

APPETIZERS

Blackened Sea Scallops	13
Iron Skillet Seared on a Bed of Stone Ground Grits topped with Roasted Pepper Sauce	
Sea Brie	11
Roasted Pecan Raspberry Crusted Brie served with Toasted Baguette Crisps and Apple Slices	
Mango Tango	12
Chilled Spicy Shrimp and Mango served with Tomato Herb Tortilla Chips	
Spinach Artichoke Dip	7
Piping Hot with Toasted Baguette Crisps	
Curried Lobster Deviled Eggs	9
Seasoned Sautéed Lobster Deviled Eggs topped with Fresh Dill	
Salutary Salad	7
Mixed Garden Greens tossed with Cucumber, Match Stick Carrots and Tomato Wedges served with Choice of Dressing and Artisan Crackers	
“Seasar” Salad	9
Crisp Romaine Lettuce, Shaved Parmesan Cheese, Focaccia Croutons and “Seasar” Dressing	
*Add Blackened Chicken or Shrimp	
Today’s “Superior” Soup	6
Chef Inspired Soup for Today	

ENTREES

All Entrees served with Herb Roasted Fingerling Potatoes or Long Grain Wild Rice. Accompanied by Globally Sourced Vegetables.

Fettuccini Alfredo	12
Al Dente Pasta with Creamy Alfredo and Shaved Parmesan	
*Add Blackened Chicken or Shrimp	
Island Chicken	14
Jamaican Jerk Style Boneless Breast of Chicken Spiced and Seared in an Iron Skillet	
Plantation Pork Tenderloin	15
Marinated, Slow Roasted and served with Homemade Apple Butter	
Mahi Mahi	18
Grilled or Blackened	
Topped with Pineapple Salsa	
Ocean County Crab Cakes	19
More Crab than Cake with Key Lime Cocktail or Tangy Tartar Sauce	
Filet of Beef Tenderloin	29
Hand Cut, Grilled to Your Taste with Brandied Mushroom Sauce on the side	

KIDS MENU

Macaroni and Cheese	5
Personal Pizza (7 inch) Cheese or Pepperoni	6
Chicken Tenders and Fries Served with BBQ or Honey Mustard Sauce	8
Grilled Mini Cheese Burgers On Italian Bakery Slider Buns with Hot Fries	9
Chocolate Chip Cookies Served Warm with Ice Cold Milk	5

DESSERT

Hershey's Three Chocolate Layer Cake Decadent Chocolate Treat	6
Key Lime Pie Smooth and Creamy with Tart Key Limes	7
Bourbon Pecan Pie Southern Comfort	8
Raspberry White Chocolate Cheesecake Creamy Goodness	8

DRINK

BEER

Draught Beer

Green Room Brewery - Seasonal		\$4.95
Local Brewery - Seasonal		\$4.95
Stella Artois®		\$4.95
Bud Light		\$3.95

Bottled Beer

Bud Light	\$3.95
Miller Lite	\$3.95
Budweiser	\$3.95
Coors Light	\$3.95
Yuengling	\$3.95
Michelob Ultra	\$3.95
Leinenkugel's Seasonal	\$3.95
BECK'S Non-Alcoholic	\$3.95
Samuel Adam's Seasonal	\$4.95
Heineken®	\$4.95
GUINNESS®	\$4.95
Bass Ale	\$4.95
Corona Extra	\$4.95
Corona Light	\$4.95
Blue Moon®	\$4.95
Landshark	\$4.95
Angry Orchard	\$4.95
Fat Tire	\$4.95
Sierra Nevada Pale Ale	\$4.95

WINE

GLASS BOTTLE

Sparkling

Zonin Prosecco \ Italy (mini splits)	\$8.95	
Prosecco \ Italy		\$25.95
Korbel Brut \ Italy		\$35.95
Dom Pérignon \ France		\$185.95

Whites

Hahn Reisling \ Germany	\$6.95	\$25.95
White Zinfandel \ House	\$5.95	\$23.95
Moscato \ Martelletti	\$5.95	\$23.95
Chardonnay \ Magnolia Grove \ California	\$5.95	\$23.95
Chardonnay \ Girasole \ California (organic/vegan)	\$10.95	\$30.95
Chardonnay \ Waterstone \ California		\$49.95
Sauvignon Blanc \ House	\$5.95	\$23.95
Sauvignon Blanc \ Greenstone Point \ NZ	\$10.95	\$45.95
Pinot Grigio \ House	\$5.95	\$23.95
Pinot Grigio \ Bidoli \ Italy	\$10.95	\$45.95

Reds

Merlot \ House	\$5.95	\$23.95
Malbec \ Balbo \ Argentina	\$7.95	\$29.95
Cabernet Sauvignon \ Magnolia Grove \ California	\$5.95	\$30.95
Cabernet Sauvignon \ Girasole \ CA (organic/vegan)	\$10.95	\$45.95
Cabernet Sauvignon \ Laurent "Reserve" \ Chile	\$8.95	\$35.95
Pinot Noir \ Mandolin \ California	\$10.95	\$45.95
Chianti \ Vitanza \ Italy	\$10.95	\$45.95

SPECIALTY COCKTAILS

Pablo Beach Smash \$12.95

Malibu® Coconut Rum mixed with Cruzan® Dark Aged Rum, DeKuyper® Triple Sec, Fresh Squeezed Lemon Juice and Pineapple Juice. Served with Sugared Rim.

North Florida Margarita \$12.95

Sauza® Gold Tequila, DeKuyper® Triple Sec, Cointreau Liqueur, Agave Nectar Blended with Fresh Squeezed Lime Juice.

La Poir-Tini \$12.95

Grey Goose® La Poire Vodka shaken with DeKuyper® Peachtree Schnapps, Pineapple Juice and Rose's Sweetened Lime Juice.

Old School Mule \$12.95

St. Augustine Distillery Vodka mixed with Gosling's Ginger Beer, Fresh Squeezed Lime Juice and Muddled Mint.

Apple Jack \$12.95

Jack Daniel's® Gentleman Jack Rare Tennessee Whiskey mixed with Angry Orchard™ Apple Cider. Garnished with an Apple Slice.

NON-ALCOHOLIC BEVERAGES

Cold \$2.95

Coca-Cola®, Diet Coke®, Coca-Cola Zero™, Sprite®, Fanta® Orange, Seagrams® Ginger Ale

Red Bull®

Red Bull® Sugar-Free

Iced Tea

Sweet Iced Tea

Pineapple Juice

Cranberry Juice

Apple Juice

Orange Juice

Grapefruit Juice

Tomato Juice

San Pellegrino Sparkling Water

Dasani® Water Bottle

Milk (Skim, 2% Low-Fat, Soy or Almond)

Hot \$1.95

Freshly Brewed Coffee

Rainforest Alliance Certified™ Gourmet Blend

Tea

Choose from a selection of Bigelow® Teas

Hot Chocolate