



## 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

### SPICY SHRIMP COCKTAIL | 18

CHILLED JUMBO SHRIMP WITH BOLD HOUSE COCKTAIL SAUCE MADE FROM VINE-RIPENED TOMATO, CUCUMBER, RED ONION, SERRANO, AND FRESH HERBS, FINISHED WITH A TOUCH OF BLOODY MARY SPICE, SERVED WITH CRISP PLANTAIN STRIPS

### 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

### LOBSTER BAO BUNS | 25

BUTTERY LOBSTER TUCKED INTO A STEAMED BAO, TOPPED WITH KIMCHI PICKLES AND CILANTRO, FINISHED WITH KOREAN FIRE SAUCE

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

## ENTREES

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 GROUPEL | 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 GROUPEL | MKT MAHI-MAHI | 10

### SESAME SHRIMP RAMEN SALAD | 16

CHILLED RAMEN NOODLES TOSSED IN GARLIC CHILI CRISP OIL WITH CUCUMBER, SUN-DRIED TOMATO, CARROT, SNAP PEAS, BABY BOK CHOY, CILANTRO, AND SCALLIONS, TOPPED WITH SESAME SHRIMP

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

### SOUTHERN SMOKE BURGER | 23

HOUSE-GROUND STEAK BURGER TOPPED WITH BENTON'S BACON, SMOKED GOUDA, AND BURNT BRISKET ENDS, FINISHED WITH SPICY BACON JAM, LETTUCE, TOMATO, AND CRISPY ONION ON A GRILLED HOUSE ROLL

### 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

(SERVED WITH CHOICE OF SIDE) HOUSE ORIGINALS

### GRILLED STEAK FOCACCIA | 19

MARINATED STEAK WITH SAUTÉED MUSHROOMS AND ONIONS, TRI-BLEND CHEESE, LETTUCE, AND TOMATO ON GRILLED FOCACCIA, FINISHED WITH GARLIC AIOLI AND HOUSE BBQ STEAK SAUCE

### 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

### GROUPEL SANDWICH | MKT PRICE

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

(SERVED WITH CHOICE OF SIDE) 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

### GROUPEL PLATTER | MKT PRICE

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

(SERVED WITH CHOICE OF SIDE) CHEF RECOMMENDS

### NASHVILLE HOT CHICKEN SANDWICH | 21

CRISPY MARINATED CHICKEN THIGH TOSSED IN NASHVILLE HOT SAUCE, TOPPED WITH PICKLED GREEN TOMATOES, HOUSE PIMENTO CHEESE, BENTON'S SMOKED BACON, AND FRESH ARUGULA

### GARDEN STREET BURRITO | 19

CHARGRILLED TORTILLA FILLED WITH ROASTED BUTTERNUT SQUASH, MIXED GRAINS, FRIED YUCCA, ROASTED TOMATOES, RED ONION, ARUGULA, AND MEXI-BLEND CHEESE, FINISHED WITH CHIMICHURRI AND FIRE SAUCE (VG)

### COASTAL GROUPEL SANDWICH | MKT PRICE

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

SIDES

HOUSE FRIES  
PASTA SALAD  
COTTAGE CHEESE  
FRESH FRUIT  
SIDE SALAD  
YUCCA FRIES  
PLATAIN 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

	12"	16"
<b>CHEESE</b>	15	19
<b>PEPPERONI</b>	15	19
<b>SPICY ITALIAN</b>	19	26
HOUSE RED SAUCE WITH ITALIAN SAUSAGE, ONION, PEPPERS, CRUSHED RED PEPPER, PARMESAN, AND MOZZARELLA		
<b>COUNTRY MARGHERITA</b>	20	27
OLIVE OIL AND SHAVED GARLIC WITH FRESH MOZZARELLA, BENTON'S COUNTRY HAM, GREEN TOMATO, BASIL, PARMESAN, AND ARUGULA		
<b>STUFFED CRUST</b>	21	(14" PIZZA)
14" CHEESE PIZZA WITH HOUSE RED SAUCE, GARLIC SEASONING, AND A MOZZARELLA-STUFFED CRUST		
<b>C.Y.O. PIZZA</b>	15	19
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

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