

APPETIZERS

ISLAND GAZPACHO

LOCALS' FAVORITE, REFRESHING CLASSIC 10-

ONION SOUP

GRUYÈRE CHEESE CRUST, THYME SIMMERED ONIONS 9-

MARYLAND CRAB BISQUE

SHERRY CREAM, BLUE SHELL CRAB 12-

LOBSTER QUESADILLA

TOMATO, CARAMELIZED ONIONS, MANCHEGO CHEESE, MANGO SALSA,
CUMIN SOUR CREAM 18-

GARLIC SHRIMP FLATBREAD

HERB TOMATOES, WHITE WINE LEMON GARLIC BUTTER, OREGANO,
GRANA PADANO, FRESH MOZZARELLA CHEESE 19-

SOUTHERNMOST CRAB CAKES

CHIVE OIL, CITRUS AIOLI, AVOCADO SALAD 15-

SEAFOOD COCKTAIL

JUMBO LUMP CRAB, GULF SHRIMP, ROCK LOBSTER 22-

SEARED YELLOWFIN TUNA*

GINGER SOY VINAIGRETTE, WASABI, WAKAME SEAWEED SALAD 16-

MAINE LOBSTER MAC & CHEESE

TRUFFLE PECORINO CHEESE, OVEN ROASTED TOMATOES, LEMON CHIVE BUTTER 19-

SALADS

ADD CHICKEN 5-

ADD SHRIMP 7-

ADD GROUPER 7-

BISTRO CHOPPED

CRISP ROMAINE, HEARTS OF PALM, MARINATED ARTICHOKE HEARTS,
RED & YELLOW TOMATOES, COUNTRY OLIVES, RED ONIONS, TOASTED PINE NUTS,
CRUMBLD FETA, ROASTED SHALLOT VINAIGRETTE 14-

CAESAR*

ROMAINE LEAVES, FOCACCIA CROUTONS, WHITE ANCHOVIES,
SHAVED GRANA PADANO CHEESE 12-

PANZANELLA KALE

HEIRLOOM CHERRY TOMATOES, CUCUMBERS, RED ONIONS,
RUSTIC CROUTONS, SHAVED PARMESAN, FRIED CAPERS,
WHITE BALSAMIC VINAIGRETTE 14-

 GLUTEN-FREE

Some items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.

*Consumption of raw or undercooked food may result in an increased risk of foodborne illness.

SPECIALTY SALADS

SPICY AHI TUNA & AVOCADO SALAD*

PICKLED GINGER, LIME SOY DRESSED GREENS, CRISPY WONTONS 19-

GRILLED SHRIMP & QUINOA SALAD

BABY ARUGULA, ASPARAGUS, OVEN ROASTED TOMATOES,
RED ONION, MARCONA ALMONDS, FETA CHEESE,
LEMON CHAMPAGNE VINAIGRETTE 19-

CARIBBEAN SEAFOOD SALAD

BLUE CRAB, GULF SHRIMP, LOBSTER, GINGER MANGO DRESSING 18-

SANDWICHES

ALL SANDWICHES SERVED WITH CHOICE OF FRUIT SKEWERS, FRENCH FRIES, POTATO CHIPS OR PASTA SALAD

GRILLED HALF POUND BURGER*

LETTUCE, TOMATO, ONION, CHOICE OF AMERICAN, SWISS
OR CHEDDAR CHEESE, BRIOCHE BUN 17-

PACIFIC COAST CHICKEN

HERB GRILLED, AVOCADO, TOMATO, SWISS CHEESE,
CITRUS AIOLI, GRILLED FLATBREAD 16-

CUBAN CLASSIC

CALYPSO SPICED PORK, HAM, MOJO ONIONS, SWISS CHEESE,
TOMATO, PICKLES, MAYONNAISE, MUSTARD,
PRESSED CUBAN BREAD 17-

FRIED MAINE LOBSTER SANDWICH

BUTTERMILK MARINATED, CHILI GARLIC AIOLI,
RED CABBAGE SLAW, BRIOCHE ROLL 20-

SMOKED TURKEY CLUB

APPLEWOOD SMOKED BACON, BABY ARUGULA, VINE-RIPENED TOMATO,
BASIL AIOLI, TOASTED MULTIGRAIN BREAD 17-

GROUPE SANDWICH

GRILLED, BLACKENED OR FRIED, SHREDDED LETTUCE, TOMATO,
CARAMELIZED ONIONS, TARTAR SAUCE, FRESH TOASTED BAGUETTE 19-

ITALIAN SANDWICH

GENOA SALAMI, PEPPERONI, BLACK FOREST HAM, PROVOLONE CHEESE,
COUNTRY OLIVE RELISH, TOMATO, ROMAINE, WARM FOCACCIA BUN 16-

AHI TUNA TACOS*

SPICY ASIAN AIOLI, WASABI SOUR CREAM, TOASTED SESAME SEEDS,
AVOCADO STACK, SEAWEED SALAD 18-