

lunch

small bites

BUFFALO MOZZARELLA & HEIRLOOM TOMATO 12
Sliced fresh buffalo mozzarella, heirloom tomatoes, roasted red peppers, balsamic reduction, micro basil (GF)

SOUP OF THE DAY 9
Please ask your server for the Chef's selection of soup of the day

CLASSIC CHICKEN NOODLE SOUP 10
Freshly made broth of all natural chicken, tender vegetables, vermicelli pasta, parmesan crouton (GFA)

pizza

Homemade crust fresh from our hearth oven

MARGHERITA 14
Heirloom tomato and basil (GFA)

WHITE 15
Ricotta, parmesan, mozzarella with garlic and extra virgin olive oil (GFA)

TRADITIONAL 14
Pepperoni, sausage or plain mozzarella (GFA)





salads

SUPER FOOD SALAD 16
Spinach, kale and quinoa served with blueberries, blackberries, strawberries and citrus segments tossed in citrus vinaigrette (GF)

TEX-MEX CHICKEN CHOP SALAD 14
Crisp romaine lettuce, roma tomatoes, roasted corn, sliced scallions, black beans, cheddar cheese and crispy tortilla strips in a chili lime vinaigrette (GFA)

CAESAR SALAD 16
Crisp romaine lettuce with anchovy, parmesan, caesar dressing and garlic seasoned crouton (GFA)
Add chicken 20
Add grouper 22
Add shrimp 23

PINE ISLAND SALAD 17
Ripe mango, papaya and strawberries mixed with iceberg lettuce, topped with feta cheese, red onion and candied pecans, tossed with poppy seed dressing (GF)
Add chicken 21
Add shrimp 24

ITALIAN CHOPPED SALAD 16
Romaine lettuce and radicchio with antipasto salad, fresh mozzarella, pepperoncini, olives, roasted red pepper, salami, soppressata, mortadella, fresh basil, red onion tossed with a herb vinaigrette (GF)

WEDGE SALAD 12
Baby iceberg lettuce, tomatoes, bacon and Florida black & blue cheese, blue cheese dressing (GF)

light intensity red wines

Listed from milder to stronger

	5oz	8oz	BTL
Canvas, Pinot Noir, California	12	15	48
MacMurray Estate Vineyards, Pinot Noir, Central Coast, California	15	18	52
Patz & Hall, Pinot Noir, Sonoma Coast, California			125

medium intensity red wines

Listed from milder to stronger

	5oz	8oz	BTL
Canvas, Merlot, California	12	15	48
Canvas, Cabernet Sauvignon, California	12	15	48
Bodega Catena Zapata, Malbec, "Catena", Vista Flores, Mendoza, Argentina	15	18	60
Flora Springs, Merlot, Napa Valley, California	20	23	92
Simi, Cabernet Sauvignon, Alexander Valley, California	18	21	75
Drumheller, Cabernet Sauvignon, Columbia Valley, Washington	14	17	50
Charles & Charles, Merlot Blend, Columbia Valley, Washington	14	17	48

full intensity red wines

Listed from milder to stronger

	5oz	8oz	BTL
ZD Wines, Cabernet Sauvignon, Napa Valley, California			110
Mount Veeder Winery, Cabernet Sauvignon, Napa Valley, California			95





sparkling wines

Listed from milder to stronger

	5oz	8oz	BTL
Poema, <i>Brut</i> , Cava, Catalonia, Spain			60
Canvas, Blanc de Blancs, <i>Brut</i> , Italy	12		50

light intensity white/rosé wines

Listed from milder to stronger

	5oz	8oz	BTL
Canvas, Pinot Grigio, Veneto, Italy	12	15	48
M. Chapoutier, Côtes du Rhône, <i>Rosé</i> , “Belleruche”, Rhône, France	14	17	50

medium intensity white wines

Listed from milder to stronger

	5oz	8oz	BTL
Murphy-Goode, Sauvignon Blanc, “The Fumé”, North Coast, California	12	15	48
Canvas, Chardonnay, California	12	15	48
Rodney Strong, Chardonnay, Sonoma County, <i>Sustainably Grown</i> , California	13	16	58
Decoy by Duckhorn, Chardonnay, Sonoma County, California			88

full intensity white wine

	5oz	8oz	BTL
Hess Collection, Chardonnay, Napa Valley, California	15	18	60

hot entrees

FRIED GROUPER SANDWICH 17
Wild caught grouper with a dusting of our own spice mixture and fried served on a brioche bun with remoulade and lettuce, tomato and red onion

BEYOND BURGER 16
Plant based burger, choice of cheddar, swiss or vegan cheese, brioche bun, balsamic tossed mixed greens (GFA)

STRAUSS FARMS GRASS-FED BEEF BURGER* 16
Classic double beef patty, mild cheddar cheese, iceberg-remoulade slaw, brioche bun, house cut fries (GFA)

SHRIMP PO’ BOY SANDWICH 18
Crispy fried shrimp served on a soft roll with creole mayo, lettuce, heirloom tomatoes, pickles, house cut fries

SEAFOOD PASTA 24
Mussels, shrimp, calamari and chopped clams tossed with linguine and baby heirloom tomatoes with a white wine herb garlic sauce (GFA)

ALL-NATURAL CHICKEN BREAST 22
Seared all-natural chicken breast served with Florida purple grits topped with an easter egg radish and fresh herb relish (GF)

TWO GRIT NAPOLEON 20
Purple Florida rice grits and classic corn grits paired with grilled broccolini and local vegetable coulis (GF)

1-21-2019



(GF) = Gluten Free menu item

(GFA) = Gluten Free Available. Menu item can be prepared without gluten

For parties of six or more, a 20% gratuity will automatically be added to your bill.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.



dessert

RICOTTA CHEESECAKE 9
Bitter orange, berry compote,
candied citrus

CANNOLI 9
Duet of chocolate chip and pistachio
cream filled cannoli shells

VANILLA BEAN CRÈME
BRÛLÉE 9
Housemade almond biscotti

CHOCOLATE & COFFEE
LAYER CAKE 9
Moist layers of chocolate cake,
coffee cream, chocolate fudge
and ganache

HOUSE SPUN GELATO 9
Ask for today's flavor (GF)

S'MORES KIT 17
Fun dessert-on-the-go for 4 people

beer

BOTTLED DOMESTIC BEER 7
Budweiser, Bud Light
Coors Light
Michelob Ultra
Samuel Adams

BOTTLED IMPORT &
SPECIALTY BEER 8
Amstel Light
Corona Extra, Corona Light
Heineken
Blue Moon Belgian White

DRAFT BEER
Stella Artois, Belgium 9
Yuengling Traditional 8
Lager
Miller Lite 8
Samuel Adams Seasonal 9
Seasonal Craft Beers 9
Ask your server for today's
selections

signature cocktails

COSMOPOLITAN 16
Grey Goose L'Orange vodka,
Cointreau, cranberry juice, lime

MANHATTAN 12
Woodford bourbon, Carpano Antica
sweet vermouth, angostura bitters
and a cherry

OLD FASHIONED 14
1792 Reserve bourbon, chocolate
and orange bitters, simple syrup

MAI TAI 12
Kraken dark rum, Cointreau,
pineapple, ogreat syrup, fresh lime
juice

BLOODY MARY 12
Absolut vodka, Bloody Mary mix,
Worcestershire sauce

CLASSIC MOJITO 14
Cruzan Aged Light rum, agave
nectar, fresh mint leaves and fresh
lime topped with soda water

