



SALADS

GRILLED CHICKEN CAESAR SALAD \$13

Grilled chicken, romaine lettuce, house-made croutons, Caesar dressing, fresh shaved parmesan.

CHOPPED SALAD \$10

Romaine, Spinach, tomato, cucumber, basil, Avocado, balsamic dressing.

SEAFOOD COBB \$14

Fresh greens, onion, tomato, Avocado, egg, prosciutto, crab, shrimp, scallops, ranch dressing.

SMALL PLATES

CRUNCHY SHRIMP \$ 13

Pickled ginger, sweet chill, wasabi cream.

SHORT RIB TACO \$15

Flour tortillas, smoked gouda, caramelized onion, horse radish.

ROASTED QUAIL \$14

Sesame seeds, lime, sweet soy, honey molasses.

CRUNCHY ARTICHOKE \$12

Served with arugula, roasted red pepper aioli, balsamic vinaigrette, and pine nuts.

TUNA-NACHOS \$ 14

Blue tortillas, jack cheese, wasabi cream, sweet soy.

GROUPER FAJITAS \$15

Onion, pepper, cilantro, jalapeno, limes.

DINNER FROM THE GRILL

PAN SEARED SALMON \$25

Red potato, green onions, roasted tomato, asparagus, honey miso.

SCALLOPS & HAM \$28

Corn risotto, blistered tomatoes, prosciutto.

NY. STRIP \$28

Sweet potato au gratin, bacon jam, asparagus.

ROASTED HALF CHICKEN \$24

Caramelized mushrooms, crispy Brussel sprouts, pan sauce.

PAELLA \$ 30

Chorizo, shrimp, mussels, scallops, saffron rice, peas.

VEGTEABLE PAELLA \$23

Peas, mushrooms, tomato, asparagus, Brussel sprouts.

*** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Prices do not include Tax or Gratuity