



OCEAN

Conch & Corn Fritters 17
pickled peppers, mango chutney

Shrimp Cocktail 18
lime cocktail sauce *GF*

Atlantic Oysters on the 1/2 Shell 22
red wine mignonette, cocktail sauce *GF*

Blackened Grouper Sandwich 24
heirloom tomato, baby romaine
house-made pickles, key lime aioli
freshly baked french bread

Maine Lobster Roll 28
brioche bun, herb aioli, bibb lettuce

Chilled Seafood Platter for Two 40
5 oysters
5 shrimp
3 oz. tuna poke
3 oz. ceviche
seaweed salad

SALADS

Caesar 15
hearts of romaine, shaved radicchio
parmigiano-reggiano, grilled lemon
anchovies, classic caesar dressing

Farmers Market 17
local baby greens, pine nuts
goat cheese, oven dried tomatoes
pickled carrot, cucumber, haricot vert
mango vinaigrette *GF, V*

Enhancements:

Grilled Chicken +8 / Shrimp +12

Ahi Tuna +14

HAPPY HOUR

\$5 Draft Beer
\$8 Select Wines by the Glass

Truffle Fries 5

Edamame 5
citrus sea salt *V, GF*

Mini Seasonal Crudité 5
local vegetables, cannellini bean dip
chipotle ranch *V, GF*

Island Chips 7
plantain, taro root
boniato chips, charred tomato salsa

Ahi Tuna Tartar 4
crisp wonton, wakame, tomato
avocado, sriracha mayo

Shrimp & Chorizo Empanadas 6
pepper jack, lime crema

Choice of Two Tacos
&
Signature Margarita
\$20.20

BEER FLOATS

CARAMEL CREAM 12
vanilla ice cream, due south caramel cream

HAND-CRAFTED LOCAL SHANDY 12
tequesta chancellor, reeds ginger beer, lemon

Chef de Cuisine
Kevin Knieriemen

V | OVO-Lacto Vegetarian GF | Gluten Free

HAND HELD

Buffalo Chicken Salad 17
bacon, blue cheese, iceberg lettuce
cucumber, tomato, croissant

Brisket Beef Burger
(Single 12 | Double 16 | Triple 18)
house-made pickles, aged cheddar
thousand island, lettuce, tomato, onion

Sweet Potato & Black Bean Burger 15
goat cheese, sweet & sour tomato, garlic aioli
whole grain bun *V*

TACOS

Cuban Mojo Pork Taco 17
house-made pickles, swiss cheese, dijon

Carne Asada Taco 21
flank steak, pico degallo, black bean
queso fresco

Mahi Mahi Taco 22
chayote slaw, chipotle aioli

A Taste of Each \$21

SWEETS

House-Made Chocolate Chip
Ice Cream Sandwich 8 *V*

Seasonal Fruit 12 *V*
Coconut Sorbet 10
house-made, served in half shell *V, GF*

Mango Key Lime Pie 12
graham cracker crust, strawberries
vanilla bean chantilly *V*

Assorted House-Made
Ice Cream and Sorbet 8
ask your server for flavors of the day *V*

Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness especially if you are pregnant or have certain medical conditions.
If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness