



RAW BAR

Raw Clams (1/2 dozen).....\$8.95
*freshly chucked clams, served with
garlic chili pepper balsamic sauce*

Steamed Clams..... \$10.95
saffron garlic broth, tomatoes, crostini

Shrimp Cocktail "Margarita"\$12.95
four jumbo shrimp, house made tequila lime cocktail sauce

Sampler Platter..... \$26.95
*4 oysters, 4 clams, 3 jumbo shrimp, ¼ lb peel & eat-
shrimp, cocktail sauce, mignonette sauce, horseradish*

Cold Water Oysters (1/2 dozen)\$14.95
*freshly chucked oysters, served with
jalapeno mignonette sauce*

Tuna Tacos\$10.95
*marinated dice tuna in a ponzu, ,avocado puree,
siracha mayo, in a fried potato skin shell, wakame slaw*

Peel & Eat Shrimp (1/2 pound).....\$12.95
half pound shell-on shrimp, tequila lime cocktail sauce

Jumbo Platter\$39.95
*6, oysters, 6 clams, 4 jumbo shrimp, ½ lb peel &eat
shrimp, cocktail sauce, mignonette sauce, horseradish*

Tuna Tartar,

ahi tuna, spicy mayo, BBQ teriyaki glaze, cucumbers, avocado, wonton, wakame slaw...\$10.95

SMALL PLATES

Shrimp & Crab Flat Bread\$10.95
shrimp crab spread, parmesan, scallion's

Pineapple Shrimp\$11.50
*beer battered flash fried, tossed in sweet chili glaze,
grilled pineapple chunks*

Crab Cakes\$10.95
*pan seared lump crab, lemon garlic aioli
roasted corn slaw*

Volcano Spring Rolls\$9.95
*crab, wonton, siracha mayo, BBQ teriyaki glaze
wakami slaw, scallions, roasted sesame seeds*

Oysters Rockefeller.....\$11.95
cream spinach, parmesan cheese

Steak Chimichurra Crostini.....\$9.95
skirt steak, cilantro parsley sauce

Skirt Steak Satay\$10.95
marinated, in teriyaki glaze sauce

Fried Calamari.....\$10.95
*lighty coated & served with sweet chili, marinara,
& lemon aioli dipping sauces*

Sesame Seared Tuna\$10.95
*sliced encrusted tuna, wasabi, pickled ginger
wakami slaw, ponzu sauce, siracha mayo*

Bacon Wrapped Shrimp.....\$9.95
mango chutney, pineapple salsa

18% gratuity will be added, party of 8 or more

(Consumer Advisory – Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness – especially if you have certain medical conditions).



SOUPS & GOURMET GREENS

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| <p>Seafood Bisque\$6.95
 <i>dozer sole, shrimp, crab and scallops Served served with toasted garlic crostini</i></p> <p>New England clam chowder\$5.95
 <i>potatoes, chunky clams, cream base, crostini</i></p> <p>Caesar Salad\$7.95
 <i>romaine lettuce tossed with balsamic Caesar dressing, served with toasted crostini</i></p> <p>Baby Green Salad\$5.95
 <i>baby greens with tomatoes & cucumbers with a red wine vinaigrette dressing</i></p> <p>Chopped Salad \$6.95
 <i>diced red pepper, red onion, cucumber, chick peas, carrots, gorgonzola cheese & tomatoes. tossed with red wine vinaigrette dressing</i></p> | <p>Bacon Wrapped Shrimp & Spinach Salad...\$14.95
 <i>spinach, grape tomatoes & red onion tossed with balsamic vinaigrette dressing & topped with bacon wrapped shrimp and hardboiled egg</i></p> <p>Skirt Steak Salad\$14.95
 <i>baby greens tossed with tomatoes, fresh mozzarella & kalamata olives in a balsamic vinaigrette dressing, topped with grilled marinated steak</i></p> <p>Grilled Chicken Cobb Salad.....\$14.95
 <i>diced chicken breast, tomatoes, bacon, avocado, gorgonzola cheese & a hardboiled egg over romaine and tossed with a ranch dressing</i></p> <p>Caesar Salad\$14.95
 <i>romaine lettuce tossed with balsamic Caesar dressing served with a toasted crostini & shaved parmesan cheese and a choice of: Chicken, Tuna or Shrimp. (Steak, Mahi-Mahi \$15.95)</i></p> |
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BETWEEN THE BREADS

served with choice of Coleslaw or French Fries... (sweet potato fries add \$1.50)

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| <p>California Grilled Chicken.....\$12.95
 <i>avocado, provolone, lemon garlic aioli lettuce, tomato, challah bun</i></p> <p>Sunset Burger (1/2 pound).....\$12.95
 <i>topped with caramelized onions, mushrooms and swiss cheese, served on a challah bun, lettuce and tomato</i></p> <p>Beach Burger (1/2 pound).....\$11.95
 <i>half-pound burger served on challah bun with lettuce & tomatoes. Add: cheese - \$12.50 - Bacon - \$12.95</i></p> | <p>Grilled Mahi-Mahi.....\$13.95
 <i>black bean aioli, topped with black bean-coleslaw, lettuce, tomato, challah bun</i></p> <p>Grilled Portabella Cap\$11.95
 <i>balsamic herb marinated, stacked with caramelized onions, roasted red peppers, challah bun baby greens, tomato, parmesan mayonnaise</i></p> |
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MAIN PLATES

Bahamian Grilled Mahi-Mahi.....\$19.95

*roasted black bean corn cilantro salsa
citrus, beurre blanc sauce*

Grilled Salmon\$18.95

*grilled pineapple salsa,
citrus beurre blanc sauce*

Mediterranean Grilled Chicken.....\$18.95

*herb roasted grill plum tomatoes, portabella
feta cheese, balsamic reduction, toasted almonds*

Gorgonzola Steak.....\$21.95

grilled New York strip, topped with gorgonzola

Flank Steak.....\$19.95

sliced grilled flank steak, chimichurri sauce

Short Ribs.....\$21.95

braised beef short rib, merlot demi sauce

Thai Chili Teriyaki Sea Bass.....\$26.95

broiled marinated Chilean Sea Bass fillet

Crab Cakes.....\$20.95

pan seared lump crab, lemon garlic aioli, roasted corn slaw

Blackened Chicken Alfredo\$16.95

*lightly blackened, sautéed cremini mushrooms
over fettuccine pasta (sides not included)*

Blackened Grouper.....\$25.95

grilled, lemon beurre blanc sauce

Teriyaki Island Chicken.....\$17.95

*chicken breast, pineapple teriyaki chili glaze,
grilled pineapple chunks*

Churrasco Steak.....\$19.95

*marinated grilled skirt steak, fresh cilantro
parsley chimichurri sauce*

Filet Mignon\$24.95

grilled, top with cabernet demi glaze sauce

Pork Ribs (full rack).....\$19.95

*in house made smoked BBQ sauce
braised back ribs, beer batter fried onion rings*

Soy Salmon.....\$19.95

marinated and broiled with soy glaze sauce

Hawaiian Grouper\$25.95

pan seared, sweet chili glaze sauce

Sesame Seared Ahi Tuna..... \$19.95

sushi grade tuna, ginger, wasabi, wakami slaw, ponzu

Tamarind Mahi Mahi.....\$19.95

*dusted cumin pan seared mahi mahi,
tamarind reduction drizzle, beurre blanc sauce*

Accompaniments (select any two)

*parmesan herb couscous, roasted garlic mash potatoes,
roasted herb red bliss potato,
sautéed spinach or vegetable of the day*

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