



FOR SHARING

EDAMAME 8

citrus sea salt **V, GF**

*GARDEN VEGETABLE 20

roasted garlic whipped yogurt
selection of seasonal vegetables
spinach-artichoke dip, warm pita
marinated olive medley **V**

ISLAND CHIPS 15

plantain, taro root, boniato chips
guacamole, charred tomato salsa **V, GF**

OYSTERS ON THE 1/2 SHELL 24

red wine mignonette, cocktail sauce **GF**

AHI TUNA TARTARE 19

crisp wonton, wakame, tomato
avocado, sriracha mayo

CONCH & CORN FRITTERS 17

pickled peppers, mango chutney

SALADS

* SEASONAL FARMERS MARKET 17

artisanal greens, pickled onion, roasted tomato
boursin cheese, pine nut, basil vinaigrette **V, GF**

CAESAR SALAD 15

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

CHOPPED ASIAN CHICKEN 21

napa cabbage, cucumber, bean sprouts, baby corn
scallion, peanuts, rice-wine vinaigrette

SEAFOOD COBB 39

lobster, shrimp, avocado, tomato, bacon
blue cheese, pineapple, citrus vinaigrette **GF**

enhancements:

grilled chicken +8 | shrimp +12 | ahi tuna +16

HANDHELD

HOUSE-ROASTED TURKEY WRAP 17

avocado, bacon, mustard aioli, pickled onions

BRISKET BEEF BURGER

(single 14 | double 18 | triple 20)

house-made pickles, aged cheddar, bacon
thousand island, lettuce, tomato, onion

WAGYU BEEF

FOOT LONG HOT DOG 22

ipa mustard, cheese fondue, sauerkraut
fried pickles, shallots, and jalapeños
onion brioche bun
served with old bay potato chips

SWEET POTATO & BLACK BEAN BURGER 15

pepper jack, sweet & sour tomato, basil spread
whole grain bun **V**

MAINE LOBSTER ROLL 30

bibb lettuce, herb aioli, brioche bun

BLACKENED GROUPER SANDWICH 33

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

TACOS

MAHI MAHI 23

chayote slaw, chipotle aioli

LEMON SHRIMP 23

tropical fruit salsa, avocado-lime crema

BRAISED SHORT RIB 22

kimchi, cilantro, grilled pineapple
daikon radish, goat cheese

TACO-RITA 22

choice of two tacos & signature margarita

TACO FLIGHT 23

choice of three

OCEAN

LOCAL FISH OF THE DAY MP

confit tomato, olive, caper
local baby vegetables **GF**

AHI TUNA POKE BOWL 30

sticky rice, shaved cucumber, scallion,
soybeans wakame, sprouts, avocado, tempura
crispies

BUILD YOUR OWN SEAFOOD TOWER

oysters 4 shrimp 5

tuna poke 6 lobster tail 32

SHRIMP COCKTAIL 20

lime cocktail sauce **GF**

BEER FLOATS

CARAMEL CREAM 12

vanilla ice cream, due south caramel cream

HAND-CRAFTED LOCAL SHANDY 12

tequesta chancellor, reeds ginger beer, lemon

SWEETS

ICE CREAM SANDWICH 8

house-made chocolate chip **V**

BREEZE SUNDAE 12

vanilla ice cream, macerated strawberries
chocolate fudge, brownies, whipped cream **V**

ASSORTED HOUSE-MADE

ICE CREAM & SORBET 8

ask your server for flavors of the day **V**

KEY LIME PIE 12

graham cracker crust, strawberries vanilla
bean chantilly **V**

SEASONAL FRUIT 12 **v**

**CHEF DE CUISINE
KEVIN KNIERIEMEN**

V | OVO-Lacto Vegetarian GF | Gluten Free | * Indicates Menu Item May Be Made Vegan

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 from raw oysters and should eat oysters fully cooked.