

STARTERS & SALADS

- EAST COAST CHOWDER 9**
Chopped clams, potato, cream, applewood smoked bacon
- FRENCH ONION SOUP 9**
Gruyère, parmesan, herbed crostini
- CALAMARI FRITTI 16**
Red pepper, zucchini, onion, shrimp, marinara, lemon aioli
- JUMBO SHRIMP COCKTAIL 16**
Mixed greens, cocktail sauce, brandied golf sauce
- MEDITERRANEAN DIP DUO 13**
Roasted eggplant, hummus, grape tomatoes, feta cheese, kalamata olives, spiced yogurt, pita
- PAN ROASTED MUSSELS 17**
Sun-dried tomatoes, chardonnay broth, garlic, parsley, blue cheese
- MOROCCAN LAMB MEATBALLS 15**
Tomato ragout, feta cheese, parsley, ciabatta

- 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
- *BLOODY MARIA SEAFOOD CEVICHE 19**
Shrimp, daily fish, bay scallops, calamari, avocado, cucumber, bloody mary sauce, tajín tortilla chips

HANDHELDS

- Choice of fries, cole slaw or petite salad
- HALF POUND BLACK ANGUS BURGER 16**
Toasted brioche bun, lettuce, tomato, onion, pickle, tarragon dijonaise (choice of cheese)
- LAMB PITA 16**
Thinly sliced roasted leg of lamb, red onion, tomato, lettuce, tzatziki
- FRESH CATCH OF THE DAY 17**
Grilled, blackened or fried. Toasted brioche bun, tomato salsa, garlic chili aioli
- HOT HONEY CHICKEN SANDWICH 19**
Buttermilk fried chicken breast, bourbon hot honey, bacon, cheddar, apple mustard slaw, pickled peppers, brioche bun
- CHICKEN CAESAR WRAP 14**
Avocado, parmesan reggiano, bacon, tomato, tomato-basil wrap
- VEAL MILANESE SANDWICH 19**
Mozzarella, arugula, pickled onions, pesto aioli, roasted peppers

ENTRÉES

- SWORDFISH BRAVA 34**
Grilled swordfish steak, iberico chorizo & patatas bravas, hazelnut romesco, preserved lemon aioli, olive & onion escabeche
- BIRRIA BEEF QUESADILLA 22**
13-hour braised short rib, fajita peppers, three cheese blend, guacamole, pico de gallo, sour cream, birria consommé
- FISH N' CHIPS 16**
Beer battered, fries, coleslaw, tartar sauce
- LIME CILANTRO FISH TACOS 18**
Two flour tortillas, cabbage coleslaw, pico de gallo, avocado purée, rice and beans
- ROSEMARY GRILLED CHICKEN PENNE 17**
Baby spinach, sautéed garlic, sun-dried tomatoes, pecorino cheese, light cream, hint of marinara
- PAN ROASTED SALMON 24**
Sautéed spinach, garlic, grape tomatoes, dill lemon sauce
- DEEP SEA LINGUINE 25**
Shrimp, scallops, clams, mussels, daily fresh fish, calamari, baby spinach, linguine, marinara, basil
- CHURRASCO SURF & TURF 36**
6oz coffee rubbed steak & grilled shrimp, yucca fries, peruvian "saltado" stir fry, chimichurri hollandaise

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

20% gratuity added to parties of six or more. *The consumption of raw or undercooked proteins may increase the risk of food-borne illness. Consumption of raw shellfish may cause illness to persons with serious health disorders.

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