

## SOUP & SALAD

### ISLAND CONCH CHOWDER

Conch Fritter Garnish

### GRILLED CAESAR

Grilled Romaine Hearts, Roasted Garlic Crostini, White Anchovies, Crispy Bacon, Shaved Parmesan, Smoked Lemon

### THE PALM

Cucumbers, Plum Tomatoes, Heart of Palm, Red Onions, Kalamata Olives, Chickpeas, Feta Cheese, Organic Red Wine Vinegar, EVOO, Oregano, Falafel Croutons, Toasted Pita, Tzatziki  
Individual

### POACHED PEAR & SALMON GF

Champagne & Raspberry Poached, Baby Arugula, Toasted Hazelnuts, Roasted Shallot Vinaigrette and Housemade Drunken Goat Cheese

### CAPRESE GF

Housemade Mozzarella, Fried Green Tomatoes, Balsamic Reduction, Greek Olive Oil, Bathtub Basil

### LOBSTER COBB

Chiffonade Romaine, Baby Heirloom Tomatoes, Bacon, Gorgonzola, Avocado and Bathtub Vinaigrette

## HANDHELDS

Served with Fries

### UGHHH...

#### HANGOVER BURGER

Canadian Bacon, Cheddar Jack Cheese, Hashbrowns and Sunny Side Up Egg  
Add a Red Eye  
Add a Shot of Casamigos Tequila

### LAMB BURGER "GYRO"

Baby Arugula, Fried Green Tomato, Tzatziki, Toasted Naan Bread

### CRAB CAKE SANDWICH

Baby Arugula, Fried Green Tomato, Key Lime Aioli, Toasted Kaiser Roll

### LOBSTA ROLL

Maine Lobster, Celery Heart, Duke's Mayonnaise, Butter Top Sliced Bun

### TUSCAN CHICKEN WRAP

Grilled Chicken, Arugula, Portobello Mushrooms, Roasted Red Pepper, Goat Cheese, Roasted Garlic Aioli

## SWEET N' SALTY

### LOBSTER N' WAFFLES

Belgian Waffle topped with Crispy Maine Lobster Tail, Maple Bacon Butter

### PANCAKE TACOS

Buttermilk Pancakes, Scrambled Eggs, Crispy Bacon and Cheddar Jack Cheese

## SMALL PLATES

### ISLAND CONCH CHOWDER

Conch Fritter Garnish

### CALAMARI FRITTI

"Sweeties", Lemon Aioli, Marinara, Parmesan

### DECONSTRUCTED

Spicy Tuna, Cucumber, Avocado, Asparagus, Crispy Shrimp, Sushi Rice, Masago, Sweet Soy Drizzle

### PEPPERED PINEAPPLE WINGS

Tempura Jalapeños

### COLOSSAL SHRIMP COCKTAIL

Tequila Cocktail Sauce

### KEY WEST CONCH FRITTERS GF

Citrus Remoulade

### HOUSE SMOKED FISH DIP

Tri Colored Tortilla Chips

## SALTY

### RISE N' SHINE

Two Eggs Any Style, Two Slices Applewood Smoked Bacon, Two Slices Canadian Bacon, Buttermilk Biscuit and Home Fries

### "BENE" PALOOZA

All Served with Home Fries

Classic

Crab Cake

Maine Lobster

### WAGYU SHORT RIB LOADED BAKED POTATO

Melted Cheese, Crispy Bacon, Wagyu Shortrib, Sunny Side Up Egg

### MEDITERRANEAN OMELET

Feta, Spinach, Roasted Red Pepper and Red Onion Served with Home Fries

### "PTG" OMELET

Caramelized Onions, Mushrooms and Gruyere Served with Home Fries

### SHRIMP N' GRITS

3 Colossal Shrimp, Mushrooms, Caramelized Onions, Roasted Red Pepper Topped with the Perfect Poached Egg

### BISCUITS N' GRAVY

Served over Home Fries Topped with a Sunny Side Up Egg

## SWEET

### STICKY BUN BELGIAN WAFFLE

Pecans, Caramel, Tahitian Vanilla Whipped Cream

### BLACK FOREST FRENCH TOAST

Chocolate Cherry Bread from Old School Bakery, Maple Syrup, Powdered Sugar and Shaved Chocolate

