

TAPAS

Day Boat Grouper Ceviche Citrus Marinade, Served with Avocado & Plantain Crisp	12.
Crispy Beef Spring Rolls Housemade with Spicy Ponzu & Sweet Soy Glaze	13.
Ahi Tuna Tartare Soy-Sesame Vinaigrette, Pickled Ginger & Wasabi	15.
Thai Style Mahi-Mahi Fingers Tropical Fruit Salsa, Sriracha & Sweet Chili Sauce	15.
Fried Calamari, Shrimp and Zucchini Chipotle Aioli & Homemade Marinara	15.
Morada Bay Crab Cakes Smokey Avocado Salsa, Roasted Corn Succotash & Lemon Beurre Blanc	15.
Grilled Marinated Shrimp Tropical Fruit Salsa & Tzatziki Sauce	16.
Seared Tuna Rolls Filled with Bell Peppers, Carrots, Red Onions, Scallions & Fresh Basil; Served with Mesculin Greens, Chipotle Aioli & Avocado Cream	16.

Soups

Island Syle Conch Chowder	Cup/ 6. Bowl / 7.
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Salads

Morada Bay Salad Baby Greens, Apple Wood Smoked Bacon, Gorgonzola, Croutons & Balsamic Vinaigrette	11.
Artichoke and Avocado Salad Shaved Baby Artichokes, Avocado, Asparagus & Pecorino Romano Cheese	11.
Warm Goat Cheese Cake Spinach Salad, Red Onions, Grape Tomatoes, Bacon Bits & Champagne Vinaigrette	13.

Mediterranean Shrimp Salad 15.
Yellow and Red Tomatoes, Feta Cheese & Basil Dressing

Entrees

Fresh Tagliatelle Pasta
Diced Pancetta, Green Peas, Cherry Tomatoes, Mozzarella Di Buffalo, Provolone Cheese & Fresh Basil 24.

Roasted Organic Chicken 25.
Lemon-Herb Infused Half Chicken, Cherry Tomato & Tuscan White Bean-Arugula Salad

Veal Piccata 29.
Citrus Spaetzle, Spinach & Lemon Butter Sauce

Coconut Crusted Yellowtail Snapper 29.
Coconut Basmati Rice, Broccoli & Tropical Salsa

Grilled Black Angus Strip Steak 33.
Goose Fat Potatoes, Mesculin Salad & Chimichurri Sauce

Herb Crusted Local Black Grouper 29.
Oven-Roasted Potatoes, Shaved Fennel Root Salad & Charred Tomato Beurre Blanc

Filet Mignon 33.
Garlic Mashed Potatoes, Creamy Spinach, Crispy Onions & Bearnaise Sauce

Caramelized Jumbo Sea Scallops 33.
Wild Mushroom Risotto, Arugula & Truffle Oil

Broiled Florida Lobster Market Price
Coconut Basmati Rice, Tropical Fruit Salsa, Poached Asparagus & Vanilla Beurre Blanc

Marinated Lamb Chops 32.
Basil Mashed Potatoes, Vegetable Ratatouille, Yoghurt Sauce & Lamb Jus

Grilled Branzino 29.
Fingerling Potatoes, Shaved Celery Root, Fennel, Arugula & Yuzu Vinaigrette

Desserts

Crème Brulee 7.
Topped with Fresh Berries

Sorbet Medley 7.
Changed Daily

Citrus-Key Lime Pie 7.
Whipped Cream & Fruit Coulis

Slow-Churned Ice Cream 7.
Changed Daily

Chocolate Decadence 7.
Warm Chocolate cake with Ganache Center

Triple Mousse Cake 8.
Trio of Chocolate Mousse with Fresh Berries

Tropical Fruit Bowl 7.

KID'S MENU

Bacon, Cheese, and Tomato Sandwich & Fries 10.

Cheeseburger & Fries 9.

Spaghetti with Bolognese Sauce 9.

Fish & Chips 9.

Chicken Fingers & Fries 9.

Grilled Steak with Arugula Salad 16.

KID'S DRINKS

Strawberry Short Cake, Freeze Willy, Banana Split, Razzmatazz 5.

Tropical Fruit Punch 4.