



LUNCH MENU:

APPETIZERS

Coconut Shrimp:

Gulf Shrimp deep fried in a sweet coconut batter served with orange zest dipping sauce. \$10.00

Crawfish Tails:

Louisiana crawfish lightly marinated in Cajun spices and deep fried golden brown served with zesty remoulade sauce. \$10.00

Crab Cakes:

Marinated lump crab meat served pan seared with lemon butter sauce. \$12.00

Buffalo Wings:

Fresh chicken deep fried with no breading and tossed in our house made hot sauce. \$8.00

Calamari:

Soaked in coconut milk, lightly breaded and coated in Thai sweet chili sauce. \$9.00

Chicken Quesadilla:

Tender chicken smothered in Monterrey jack cheese then topped with chipotle sour cream and salsa. \$9.00

Cheese Sticks:

Breaded mozzarella cheese deep fried served with marinara sauce. \$7.00

Beef Nachos: Corn chips, seasoned beef, cheese sauce, lettuce, tomatoes, jalapenos, and sour cream. \$8.00

Chicken Tenders:

Tender chunks of real chicken deep fried to a golden brown. Also available buffalo style. Choice of dressing \$8.00

Ahi Ahi*:

An appetizer version of our famous entrée. Sushi grade tuna, sesame crusted then seared rare over wakame with sweet soy and hot sauce gastrique. \$10.00

SOUPS AND SALADS**Lobster Bisque:**

Served traditional style smooth and creamy then infused with sherry.
\$4.00/\$7.00

House Salad:

Spring mix, tomatoes, cucumbers, onions, and fresh croutons. \$4.00/\$8.00

Spring Salad:

Spring mix, blue cheese, dried cranberries, pecans, and raspberry vinaigrette.
\$5.00/\$8.00

Caesar Salad:

Torn romaine, shaved Parmesan, croutons, and creamy Caesar dressing.
\$4.00/\$8.00

ADD CHICKEN TO ANY SALAD (Fried, Grilled or Blackened) \$4.00

ADD SHRIMP OR MAHI TO ANY SALAD \$6.00

SANDWICHES

All Sandwiches Served With French Fries

Chicken Sandwich:

Your choice of blackened or grilled. Served on a bun with lettuce and tomato.
Add cheese or bacon .50 cents \$9.00

Buffalo Chicken Tender Sandwich:

Lightly breaded chicken breast buffalo style served on a bun with lettuce, tomato, and mayo. \$9.00

Hawaiian Chicken Sandwich:

Tender grilled chicken breast brushed with teriyaki sauce and served on a bun.
Topped with a pineapple slice and provolone cheese. \$10.00

Mahi Mahi Sandwich:

Your choice of blackened , grilled or fried. Served on a bun with lettuce and tomato. \$10.00

Chicken Club Wrap:

Tender chicken breast, apple wood bacon, ranch, cheese, lettuce, and tomato rolled in a sundried tomato wrap. \$9.00

Southwest Turkey Wrap:

Chipotle marinated smoked turkey, cheese, lettuce and tomato rolled in a sundried tomato wrap. \$8.00

BBQ Bacon Cheeseburger*:

Char-grilled Angus burger coated with smoky bbq sauce, bacon, and cheese served on a bun. \$10.00

Black and Bleu Burger*:

Blackened Angus burger covered with bleu cheese crumbles served on a bun. \$10.00

Hurricane Burger*:

Eight ounce char-grilled Angus burger with lettuce, tomato, and onion served on a bun. Add cheese or bacon .50 cents. \$9.00

KIDS MENU

Choice of Grilled Cheese, Chicken Tenders or Fried Fish \$5.00

All Served with French Fries

DESSERTS

Key Lime Cheesecake: \$6.00

Warm Chocolate Torte: \$5.00

DINNER MENU

APPETIZERS

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Tender chicken smothered in Monterrey jack cheese then topped with chipotle sour cream and salsa. \$9.00

Cheese Sticks:

Breaded mozzarella cheese deep fried served with marinara sauce. \$7.00

Beef Nachos:

Corn chips, seasoned beef, cheese sauce, lettuce, tomatoes, jalapenos, and sour cream. \$8.00

Chicken Tenders:

