

appetizers

baked danish brie

a warm mini-danish brie wheel served with assorted gourmet crackers, red grapes, strawberries & blueberries 9.00

calamari

lightly breaded, fried and served with marinara or cocktail sauce 10.00

maryland crab cake

a maryland lump crab cake with creole spices, remoulade sauce and lemon 10.00

yellowfin tuna tataki*

sesame crusted sashimi-grade tuna seared rare, sliced and served on a bed of nori seaweed salad with a ginger-lime soy teriyaki sauce 11.00

shiitake mushroom quesadilla

sliced shiitake mushrooms, sautéed with garlic in white truffle oil, fresh sage, romano and swiss layered in a flour tortilla 8.00

snacks

chips and dips

our locally famous smoked fish dip or spinach & artichoke dip with our equally famous home-made potato chips. one dip and chips 7.00 two dips and more chips 10.00

coconut shrimp

dusted with bread crumbs and coconut, deep fried served with a tropical tamarind-ginger dipping sauce 10.00

chicken breast tenders

served with bbq and honey mustard dipping sauces 9.00

buffalo wings

lightly tossed in hot sauce served with celery & bleu cheese dressing 9.00

caribbean conch fritters

a local favorite. served with our own key lime mustard sauce 8.00

waffle-cut fries | kettle chips | onion rings

fried crisp and lightly seasoned small 1.95 large 4.00

soups

conch and clam chowder

our chef's recipe with caribbean conch and baby clams, tomatoes, peppers, spices, garden and root vegetables. "manhattan style" cup 5.00, bowl 6.00

cuban black bean soup

black beans simmered in a vegetable broth, served with sour cream, grated cheddar, chopped tomatoes and onions cup 5.00, bowl 6.00

salads

large salad with grilled chicken 15.00, grilled shrimp, salmon, grouper, or ahi tuna 17.00

caesar salad

crisp hearts of romaine tossed with parmesan cheese, croutons in a traditional dressing small 8.00 large 12.00

garden salad

fresh baby greens with beefsteak tomato, red, green and yellow bell peppers, mushrooms, cucumbers and red onion small 8.00 large 12.00

bleu cheese and walnut salad

baby greens tossed in balsamic vinaigrette with candied walnuts and crumpled maytag bleu cheese small 8.00 large 12.00

cobb salad*

fresh baby greens with bacon, avocado, tomato, maytag bleu cheese, hard-boiled egg with choice of dressing one size large 12.00

greek salad

chunks of feta cheese over lettuce, tomatoes, cucumbers, pepperoncini and kalamata olives with a lemony vinaigrette one size large 10.00

tuna nicoise

grilled fresh ahi tuna with new potatoes, tomatoes, hardboiled eggs, baby green beans and kalamata olives with a lemony vinaigrette one size large 12.00

burgers

black angus burger*

a full half pound of black angus beef, ground and grilled to order 9.00

alaskan salmon burger*

ocean caught salmon blended with herbs and spices for a healthy treat 9.00

veggie burger*

a delicious mix of grilled organic vegetables, mozzarella cheese and spices 9.00

ground turkey burger*

all white meat with a hint of garlic and pepper 9.00

sandwiches

chicken breast sandwich*

grilled boneless chicken breast, blackened, caribbean jerk seasoned or grilled on a toasted kaiser roll with lettuce, red onion and beefsteak tomatoes 9.00

cuban mix sandwich

roasted pork, ham, swiss cheese, dill pickle with lettuce, tomato, mustard and mayonnaise, pressed and grilled on fresh baked cuban bread 10.00

skirt steak sandwich

tender skirt steak grilled to perfection, served with lettuce, tomato, red onion and dill pickle on a toasted kaiser or whole wheat roll 11.00

chicken or shrimp quesadilla*

sautéed onions, peppers, provolone, cheddar cheese with grilled chicken breast, along with sour cream and salsa. your choice of plain, whole wheat, sun dried tomato or spinach tortilla. chicken 9.00 shrimp 13.00 steak 13.00

caprese sandwich

fresh mozzarella, beefsteak tomato, fresh basil with a drizzle of vinaigrette on a toasted ciabatta roll 9.00

classic club

roasted turkey breast, bacon, beefsteak tomatoes, lettuce & mayonnaise on wheat, rye, white or multigrain 9.00

island house wrap

choice of turkey breast or ham with cheese, lettuce, tomato and mayonnaise or remoulade sauce. your choice of plain, whole wheat, spinach or sun-dried tomato wrap 9.00

grilled cheese & tomato sandwich

on whole wheat, white, rye or multi-grain with your choice of swiss, american, cheddar or provolone cheese 7.00 add black forest ham, applewood-smoked bacon or turkey for 1.00

gulf grouper sandwich*

delicate fish filet blackened, caribbean jerked or grilled served on a toasted kaiser or whole wheat roll with lettuce, tomato, red onion and pickle 11.00

pizza and pasta

flat bread pizza

12" flat bread topped with fresh diced tomatoes, mozzarella cheese, tomato sauce, fresh basil and drizzled with extra virgin olive oil. includes up to three toppings of your choice: pepperoni, sausage, ham, bacon, chicken, onions, peppers, kalamata olives, mushrooms, and more! additional toppings \$1 each. 10.00

pasta primavera

penne pasta tossed in a rich parmesan cream sauce with fresh vegetables 16.00, add grilled chicken breast 19.00, grilled shrimp, salmon, grouper or ahi tuna 21.00

pasta with mushroom ragu sauce

linguini tossed in a zesty portabella tomato sauce with onions and herbs 16.00, add grilled chicken breast 19.00, grilled shrimp, salmon, grouper or ahi tuna 21.00

our specialties

chicken cordon bleu

breast of chicken stuffed with black forest ham and swiss cheese, breaded and sautéed, served with a garlic white wine shallot sauce, jasmine rice and fresh vegetables 21.00

lamb shank

australian lamb shank braised with vegetables, red wine and herbs, served with mashed yukon gold potatoes and fresh sautéed vegetables 21.00

strip steak

a choice twelve ounce center cut angus steak grilled to order, served with mashed yukon gold potatoes and sautéed fresh vegetables 33.00

roast duck l'orange

perfectly roasted half duck glazed with a zesty orange sauce and served with yukon gold mashed potatoes and vegetables 24.00

meat loaf

our own recipe of lean ground cuts of beef, pork and herbs, topped with a hearty rich gravy, served with mashed yukon gold potatoes, sautéed vegetables and lingonberry sauce 18.00

bbq baby back ribs

a full rack of ribs with barbecued mango citrus glaze, waffle-cut fries and a side of creamy cole slaw 21.00

*Consuming raw or under cooked MEATS, POULTRY, seafood, shellfish or EGGS may increase your RISK of food borne illness, especially if you have certain medical conditions.