



BAR MENU FEATURES

Oysters on the Half Shell (Minimum of 6) . . \$2.5 each

Fresh Gulf Oysters served over Ice with Horseradish, Lemon, Mignonette and Cocktail Sauce.

Chef's Cheese & Charcuterie \$14 (small) / \$24 (large)

Artisanal Selection of Meats and Cheese with Pickled Onions, Nuts, Sliced Baguette and our Chef's Accompaniments.

Hummus & Chips \$7

Fresh House-made Chickpea Hummus with Crispy Pita Chips.

Deviled Eggs (6) \$12

With Chopped Bacon and a light Mustard Aioli.

Maine Lobster Tacos \$16

Corn Tortillas filled with Warm Maine Lobster, Pico de Gallo, Spinach and Lobster Crema. Served with French Fries.

The Classic Burger \$13

Eight Ounce Patty Grilled to Perfection with Lettuce, Tomato, Onion, Pickle and Mayo on a Brioche Bun. Served with French Fries.

~ Add Cheese (\$1.5), Add Bacon (\$1.5) ~

Coconut Shrimp \$14

Large Butterflied Shrimp with Sweet Coconut Shavings and Vermicelli Noodles, lightly fried and served with a Sweet Chili Whole Grain Orange Mustard Sauce.

Crispy Chicken Wings (6) \$10

Seasoned with our Special Blend of Spices, tossed in Chipotle Sauce and served with Ranch or Blue Cheese Dressing and French Fries

Buttermilk Fried Chicken Tenders \$10

Lightly Breaded Chicken Tenders served with Ranch or Honey Mustard Dressing and French Fries.

French Onion Soup \$8.5

Classically Inspired with Caramelized Onions, House-made Croutons, Beef Stock and Melted Swiss Cheese.

New England Clam Chowder \$8.5

Traditional New England Classic with Chopped Manila Clams in a Creamy Chowder. Served with Oyster Crackers.

HOUSE-MADE DESSERTS

Key Lime Pie \$8

A Florida Classic made with Tart and Tangy Key Limes, Macadamia Nut Crust, Toasted Coconut and Fresh Made Whipped Cream.

Peanut Butter Torte \$8

Light & Fluffy Peanut Butter Mousse, Oreo Cookie Crust, and a Silky Chocolate Ganache.

Decadent Chocolate Cake \$8

Silky Frangelico Cake with Layers of Dark Chocolate Ganache, Garnished with Fresh Berries and Whipped Cream.

Consuming raw or undercooked seafood may increase your risk of food-borne illness.
For your convenience a suggested 18% gratuity charge will be added to parties of 8 or more.