### PEACH COBBLER PANCAKES

Maple Syrup and Whipped Cream

EXECUTIVE CHEF AMY LEE  
SOUS CHEF JOHNNY DISIENA  
SOUS CHEF LADARAIN EAST



# WHITE WINES

## BUBBLES

Maschio, Prosecco, Italy NV, 187mL.....	15
Feuillatte Brut Reserve, France NV, 187mL.....	18
Avissi, Prosecco, Veneto, Italy.....	44
Charles Lafitte Brut Prestige NV, France.....	44
Pommery, Brut, Reims, France, NV.....	85
GH Mumm Cordon Rouge, France NV.....	100
Veuve Clicquot Yellow Label Brut, France, NV.....	120
Taittinger Brut La Francaise, France, NV.....	100
Dom Pérignon, France.....	525

## ROSÉ

Whispering Angel, Provence, France.....	14/48
Fleurs De Prairie, Languedoc, France.....	12/42
Altered Dimension, Columbia Valley.....	50
Bieler Pere et Fils, Rose Reserve, Bandol, France.....	62

## CHARDONNAY

Scott Family Estate, California.....	13/46
Sonoma Cutrer, Russian River Ranches, California.....	16/58
Duckhorn, Napa Valley.....	72
Stag's Leap Wine Cellars, Karia Napa Valley, California... 74	
Jordan, Russian River Valley.....	85
Cakebread Cellars, Napa Valley.....	98
Patz & Hall, Dutton Ranch, Sonoma, California.....	120
Lobo, Napa Valley, 2018, California.....	135
Alpha Omega, Napa Valley, 2016, California.....	188

## PINOT GRIGIO/GRIS

La Crema, Monterrey.....	15/ 52
Terlato, Friuli, Italy.....	13/46
Santa Margherita, Alto Adige, Italy.....	16/60

## SAUVIGNON BLANC

Yealands, Marlborough, New Zealand.....	12/42
Kim Crawford, Marlborough, New Zealand.....	14/50
Jacques Dumont, Sancerre, France.....	20/78
Decoy, California.....	52
Craggy Range, North Island.....	58
Ziata, Karen Cakebread, Napa Valley, California.....	70
Domaine Fournier, Sancerre, France.....	85

## INTERESTING/INTERNATIONAL WHITES

Moscato d'Asti, Risata, Italy 187mL.....	13
Schmitt Söhne, Riesling, Germany.....	12/42
Vermentino, Antinori Guado Tasso, Tuscany, Italy.....	14/50
Riesling, Cte Ste Michelle Eroica, Columbia Valley.....	52
Burgundy, Moillard, Bourgogne, France.....	15/58

# CLASSIC COCKTAILS

**APEROL SPRITZ** Aperol, Avissi Prosecco, Splash of Soda, Burnt Orange Wheel 13

**THE FRENCH 75** Grey Whale Gin, Fresh Lemon Juice, Simple Syrup and Charles Lafitte Champagne 12

**GREYHOUND** Stolli Vodka, Fresh Grapefruit Juice 14

**PALOMA** Corazon Blanco Tequila, Fresh Grapefruit Juice, Sparkling Water, Lime Juice, Agave Nectar and Burnt Grapefruit Wedge 14

