**RAW BAR**

- **Day boat scallops with pineapple and applewood bacon**
- **Beer battered, coconut dredged with tangy orange marmalade**
- **Local crab in a piping hot cheesy casserole with garlic baguettes**
- **Crispy rings with Thai chili sauce, spicy remoulade, crispy cherry peppers**
- **One dozen of our bay's finest middle necks, drawn butter**
- **Crispy dayboat scallops, thin spaghetti, basil pesto**
- **Pan seared, topped with mango chutney and then oven glazed**
- **Grilled Salmon Sandwich**
- **ARUGULA SALAD**
- **VENUE SALAD**

**BY LAND**

- **creamy crab dip**
- **local crab in a piping hot cheesy casserole with garlic baguettes**
- **Coconut shrimp**
- **Ultimate Nachos**
- **Local muscles**
- **Steamed Clams**
- **Baked to perfection**
- **Grilled Swordfish**
- **Grilled Shrimp**
- **Drunken Shrimp**
- **Chilean Sea Bass**
- **Blackened Scallop**
- **Bayou scallops, pan seared, cajun spices, southwest aioli**
- **Buffalo Wings**
- **Sautéed Garlic Clams (Doz)**
- **Bacon Wrapped Scallops**
- **Crab Cake Sliders (The Original) (3)**
- **Our delicious homemade recipe, lightly fried, topped with avocado & arugula**
- **Slow Roasted Pulled Pork**
- **Or Sirloin sliders (3)**
- **Roasted Sirloin, Monterey Jack, caramelized onion, demiglace, horseradish**
- **Philly Cheese Steak Eggrolls**
- **Corn Dog Shrimp**
- **A taste of the state fair with a seafood twist. 5 jumbo shrimp, corn dog dipped and fried**

**SOPH SOUPS & GREENS**

- **Creamy Crab Dip**
- **Local crab in a piping hot cheesy casserole with garlic baguettes**
- **Coconut Shrimp**
- **Ultimate Nachos**
- **Local muscles**
- **Steamed Clams**
- **Baked to perfection**
- **Grilled Swordfish**
- **Grilled Shrimp**
- **Drunken Shrimp**
- **Chilean Sea Bass**
- **Blackened Scallop**
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**KIDS**

- **Chicken Fingers & Fries**
- **Grilled Cheese & Fries**
- **Mozzarella Sticks, Kids Pasta (Butter or Marinara), Personal Pizza**
- **Add Pepperoni .50**

**Gluten Free Kids Available $1.50**

**BEEF & CHIPS**

- **Beer battered Mahi-Mahi fingers and french fries**

**FLORIDA KEYS “FISH SAMICH”**

- **Char-grilled Mahi-Mahi with sautéed onion and cheddar cheese**

**GRILLED CHICKEN SANDWICH**

- **Grilled with bacon, melted cheese, and southwest mayo**

**MAINE LOBSTER ROLL**

- **Chilled Maine lobster salad, served in an over sized toasted split top roll**

**CHICKEN WRAP**

- **A tasty blend of grilled chicken, lettuce and creamy parmesan dressing in an herbed tortilla**

**VEGGIE WRAP**

- **Sautéed balsamic summer veggies rolled in a herbed flour tortilla & pressed to perfection. Served with our house made cucumber ranch dressing**

**GRILLED SALMON SANDWICH**

- **Wild Atlantic Salmon chargrilled, topped with arugula, caramelized onion and fresh garlic aioli**

**“THE ORIGINAL” CRAB CAKE SANDWICH**

- **Our famous homemade lump recipe, lightly fried**

**JUMBO LUMP CRAB CAKE SANDWICH**

- **Baked, not fried. Our famous recipe with nothing but jumbo lump and super lump crab meat. Topped with avocado and bacon**

**COUS- COUS**

- **MARGHERITA**

- **Mozzarella, ricotta, parmesan, tomato, fresh basil, roasted garlic**

**ARUGULA PROSCUITTO**

- **Roasted garlic, ricotta and fontina cheese, prosciutto, pickled red onion, fig & arugula**

**BUFFALO CHICKEN**

- **Crispy chicken pieces, mozzarella, creamy blue cheese and blue cheese crumbles, homemade buffalo sauce**

**CRABBY BLT**

- **Creamy crab meat, parmesan, bacon, arugula, tomato, topped with pieces of jumbo lump crab**

**LOBSTER BISQUE**

- **NEW ENGLAND CLAM CHOWDER**

- **CROCK OF FRENCH ONION**

**ARUGULA SALAD**

- **Baby arugula greens with sliced apple, roasted beets, blue cheese crumbles and rice wine vinegar**

- **add grilled chicken $5, grilled Mahi-Mahi, Shrimp, Salmon or Tuna $7**

**SEA SHELL SALAD**

- **Romaine, fried green, grape tomato, cranberry, candied walnuts, mango, feta, mango vinaigrette**

- **add grilled chicken $5, grilled Mahi-Mahi, Shrimp, Salmon or Tuna $7**

**FRESH MARKET SALAD**

- **Romaine, field greens, cucumber, tomato, red onion, balsamic vinaigrette**

**add grilled chicken $5, grilled Mahi-Mahi, Shrimp, Salmon or Tuna $7**

**BY SEA**

- **Asiago Crusted Chicken**
- **Pan seared, asiago crusted boneless breast, tomato basil ragout, lemon beurre blanc**

- **J & B Stir Fry**
- **Tender sliced filet mignon (6 oz.), sautéed summer veggies, tangy asian ginger sauce over rice**

