

STARTERS & SALADS

CALAMARI FRITTI 16

Red pepper, zucchini, onion, shrimp, marinara, lemon aioli

BAKED ESCARGOT 13

Garlic-lemon-herb-butter, pernod, reggiano toast

PHYLLO-WRAPPED BAKED BRIE 15

Fresh fruit, blueberry chutney, sliced french baguette, candied walnuts

PAN ROASTED MUSSELS 17

Sun-dried tomatoes, chardonnay broth, garlic, parsley, blue cheese

JUMBO SHRIMP COCKTAIL 16

Mixed greens, cocktail sauce, brandied golf sauce

*BLOODY MARIA SEAFOOD CEVICHE 19

Shrimp, daily fish, bay scallops, calamari, avocado, cucumber, bloody mary sauce, tajin tortilla chips

MOROCCAN LAMB MEATBALLS 15

Tomato ragout, feta cheese, parsley, ciabatta

EAST COAST CHOWDER 9

Chopped clams, potato, cream, applewood smoked bacon

FRENCH ONION SOUP 10

Gruyère, parmesan, herbed crostini

BEET & STRACCIATELLA SALAD 18

Mozzarella stracciatella, watercress, orange, nut crumble, pickled onion, wild honey-coriander vinaigrette

GREEK SALAD 14

Greens, kalamata olives, roasted peppers, tomato, feta, cucumbers, hummus, pita bread

CAESAR SALAD 12

Romaine hearts, croutons, cracked pepper, reggiano cheese

CASABLANCA SALAD 13

Greens, avocado, tomatoes, dates, goat cheese, crouton, almonds, citrus vinaigrette

*SALAD ADDITIONS: Chicken 7 • Shrimp 9 • Salmon 11 • Mahi 11

MEDITERRANEAN DIP DUO 13

Roasted eggplant, hummus, grape tomatoes, feta cheese, kalamata olives, spiced yogurt, pita

LAND

CHURRASCO SURF & TURF 36

6oz coffee rubbed steak & grilled shrimp, yucca fries, peruvian "saltado" stir fry, chimichurri hollandaise

ROSEMARY GRILLED CHICKEN PENNE 21

Baby spinach, sautéed garlic, sun-dried tomatoes, pecorino cheese, light cream with a hint of marinara

HALF POUND BLACK ANGUS BURGER 17

Toasted brioche bun, lettuce, tomato, onion, pickle, pepperoncini, tarragon dijonnaise (choice of cheese)

CABERNET BRAISED SHORT RIB 34

13-hour braised short rib, parmesan polenta cake, giardiniera salad, truffle ricotta, roasted tomato jus, basil oil

FILET MIGNON 8oz 46

Blue cheese potato gratin, creamed spinach, red wine sauce

WALNUT CHICKEN 25

Goat cheese, garlic spinach, whipped potatoes, balsamic reduction, sun-dried tomato pesto

ROASTED EGGPLANT RAVIOLI 20

Squash ribbons, arugula, crisp chickpea, roasted tomato, garlic-chardonnay butter, pecorino, pine nuts

VEAL PARMESAN 32

Tomato gravy, mozzarella, arugula salad, roasted peppers, pickled onions, lemon oil

SEA

BLACKENED FLORIDA GROUPER 35

Sautéed shrimp, mussels, mixed nuts, tomatoes, confetti rice, yellow curry coconut cream

PAN ROASTED SALMON 30

Sautéed spinach, garlic, grape tomatoes, dill lemon sauce

JUMBO SHRIMP SCAMPI 29

Lemon garlic butter, white wine, fresh herbs, parmesan reggiano, linguini, crostini

BLUE CRAB CRUSTED MAHI MAHI 33

Whipped potatoes, julienne vegetables, beurre blanc sauce

SWORDFISH BRAVA 34

Grilled swordfish steak, iberico chorizo & patatas bravas, hazelnut romesco, preserved lemon aioli, olive & onion escabeche

DIVER SCALLOPS CARBONARA 46

Seared jumbo maine scallops, potato gnocchi, english peas, crispy pancetta, truffled mushroom medley, sage brown butter

DEEP SEA LINGUINE 29

Shrimp, scallops, clams, mussels, daily fresh fish, calamari, baby spinach, linguine, marinara sauce, basil

YELLOWTAIL SNAPPER 36

Whole boneless, confetti rice, julienned vegetables, citrus adobo sauce

SIDES

TRUFFLE LOBSTER MAC & CHEESE 18

Maine lobster, elbow pasta, cheesy bechamel, truffle parmesan bread crumbs

FRENCH FRIES | GRILLED ASPARAGUS

GARLIC SPINACH | CONFETTI RICE

MARINATED GRAPE TOMATOES

All sides 8

COCKTAILS

TROPICAL MULE 14
Tito's Vodka, Pineapple, Ginger Beer, Lime

#NOSLEEP MARTINI 16
E11EVEN Vodka, Espresso, Frangelico, Kahlua

SITTING IN THE SHADE SPRITZ 16
Grey Goose Strawberry & Lemongrass Vodka, Prosecco, Basil Strawberry, Lemon

PINK SUNSET PALOMA 14
Cazadores Blanco Tequila, Citrus, Agave, Pink Grapefruit

BEACH BONFIRE OLD-FASHIONED 17
Bulleit Bourbon, Demerara, Chocolate Bitters, Smoke Treatment