**OLD FASHIONED** Buffalo Trace, Orange Bitters, Sugar cube, Cherry and Burnt Orange Slice 15

**MOJITO** Muddled Lime, Fresh Mint, Sugar, Bacardi Rum, Soda Water 13

**TITO'S MULE** Tito's Vodka, Ginger Beer, Fresh Lime 14

**MANHATTAN** Knob Creek Bourbon, Sweet Vermouth, Dash of Angostura Bitters, Garnished with Amarena Cherry 14

**NEGRONI** The Botanist Gin, Campari, Sweet Vermouth, Orange Peel 15

**MARGARITA** Corazon Blanco Tequila, Lime & Lemon Juice, Agave Syrup 14

**WHISKEY SOUR** Redemption Rye, Lime & Lemon Simple Syrup, Orange & Cherry 14

**COSMOPOLITAN** Grey Goose Vodka, Triple Sec, Cranberry Juice, Lime 16

# RED WINES

## MERLOT

Swanson, Napa Valley, California.....	16/58
Ferrari Carano, Sonoma County.....	50
Chateau St. Michelle, Canoe Ridge Estate, Washington... 76	
Duckhorn, Napa Valley California.....	110

## PINOT NOIR

Meiomi, California.....	13/46
Four Graces, Willamette Valley, Oregon.....	18/68
Belle Glos, Clarke & Telephone, Santa Maria, CA.....	20/78
Bravium, Wiley Vineyards, Anderson Valley, California... 76	
Siduri, Willamette Valley, Oregon.....	80
Etude Estate Grown, Carneros County.....	105
Phelps Creek Alexandrine Cuvee, 2018.....	135
Columbia Gorge, Oregon	
ZD Founder's Reserve, 2018, Carneros, California.....	195

## CABERNET SAUVIGNON

Josh Cellars, California.....	12/42
Starmont, California.....	15/52
Joel Gott 815, California.....	16/58
Conn Creek, Napa Valley, California.....	20/78
Daou, Paso Robles.....	78
North Star, Columbia Valley.....	82
Trincherero, Marios, Napa Valley.....	90
Frogs Leap, Rutherford.....	105
Stag's Leap Wine Cellars, Artemis, Napa Valley.....	155
Silver Oak, Alexander Valley.....	160
Caymus, Napa Valley.....	160
Cakebread, Napa Valley, California.....	145
Yao Ming, Napa Valley.....	145
Lobo Atlas Peak, 2016, Napa Valley, California.....	185
Dariouh Estates, Napa Valley.....	195
Cade, Howell Mountain.....	195
World's End 'If Six was Nine' 2015, Napa Valley.....	210
Pine Ridge Stag's Leap District, 2016, Napa Valley.....	275
Orin Swift, Mercury Head, 2019, Napa Valley.....	295

## INTERESTING/INTERNATIONAL REDS

Red Blend, Troublemaker, Paso Robles.....	14/48
Red Blend, Unshackled, California.....	18/68
Red Blend, Orin Swift, Abstract, California.....	20/74
Malbec, Norton Doc, Mendoza.....	12/42
Super Tuscan, Antinori Villa Rosso, Italy.....	15/54
Red Blend, Kuleto "Frog Prince", Napa Valley.....	68
Red Blend, Red Schooner Voyage, Argentina.....	78
Righetti, Amarone, Veneto.....	84
Domaine Lazard, Chateauneuf du Pape, Rhone.....	100
Red Blend, Prisoner, California.....	105
Brunello di Montalcino, Castello Banfi, Italy.....	165
Red Blend, Opus One, 2018, Napa Valley.....	525
Bordeaux, Le Dome, 2016, Saint -Emilion Grand Cru.....	600

# SPECIALTY COCKTAILS

## SANGRIA WITH PROSECCO

Red or White with a Splash of Avissi Prosecco 12/42

## DARK & STORMY

Myer's Dark Rum, Ginger Beer, Burnt Lime Wheel 13

## MEZCAL OLD FASHIONED

Naro'ba Mezcal, Agave Syrup, Orange Bitters, Amarena Cherry, Burnt Orange Wheel 14

## RASPBERRY REFRESHER

Raspberry Honey Rivi Gin, Sugar Cube, Club Soda, Splash Prosecco, Fresh Raspberries 14

## THE "PERFECT" BLOODY MARY

Perfect Vodka, HungBloodies 13 |  
Add a Colossal Shrimp 9

## BOURBON APPLE

Maker's Mark, Cinnamon Sugar Rim, Fresh Lemon Juice, Fresh Press Cider 15



PLEASE DRINK RESPONSIBLY