



SNACKS & SHAREABLES

Chips & Dip ^{VG}

guacamole • salsa roja •
smoked jalapeno queso •
blue corn tortillas • 15

Jumbo Bavarian Pretzel ^{VG}

cigar city beer cheese dip •
honey whole-grain mustard • 16

★ Smoked Chicken Wings ^{DF}

rubbed, smoked, and fried –
choice of honey buffalo or
sweet chili • 16

Grilled Zucchini Hummus ^{DF VG}

farm vegetable crudité •
sesame lavash • 16

Gulf Shrimp Cocktail ^{DF GF}

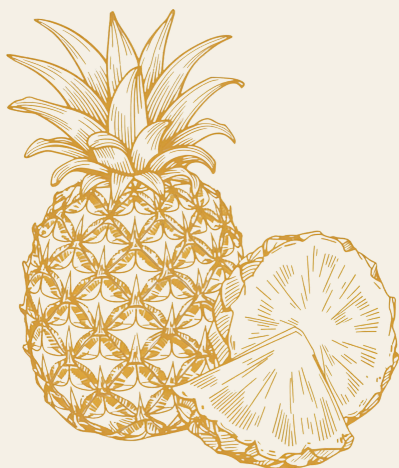
oystercatcher's cocktail sauce •
avocado aioli • 16

Margherita Pinsa ^{VG}

pomodoro • confit tomatoes •
buffalo cilengile • basil oil • 21

Pepperoni Pinsa

spicy soppressata • marinara •
mozzarella • hot honey • 24



1823 SIGNATURES

★ 1823 Burger* ^{DF}

house-blend beef • LTO • coopers sharp cheddar • dill pickles • little mac sauce • 24
*add avocado +3 *neuske's bacon +3 *sub impossible burger +3

Blackened Grouper Reuben

cajun remoulade • gruyere • sauerkraut • 25

Pickle-Brined Chicken Tenders

dill-buttermilk dressing • honey whole-grain mustard • 22

The Grand Club ^{DF}

cajun turkey • smoked ham • blt • dijonaise • dill pickles • hippie health • 21

★ Spicy Tuna Poke* ^{DF}

sushi rice • sesame cucumbers • pickled peppers • spicy kewpie • soft herb salad • crispy wontons • 30

Grain Bowl ^{VG}

heirloom quinoa • farro • spring peas • mixed mushrooms • pearl onions • avocado • tarragon labneh • 18
*add blackened grouper +26 *grilled skirt steak* +22 *grilled chicken +10 *fried tofu +8

Local Fish Tacos ^{DF}

grilled pineapple • purple cabbage • avocado aioli • hand-pressed flour tortillas • 23

Churrasco Steak Sandwich ^{DF}

mozzarella • chimichurri • pickled shallots • la segunda cuban bread • 26



SERVED WITH CHIPS, FRIES, OR SIDE SALAD
TRUFFLE PARMESAN FRIES +4
CUCUMBER TOMATO SALAD +4

GREENS & MARKET PRODUCE

Tarpon Springs Greek Wedge ^{DF VG}

red gem lettuce • tomato • shaved cucumber • washed onion • pepperoncini • olive tapenade • feta •
tzatziki ranch • dill • 17

Chopped Romaine Caesar ^{VG}

cuban bread croutons • balsamic tomatoes • parmesan crisp • 17
*prepare it wrapped with a pickle-brined tender +8

★ The Grand Cobb ^{DF VG}

mixed greens • romaine • sugar snap peas • zucchini • watermelon radish • scallions • balsamic tomatoes •
bacon • soft poached egg • avocado • feta • cucumber herb dressing • 19
*prepare it wrapped with a pickle-brined tender +8



ADD TO ANY GREEN

BLACKENED GROUPE +26
GRILLED SKIRT STEAK* +22
GRILLED CHICKEN +10 | FRIED TOFU +8

DESSERTS

Key Lime Pie Tiramisu ^{VG}

graham cracker crust • ladyfingers • key lime syrup • triple berry mascarpone mousse • torched meringue • 14

