
APPETIZERS

- chicken soup 6-
fresh vegetables
- lobster bisque 8-
sherry cream
- shrimp & crabcakes 15-
mango remoulade, roasted tomato, cilantro
- grilled shrimp skewers 14-
creamy caribbean jerk sauce
- tempura chicken tenders 11-
spicy honey mustard or bbq for dipping
- spinach & artichoke dip 10-
warm tortilla chips
- roasted chicken quesadilla 11-
*sautéed onions, red and green peppers, jack and cheddar
cheeses, sour cream and salsa*
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SALADS

- caesar salad 10-
crisp romaine, croutons, caesar dressing
grilled chicken, add 3- grilled fish or shrimp, add 4-
- luau salad 12-
fresh fruit, toasted almonds, piña colada dressing
- traditional wedge salad 12-
*iceberg lettuce, crumbled bleu cheese, applewood bacon,
grape tomatoes, papaya ranch*
- caprese 12-
fresh tomato, buffalo mozzarella, fresh basil, balsamic glaze
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SANDWICHES

- all sandwiches served with french fries, sweet potato salad or mango cole slaw*
- lobster roll 20-
traditional toasted new england roll
- grouper sandwich 15-
*grilled or blackened, key lime remoulade,
caramelized onions, lettuce, tomato,
toasted luau bread*
- grilled chicken bahia 12-
mango lime aioli, white cheddar, toasted sesame bun
- angus burger 13-
you pick the toppings! choice of swiss, american or cheddar
- classic club sandwich 12-
*smoked turkey breast, applewood bacon, lettuce,
tomato, toasted wheat*
- fish tacos 15-
*grilled or blackened, mango cilantro pico de gallo,
shredded lettuce, lime chipotle aioli*
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ENTREES

- grilled new york strip steak 32-
*caramelized onion mash, asparagus,
wild mushroom cabernet jus*
- frutti di mare 31-
shrimp, scallops, lobster, grouper, garlic white wine
- pan seared gulf grouper 29-
sweet potato hash, vanilla beurre blanc
- lobster ravioli 28-
asparagus, sherry cream
- citrus snapper 28-
sweet potato hash, asparagus, tropical fruit salsa
- chicken parmesan 24-
pomodoro sauce, linguini, mozzarella
- chicken francaise 25-
garlic mash, wild mushrooms, lemon beurre blanc
- pan roasted pork tenderloin 26-
caramelized onion mash, asparagus, pancetta jus
- seared scallops 27-
herb risotto, grilled asparagus, lemon beurre blanc
- pan seared salmon 25-
*wilted spinach, wild mushrooms, herb risotto,
citrus mustard glaze*
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BEVERAGES

- coffee, decaf, hot tea 3- hot chocolate 3- soft drinks 3-
milk, low-fat milk 3- iced tea 3- spring water 3-
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please note – consuming raw or undercooked meats or seafood may pose an increased risk of foodborne illness.
an 18% service charge will be added to all checks.

TROPICAL DRINKS

piña colada
Bacardi Superior Rum, Cream of Coconut,
fresh pineapple and pineapple juice

margarita
Sauza Blue Tequila, triple sec, lime juice,
lemon mix with a salted rim

frozen mudslide
silky smooth with Baileys Irish Cream,
Kahlua and Absolut Vodka

mojito
Bacardi Light Rum, fresh lime, fresh mint,
fresh simple syrup

rum runner
Bacardi Rum, Hiram Walker Blackberry Brandy,
Banana Liqueur, lime juice and grenadine

sangria
blended with red or white wine, Bacardi O Orange Rum,
fresh squeezed juices and fruit

mango splash
Bacardi Mango Fusion Rum, orange and
pineapple juice, grenadine

whacky daiquiri
a frozen blend with Bacardi Light Rum...you name it,
we'll make it! strawberry, banana or lemon-lime

WINES

CHAMPAGNES & SPARKLING

Listed from mildest to strongest

	<i>bottle</i>
Korbel Brut, California	45
Barefoot Bubbly, California	22
Perrier-Jouet Grand Brut, France	85
Moët & Chandon, "White Star", NV, Champagne, France	70
Moët & Chandon, Dom Perignon, France	265

WHITE WINES

DRY LIGHT TO MEDIUM INTENSITY WHITE/BLUSH WINES

	<i>glass</i>	<i>bottle</i>
Canyon Road, White Zinfandel	8	30
Monkey Bay, Sauvignon Blanc, New Zealand	9	34
Kim Crawford, Sauvignon Blanc, Australia		39
Ecco Domani, Pinot Grigio, Italy	9	34
Chateau Ste Michelle, Riesling		30

DRY MEDIUM TO FULL INTENSITY WHITE WINES

Canyon Road, Chardonnay, California	8	30
Clos du Bois, Chardonnay, Sonoma, California		30
Kendall-Jackson, Chardonnay, Vintner's Reserve, California	10	38
Sonoma Cutrer, Russian River Ranches, Chardonnay, California		45
A by Acacia, Chardonnay	8	30
Stag's Leap "Hands of Time", Chardonnay		65

RED WINES

DRY LIGHT TO MEDIUM INTENSITY RED WINES

	<i>glass</i>	<i>bottle</i>
Murphy-Goode, Pinot Noir		34
MacMurray, Pinot Noir, Sonoma Coast		44
Columbia Crest, Grand Estates, Merlot	9	30

DRY MEDIUM TO FULL INTENSITY RED WINES

Canyon Road, Cabernet Sauvignon, California	8	30
Louis M. Martini, Cabernet Sauvignon, Sonoma, California	11	42
Silver Palm, Cabernet Sauvignon, California		32
Kendall-Jackson, Cabernet Sauvignon, California	11	42
Dark Horse, Cabernet, California		30
Alamos, Malbec, Mendoza, Argentina		29

SPECIALTY WINES

Franciscan, Cabernet Sauvignon, Napa Valley		70
Jordan, Cabernet Sauvignon, Alexander Valley		105