUCE, SOUR CREAM, AND GUACAMOLE  
*ADD: CHICKEN | 5 GROUND BEEF | 5 SHRIMP | 7 CHILI | 3*

### CARNITAS CHICKEN QUESADILLA | 18

CARNITAS CHICKEN WITH GRILLED PEPPERS AND ONIONS, MELTED MEXI-BLEND CHEESE IN A GRILLED FLOUR TORTILLA, SERVED WITH SOUR CREAM AND GUACAMOLE

### LOADED CHEESE FRIES | 15

OCEAN'S FAVORITE CRISPY FRIES SMOTHERED WITH QUESO SAUCE, CHEDDAR JACK CHEESE, BACON AND FRESH CHIVES  
*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, BEACH SAUCE, LEMON PEPPER, NASHVILLE HOT)

### GARLIC CHEESE BREAD | 14

OVEN-BAKED GARLIC AND HERB DOUGH TOPPED WITH MELTED MOZZARELLA, SERVED WITH MARINARA

FRESH GREENS

### GARDEN 'HOUSE' | 14

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

### CLASSIC CAESAR | 14

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*

STAFF FAVORITES

### THE GREEN GODDESS CHICK | 20

GRILLED CHICKEN BREAST WITH SWISS, BABY ARUGULA, TOMATO, AND HOUSE GREEN GODDESS SAUCE ON TOASTED SPROUTED WHEATBERRY BREAD

### HAVANA HEAT BURGER | 22

GROUND STEAK BURGER BLENDED WITH CHORIZO, TOPPED WITH PEPPER JACK, SAUTÉED PEPPERS AND ONIONS, YUCCA FRIES, AND CHIMICHURRI, FINISHED WITH LETTUCE AND TOMATO ON A TOASTED BUN

HOUSE ORIGINALS

### THE ORIGINAL OCEAN BURGER | 21

STEAK BURGER SERVED ON TOASTED BRIOCHE BUN TOPPED WITH LETTUCE, TOMATO, ONION, PICKLES AND YOUR CHOICE OF CHEESE  
*ADD: BACON | 3*

### EDGE STREET TACOS

THREE FLOUR TORTILLAS TOPPED WITH CILANTRO LIME SLAW, QUESO FRESCO, PICO DE GALLO AND SIDE OF SOUR CREAM **CHOOSE ONE:**  
**MAHI | 22 SHRIMP | 22**  
**KOREAN STEAK | 22 CHICKEN CARNITAS | 19**

### COASTAL GROUPER SANDWICH | MKT PRICE

BLACKENED GROUPER TOPPED WITH SMOKED GOUDA, BENTON'S BACON, ROASTED TOMATO, ARUGULA, AND GARLIC AIOLI ON A GRILLED HOUSE BUN

LOCAL FAVORITES

### CRISPY CHICKEN FINGERS | 19

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

### GULF SHRIMP | 22

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 | 22

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 RECOMMENDS

### GULF GROUPER FLORENTINE | 48

PAN-SEARED GULF GROUPER SERVED OVER GARLIC MASHED POTATOES WITH CREAMY SPINACH FLORENTINE SAUCE AND GRILLED LEMON

### ISLAND STEAK & LOBSTER FRITES | 48

GRILLED SIRLOIN FINISHED WITH CARIBBEAN SPICED BUTTER, SERVED WITH CHARGRILLED LOBSTER TAIL, YUCCA FRIES, GARLIC-CHILI GREEN BEANS, AND SMOKY JERK SAUCE

### EMERALD LAMB CHOPS | 48

AUSTRALIAN GRASS-FED LAMB CHOPS GRILLED MEDIUM RARE WITH HOUSE SPICES AND CHIMICHURRI, SERVED OVER MIXED GRAINS WITH SAUTÉED ZUCCHINI

### CREOLE RED SNAPPER | 42

GRILLED GULF SNAPPER OVER GARLIC BOURSIN CHEESE GRITS WITH SEARED OKRA AND ROASTED TOMATOES, FINISHED WITH SHRIMP AND TASSO CREAM

### GARDEN HERB GRILLED CHICKEN | 38

MARINATED GRILLED CHICKEN SERVED WITH ROASTED SWEET POTATOES, SMOKY BACON BRUSSELS SPROUTS, BALSAMIC GLAZE, AND FRESH HERBS

### SMOKY SHRIMP CHILI NOODLES | 38

GULF SHRIMP SAUTÉED WITH SMOKED BACON, GARLIC, GINGER, AND SCALLIONS, TOSSED WITH RAMEN NOODLES, BOK CHOY, ROASTED TOMATO, MISO, AND CHILI CRISP OIL

### KOREAN FRIED DUCK | 42

CRISPY FRIED DUCK LEGS TOSSED IN A SWEET AND SPICY KOREAN GLAZE, SERVED OVER JASMINE RICE WITH GARLIC SNAP PEAS

SIDES

### HOUSE FRIES

### PASTA SALAD

### COTTAGE CHEESE

### FRESH FRUIT

### SIDE SALAD

### YUCCA FRIES

### PLANTAIN STRIPS

## SWEETS

DESSERT

### GOLDEN BUTTER CAKE | 7

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

### BITTER SWEET SUNSET | 7

HOUSEMADE TART FILLED WITH BITTERSWEET CHOCOLATE GANACHE TOPPED WITH BLOOD ORANGE SORBET WHIP CREAM AND FRESH MINT



FLATBREAD PIZZAS

### CALABRIAN FLATBREAD | 17

OLIVE OIL, FRESH GARLIC, GRILLED SHRIMP, RED ONION, ROASTED TOMATOES, FRESH MOZZARELLA, AND PARMESAN TOPPED WITH FRESH ROMAINE AND SPICY CALABRIAN CAESAR DRESSING

### VEGGIE ROAST FLATBREAD | 15

ROASTED TOMATO, RED PEPPER, ONION, SCALLION, MUSHROOM, AND ZUCCHINI WITH OLIVE OIL, FRESH HERBS, GOAT CHEESE, AND BALSAMIC REDUCTION

### LOADED PEPPERONI FLATBREAD | 16

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

HAND MADE PIZZAS

### CHEESE

### PEPPERONI

### SPICY ITALIAN

HOUSE RED SAUCE WITH ITALIAN SAUSAGE, ONION, PEPPERS, CRUSHED RED PEPPER, PARMESAN, AND MOZZARELLA

### COUNTRY MARGHERITA

OLIVE OIL AND SHAVED GARLIC WITH FRESH MOZZARELLA, BENTON'S COUNTRY HAM, GREEN TOMATO, BASIL, PARMESAN, AND ARUGULA

### STUFFED CRUST

14" CHEESE PIZZA WITH HOUSE RED SAUCE, GARLIC SEASONING, AND A MOZZARELLA-STUFFED CRUST

### C.Y.O. PIZZA

CHOOSE FROM ANY SIZE CRUST AND ADD ANY TOPPING 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, RED ONION, BELL PEPPER, TOMATO, BLACK OLIVES, MUSHROOMS, BASIL, CILANTRO, SPINACH, JALAPEÑOS

12" 16"

15 19

15 19

19 26

20 27

21 (14" PIZZA)

15 19

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 PLEASE LIMIT SPLIT CHECKS TO SIX PER TABLE OR PARTY