



## APPETIZERS

- Fried Calamari with a side of ginger-soy vinaigrette 16  
Lemon-Infused Crab Cake with roasted red pepper tartar and key lime aioli 14  
Coconut Almond Crusted Shrimp with mango habanero aioli 13  
Creole Egg Rolls 13  
Argentinian Red Peel and Eat Shrimp Half pound 12 Pound 22  
Side Caesar 3.50  
Spicy Gulf Seafood Chowder cup 5 Bowl 8

## ENTREES

- Caesar Salad (9)  
with grilled chicken 15, grilled shrimp 20, blackened or grilled salmon 16  
Panko Chicken Mediterranean  
topped with sundried tomatoes, artichokes, capers and lemon butter 22  
Coconut Almond Crusted Shrimp  
deep fried, served over coconut basmati rice with a side of mango habanero aioli 28

### Certified Angus Beef

Steaks are served with a side of smoky chipotle aioli, seasonal vegetable and choice of roasted garlic mashed potatoes, herb rice, coconut basmati rice or tater tots

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|---------------------|---|------------------------|
| 10oz Sirloin 34     | 18oz Bone-in Cowboy Ribeye Market Price |                        |
| 6oz Filet Mignon 37 | 9oz Filet Mignon 47                     | 12oz New York Strip 46 |

Grilled Honey Ginger Glazed Salmon  
served over herb rice 22

Mango Nut Crusted Grouper  
served with coconut basmati rice Market Price

Fresh Gulf Grouper  
Blackened, grilled, fried or sautéed, served with herb rice Market Price

Lemon Infused Crab Cakes  
served with roasted red pepper tartar sauce and key lime aioli 34

Alfredo Chicken or Shrimp tossed with linguini 25

Chicken or Shrimp Pesto tossed with tomatoes and bow tie pasta 25