Tender chunks of real chicken deep fried to a golden brown. Also available buffalo style. Choice of dressing \$8.00

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SOUPS AND SALADS

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Spring Salad:

Spring mix, blue cheese, dried cranberries, pecans, and raspberry vinaigrette.
\$5.00/\$8.00

Caesar Salad:

Torn romaine, shaved Parmesan, croutons, and creamy Caesar dressing.
\$4.00/\$8.00

ADD CHICKEN TO ANY SALAD (Fried, Grilled or Blackened) \$4.00

ADD SHRIMP OR MAHI TO ANY SALAD \$6.00

SANDWICHES

All Sandwiches Served With French Fries

Hawaiian Chicken Sandwich:

Tender grilled chicken breast brushed with teriyaki sauce and served on a bun.
Topped with a pineapple slice and provolone cheese. \$10.00

Buffalo Chicken Tender Sandwich:

Lightly breaded chicken breast buffalo style served on a bun with lettuce,
tomato, and mayo. \$10.00

Mahi Mahi Sandwich:

Your choice of blackened, grilled or fried. Served on a bun with lettuce and
tomato. \$10.00

Hurricane Burger*:

Eight ounce char-grilled Angus burger with lettuce, tomato, and onion served on
a bun. Add cheese or bacon .50 cents. \$9.00

ENTREES

Ribeye*:

A perfectly marbled fresh cut of ribeye marinated and char grilled. Served with
mashed potatoes & the vegetable of the day. \$22.00

8oz Filet Mignon*:

Aged filet mignon char grilled with a blue cheese cream sauce. Served with mashed potatoes & the vegetable of the day. \$24.00

Lemon Pepper Chicken:

Light battered double breast sautéed and smothered with a roasted garlic buerre blanc, capers and topped with Greek pepperoncini. Served with mashed potatoes & the vegetable of the day. \$18.00

Jerk Chicken:

Tender breasts of chicken marinated and grilled coated with an orange/mango glaze. Served with mashed potatoes & the vegetable of the day. \$18.00

Lobster Ravioli:

Succulent lobster stuffed Ravioli tossed with asparagus and sweet red peppers in a lobster cream sauce. \$18.00

Seared Scallops*:

Caramelized diver scallops with rich sherry butter sauce. Served with island rice & the vegetable of the day. \$24.00

Blackened Shrimp or Chicken Alfredo:

Your choice of cajun shrimp or chicken over penne tossed with alfredo sauce, mushrooms, and red peppers. \$18.00

New Orleans Style Tilapia:

Blackened Tilapia topped with crabmeat and tasso cream sauce. Served with island rice & the vegetable of the day. \$20.00

Grilled Mahi Mahi:

Fresh grilled Mahi basted with garlic butter and served with strawberry coulis. Served with island rice & the vegetable of the day. \$18.00

Sautéed Grouper:

Local Grouper seared and topped with lump crabmeat and lemon butter sauce. Served with island rice & the vegetable of the day. \$22.00

Ahi Ahi*:

Sushi grade tuna coated with sesame seeds and seared rare. Served with island rice, wakame salad, sweet soy, and hot sauce gastrique. \$22.00

PICK A TOPPING FOR YOUR ENTRÉE (Cajun Shrimp, Sautéed Crab or Crawfish Tails) \$6.00

KIDS MENU

Choice of Grilled Cheese, Chicken Tenders or Fried Fish \$5.00

All Served with French Fries

DESSERTS

Key Lime Cheesecake: \$6.00

Warm Chocolate Torte: \$5.00

LATE NIGHT MENU

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Beef Nachos:

Corn chips, seasoned beef, cheese sauce, lettuce, tomatoes, jalapenos, and sour cream. \$8.00

Chicken Tenders:

Tender chunks of real chicken deep fried to a golden brown. Also available buffalo style. Choice of Dressing. \$8.00

Hurricane Burger*:

Eight ounce char-grilled hamburger with lettuce, tomato, and onion served on a bakery fresh bun Add cheese or bacon .50 cents. \$9.00

Chicken Tender Sandwich:

Lightly breaded chicken breast served on a roll with lettuce, tomato, and mayo. Available in Buffalo style. \$9.00

MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE

Consumption of raw or under cooked meat could result in food borne illness. Consume at your own risk