- **Filet Mignon**
- **Char grilled tenderloin (6 or 10 oz), garlic mashed, jumbo onion ring, cabernet demi glace**

- **Chicken Parmesan**
- **Our homemade Florida Keys recipe with a tangy mango key lime dipping sauce**

- **Duck Key Chicken**
- **Boneless chicken breast, sautéed and topped with chorizo, Mexican melting cheese, avocado, pickled red onion and tangy chili lime sauce**

- **Baked to perfection**
- **Grilled Swordfish**
- **Grilled Shrimp**
- **Drunken Shrimp**
- **Chilean Sea Bass**
- **Blackened Scallop**
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Please read menu descriptions carefully to ensure that you fully understand all the ingredients in your chosen item and also to avoid any allergy issues. Thank you. 18% gratuity will be added to tables of 8 or more. **gluten free**
**FROZEN**

- STRAWBERRY PINA COLADA
- MARGARITA BANANA MANGO
- RUM RUMMERM LEMONADE
- PAIN KILLER MUDSLIDE

**WHITE CLAW SPIKED SELTZER, BLACK CHERRY**

- PINOT NOIR
  - MIRASSOU, CALIFORNIA
  - BRIDLEWOOD, CENTRAL COAST, CALI
  - WILLIAM HILL, NORTH COAST CALI
- MERLOT
  - COPPER RIDGE, CALIFORNIA
  - RED ROCK, CALIFORNIA
- ALTERNATIVE REDS
  - RED ZINFANDEL, CARNIVORE, CALI
  - SHIRAZ, ROSEMOUNT, AUSTRALIA
  - MALBEC, ALAMOS, ARGENTINA
- CABERNET SAUVIGNON
  - COPPER RIDGE, CALIFORNIA
  - LOUIS MARTINI, CALIFORNIA
  - STORYPOINT, CENTRAL COAST CALI
  - SEBASTIANI, SONOMA, CALIFORNIA

**FAN FAVORITES**

- RUBY LOU
  - Stoli Crushed Ruby Red Grapefruit Vodka, Lemonade, Ginger Ale, Topped with Champagne
- LEMON SPLASH
  - High Noon Lemon Vodka, Triple Sec, Ginger Ale & Cranberry
- BEACH CHAIR
  - Coconut rum, pineapple juice & ginger beer
- BLACK CHERRY MOJITO
  - Cruzan Black Cherry Rum, simple syrup, muddled mint, lime & cherry, topped with club soda
- TRANSFUSION
  - Tito's vodka, sprite, grape juice
- RUM TEASE
  - Bacardi, Captain Morgan, Myers & Blackberry, with cranberry, pineapple & orange juice
- T-BONE
  - Absolute Vodka, Malibu Rum with cranberry & pineapple juice
- MINT-T LEMONADE
  - Sweet Tea vodka, lemonade and Fresh mint
- KEY LIME
  - Stoli Vanilla, pineapple, lime, graham cracker rim
- BIKINI-TINI
  - Tito's Vodka, Malibu, pineapple, dash grenadine
- PINK LEMONADE
  - Stoli Blueberry, lemonade, cranberry & fresh blueberries
- COCO LOCO
  - Three olives coconut water vodka, pure coconut water, pineapple & cranberry juice
- COCONUT CLOUD
  - Stoli Vanilla, Malibu; pineapple, garnished with toasted coconut

**BEER**

- DRAFT BEER — Ask your server for weekly selections
  - **BY THE BOTTLE**
    - BUD
    - BUD LT
    - COORS LT
    - MILLER LT
    - YUENGLING
    - ODOULS
    - MICHELOB ULTRA
    - JETTY SESSION ALE

**FAMILY FAVORITES**

- 14' LOUIS MARTINI, NAPA CABERNET
- 15' SEBASTIANI, ALEXANDER VALLEY CABERNET
- 15' PARADIXX, NAPA RED BLEND
- 15' TURNBULL ESTATE, NAPA CABERNET
- 13' JORDAN, ALEXANDER VALLEY CABERNET
- 16' HOLLYDUKER “CARNIVAL OF LOVE”, SYRAH
- 15' CAYMUS, NAPA CABERNET
- 15' LAIL VINYARDS “BLUEPRINT” NAPA CABERNET

**CHAMPAGNES & SPARKLING**

- WYCLIFF CHAMPAGNE, CALIFORNIA
- LA MARCA PROSECCO, VENETO, ITALY
- KORBEL BRUT, CALIFORNIA
- MOET CHANDON IMPERIAL, FRANCE
- DOM PÉRIGNON, FRANCE

**SWEET/BLUSH AND ALTERNATIVE WHITES**

- WHITE ZINFANDEL, GALLO VINEYARDS
-RIESLING, COVY RUN
-MOSCATO, ELMO PIO, PIEMONTE, ITALY
-DARKHORSE ROSE, CALIFORNIA
-CONUNDRUM ROSE, CALIFORNIA

**RED WINE**

- PINOT GRIGIO
  - COPPER RIDGE, CALIFORNIA
  - ECCO DOMANI, DELLE VENEZIE, ITALY
  - SANTA MARGARITA, ALTO ADIGE, ITALY
- CHARDONNAY
  - COPPER RIDGE, CALIFORNIA
  - WILLIAM HILL, CENTRAL COAST, CALI
  - KENDALL JACKSON, CALIFORNIA
  - SONOMA CUTRER, RUSSIAN RIVER, CA

**WHITE WINE**

- SWEET/BLUSH AND ALTERNATIVE WHITES