FOR SHARING

EDAMAME 8
citrus sea salt V, GF
*GARDEN VEGETABLE 20
roasted garlic whipped yogurt, balsamic reduction
selection of seasonal vegetables
spinach-artichoke dip, warm pita marinaded olive medley V

ISLAND CHIPS 15
plantain, taro root, bonita chips
guacamole, charred tomato salsa V, GF

OYSTERS ON THE 1/2 SHELL 24
red wine mignonette, cocktail sauce GF

CONCH & CORN FRITTERS 17
pickled peppers, mango chutney

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
scallions, peanuts, rice-wine vinaigrette GF

SEASONAL FARMERS MARKET 17
artisanal greens, pickled onion, roasted tomato
boursin cheese, pine nut, basil vinaigrette V, GF

CHOPPED ASIAN CHICKEN 21
napa cabbage, cucumber, bean sprouts, baby corn
scallions, peanuts, rice-wine vinaigrette GF

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

SALADS

HANDBELED

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

OCEAN

LOCAL FISH OF THE DAY MP
confit tomato, olive, caper
local baby vegetables GF

AHl TUNA POKE BOWL 30
sticky rice, shaved cucumber, scallion,
sabayon wakame, sprouts, avocado, tempura
crispies

BUILD YOUR OWN SEAFOOD TOWER
oysters | shrimp

SHRIMP COCKTAIL 20
lady 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 & SOBRET 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, eggs, or eggs may increase your risk of foodborne 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.

09.07.21