"CASA" RITA 14
Cazadores, Citrus, Orange, Agave

CAPTAIN BLACKBEARD 14
Cruzan Dark Rum, Pineapple, Orange, Coconut

HAVANA MOJITO 14
Bacardi Superior Rum, Lime, Mint

COASTAL WATERS 15
Hendrick's Gin, St. Germain, Muddled Cucumber, Lime, Tonic

LEMON DROP MARTINI 15
Grey Goose Citron Vodka, Sugar Rim

SANGRIA 13
House Blend of Red or White Wine, Brandy, Fresh Fruit

BEER

LOCAL

Tarpon River Good as Gold • Tarpon River Deflated IPA • Wynwood La Rubia • Funky Buddha Hop Gun

IMPORT

Alhambra Reserva 1925 • Stella Artois • Corona • Heineken 0.0 (NA)

DOMESTIC

Blue Moon • Bud Light • Coors Light • Miller Light

WINE

	GLASS	BOTTLE		GLASS	BOTTLE
Bubbles			Reds		
Sparkling / J.P. Chenet "Blancs de Blancs" / FR	Split 12		Pinot Noir / Carmel Road / Monterey, CA	11	42
Sparkling / Schramsberg "Blanc de Blancs" / Calistoga, CA		96	Pinot Noir / Meiomi / CA		48
Sparkling Rosé / Chandon / Napa, CA	Split 19		Pinot Noir / Banshee / Sonoma County, CA	15	58
Sparkling Rosé / Piper Sonoma / Sonoma County, CA		76	Pinot Noir / La Crema / Monterey, CA	17	66
Prosecco / Ruffino / Veneto, IT	Split 12		Pinot Noir / Colene Clemens "Dopp Creek" / Chehalem Mtns., OR		88
Champagne / Moët "Imperial" / FR	Split 34	126	Pinot Noir / Shea Estates / Willamette Valley, OR		138
Champagne / Pèrier-Jouët / FR		138	Pinot Noir / Row 11 "Vinas 3" / CA	Half bottle	32
Champagne Rosé / Piper-Heidsieck / FR		174	Merlot / J.Lohr / Monterey, CA	Half bottle	24
Whites			Merlot / Drumheller / Columbia Valley, WA	10	38
Pinot Grigio / Stemmari / Sicily, IT	12	46	Merlot / Stags' Leap / Napa, CA		88
Pinot Grigio / Scarpetta / Friuli, IT	13	50	Zinfandel / Seghesio / Sonoma County, CA	14	54
Pinot Grigio / Santa Margherita / Alto Adige, IT		64	Malbec / Ernesto Catena "Padrillos" / Mendoza, AR	11	42
Pinot Gris / King Estate / Willamette Valley, OR	16	62	Tempranillo / Bodega Numanthia "Numanthia" / Toro, ES		104
Albariño / Columna / Rias Baixas, ES	14	54	Montepulciano / Carpineto "Riserva" / Tuscany, IT		78
Moscato / Terra D'Ora / CA	11	42	Chianti / La Spinetta "Casanova" Reserva / Tuscany, IT		76
Sancerre / Laurent Montagu / Loire Valley, FR		68	Brunello / Silvio Nardi / Tuscany, IT		172
Sauvignon Blanc / 13 Celsius / Marlborough, NZ	11	42	Barolo / Michele Chiarlo "Tortoniano" / Piedmont, IT		140
Sauvignon Blanc / Silverado / Napa, CA	14	54	Côtes du Rhône / Delas "St. Esprit" / Rhône, FR	13	50
Sauvignon Blanc / Whitehaven / Marlborough, NZ		62	Bordeaux / Château Chapelle d'Aliénor / FR	14	54
Riesling / Thomas Schmitt "Kabinett" / Mosel, DE	12	46	Bordeaux / Château Lassegue / St. Émilion Grand Cru / FR		130
Pouilly-Fuissé / Louis Jadot / Burgundy, FR		78	Cabernet Blend / Stratton Lumis "The Riddler" / Napa, CA		66
Chardonnay / J.Lohr / Monterey, CA	Half bottle	22	Cabernet Blend / Stag's Leap "Hands of Time" / Napa, CA		82
Chardonnay / Terrazas "Reserva" / Mendoza, AG	12	46	Cabernet Sauvignon / Wente "Southern Hills" Livermore, CA	12	46
Chardonnay / Cave de Lugny / Burgundy, FR	14	54	Cabernet Sauvignon / Simi / Alexander Valley, CA	15	58
Chardonnay / Sonoma Cutrer / Russian River Valley, CA	15	58	Cabernet Sauvignon / Martin Ray / Sonoma County, CA	18	70
Chardonnay / Ferrari-Carano / Sonoma County, CA		78	Cabernet Sauvignon / Sequoia Grove / Napa, CA		128
Chardonnay / Cakebread / Napa Valley, CA		110	Cabernet Sauvignon / Austin Hope / Paso Robles, CA		138
Chardonnay / Far Niente / Napa, CA		136	Cabernet Sauvignon / Caymus / Napa, CA		176
Rosé			Cabernet Sauvignon / Silver Oak / Alexander Valley, CA		208
Château Minuty "M" / Provence, FR	13	50	Cabernet Sauvignon / Quintessa / Napa, CA	Half bottle	220
Jean-Luc Colombo "Cape Bleue" / FR	14	54	Cabernet Sauvignon / Nickel & Nickel "Hayne Vineyard" / Napa, CA		280
Château D'Esclans "Whispering Angel" / Provence, FR	15	58	Shiraz / Two Hands "Gnarly Dudes" / Barossa Valley, AU		78