Dark Chocolate Pot de Crème ^{DF VG}

dark chocolate custard • vanilla whipped cream • cocoa nib brittle • 13

Mango Pineapple Croissant Bread Pudding ^{VG}

coconut crumble • rum caramel • vanilla ice cream • 14

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

^{GF} gluten free ^{DF} dairy free ^{VG} vegetarian ^V vegan

FROZEN COCKTAILS

Pina-Colada \$18

rum • pineapple • coconut

Strawberry Daiquiri \$18

rum • strawberry

Strawberry Colada \$18

rum • coconut • pineapple • strawberry

Frozen Margarita \$18

tequila • triple sec • lime • agave

Frozen Peach Lemonade \$18

vodka • peach • lemon

Mango Mai Tai \$18

light rum • dark rum • mango • lime

Frozen Brownie \$18

vodka • chocolate liqueur • chocolate cream

★Frozen Espresso Martini \$20

vodka • coffee liqueur • espresso



POOLSIDE COCKTAILS

★Guava Margarita \$18

tequila • cointreau • guava • lime

Mango Mule \$18

vodka • mango • lime • ginger beer

Blackberry Mojito \$18

rum • blackberry • soda water • lime • mint

Passionfruit Spritz \$16

prosecco • elderflower liqueur • passionfruit • lemon • soda

Peach Bourbon Smash \$18

bourbon • white peach • lemon

Cucumber Gin-tini \$18

gin • elderflower liqueur • lime • cucumber

SPIRIT-FREE

Bayport Cooler \$12

white peach • cranberry • soda

Passionfruit Refresher \$12

passionfruit • lemon • soda

Heineken 0.0 \$7

alcohol-free malt • 0.0% abv
Netherlands

Mocktail Club \$6

alcohol-free, 0% abv • passionfruit jalisco • capri spritz

Water

ask your bartender for available options

Caffeinated

red bull \$6
cold brew \$6.50



WINES BY THE GLASS

Whites

La Marca • Prosecco, Italy \$14
Canvas • Blanc de Blancs, Italy \$13
Caposaldo • Moscato, CA \$13
Clean Slate • Riesling, CA \$13
Sonoma-Cutrer • Chardonnay, CA \$19
Whitehaven • Sauvignon Blanc, NZ \$15
Santa Margherita • Pinot Grigio, Italy \$16

Reds

Belleruche • Rose, France \$14
Meiomi • Pinot Noir, CA \$15
Caymus Bonanza • Cabernet Sauvignon, CA \$14

BEERS

Draft

Michelob Ultra • 16oz Light Lager, 4.4% abv, MO \$8
Corona • Pale Lager, 4.6% abv, Mexico \$8

Domestic

Bud Light • 16oz Light Lager, 4.2% abv, MO \$8
Jai Alai IPA • Cigar City Brewing, 7.5% abv, Tampa \$8
Stella Artois • Euro Pale Lager, 5.0% abv, Belgium \$8
Coors Light • Light Lager, 4.2% abv, CO \$7
Miller Lite • Light Lager, 4.1% abv, WI \$7
Yuengling • Lager, 4.4% abv, CO \$7
St. Pete Beach • Blonde Ale, 5% abv, FL \$8
Leinenkugel's Summer Shandy • Radler 4.2%, WI \$7

Cider & Seltzer

Angry Orchard • Apple Hard Cider, 5% abv, NY \$7
High Noon • Hard Seltzer, 4.5% abv • CA \$8
Owl's Brew • Hard Seltzer, 4.5% abv • CA \$8
White Claw • Hard Seltzer, 4.5% abv • CA \$8.5



ALL ORDERS are subject to an 18% service charge, which is distributed in full to our service staff. Additional gratuities may be left at the guest's discretion.