



Breakfasts

Eggs Benedict \$9

Florentine Benedict \$9.50

Eggs Your Way \$8

*2 eggs any styled and choice of
Bread (White, Wheat, Rye),
Meat (Bacon, Ham, Sausage) and
Side (Fresh Fruit, Hash Brown, home Fries)*

Grilled Cheese \$5

Belgian Waffle \$5

Add Toppings (Fruit, Whip Topping, Chocolate Chips) \$1

French Toast \$7

Pancakes \$7

Berry Pancakes \$9

Cereal & Milk \$4

Oatmeal/Trits \$5

Omelets

Cheese & Egg \$8

Meat Lovers \$9.50

Veggie \$9

Spinach & Mozzarella \$9

3 eggs omelet served with home fries, hash brown or fruit & toast

Sides

Bacon or Ham \$3

Toast \$2

Sausage links \$3

Bagel \$2

Fresh fruit \$3

Pancake (1) \$2

Two Hash Browns \$3

Choc Chip Pancake \$3

Home fries \$3

Ribbon Cut Fries \$6

English Muffin \$2

Small Bites & Salads

Crab Stuffed Mushrooms \$10

Our House Made Crab Stuffed into 5 Mushrooms and baked in a White Wine Lemon Butter Sauce

Crispy Mozzarella Sticks \$10

Served With Fresh Marinara Sauce For Dipping

Crispy Coconut Shrimp \$8

5 Coconut Dusted Shrimp Served with Piña Colada Dipping Sauce

Crispy Calamari Basket \$11

Served with Fresh Marinara and Horseradish Marmalade for Dipping Sauces

Pow Pow Mango Shrimp \$12

Crispy Popcorn Shrimp Tossed in Mango Sriracha Sauce and Green Onion

Shrimp Quesadilla \$14

Chile Lime Seasoned Shrimp, Cheese, Caramelized Onions Served with Shredded Lettuce, Sour Cream, Guacamole and Salsa

Big Treasure Nacho \$16

Tortilla Chips layered with Queso Cheese Sauce, Shredded Cheese, Shredded Lettuce, Diced Tomato, Jalapeño, Sour Cream and Guacamole

Add Chicken \$4

Add Steak \$6

Chicken Wings \$12

8 Jumbo Chicken Crispy Battered Tossed in Choice of Sauce, Buffalo, BBQ, Mango Pow Pow, or Dry Nashville Hot and a Side of Cool Ranch or Blue Cheese Dressing

Classic Caesar Salad \$10

Crisp Romaine, Garlic Crouton, Parmesan Cheese, all tossed together in a Creamy Caesar Dressing

Add Chicken \$4

Add Beef \$6

Add Shrimp \$7

Add Grouper \$15

Crispy Chicken Chopped Salad \$18

Chopped Chicken Tenderloin, Tomato, Cucumber, Mixed Cheese, Crispy Bacon all Tossed together in Honey Mustard

Chef Salad \$15

Fresh Lettuce, Fresh Tomato, Cucumber, Mixed Cheese, Sliced Ham, Sliced Turkey, and Crispy Bacon with your Choice of Dressing

Subs & Bowls

Bowl of Our Signature House Recipe Lemon Chicken Orzo Soup \$7

Fresh Chicken, Orzo Pasta Lemon and Cream

Gulf Grouper Sandwich \$21

*Fresh Gulf Grouper, Shredded Lettuce, Sliced Tomato, Shaved Onion, on a Warm Garlic Bread Kaiser Roll. Cooked The Way You Like, Grilled Blackened Fried or Buffalo Style
Served with Old Bay Tabasco Remoulade*

Steak and Cheese Hoagie Sandwich \$12

*Chopped Steak Saute Pepper, and Caramelized Onion and Melted Provolone
on a Warm Garlic Bread Hoagie Roll*

Classic Club Wrap \$16

*Shaved Turkey and Ham Mixed Cheese, Crisp Bacon, Shredded Lettuce, Fresh Tomato,
and Dijonaise wrapped in a Soft Tortilla*

The Sunset Burger \$16

*1/2 Lb Beef Cooked to Your Liking On a Warm Garlic Bread Kaiser Roll Shredded Lettuce,
Sliced Tomato, Pickle, American Cheese, BBQ Sauce, Crispy Bacon, and Crispy Onions*

Make it a Double \$20

Make It Chicken \$14

Make it a Plant Based Burger \$13

Mahi Mahi Fish Tacos \$18

*3 Fish Tacos, Grilled Soft Tortillas, Crispy Filets, Mango Slaw, Pickled Jalapeliño
and Drizzled with Lime Crema*

Make it Chicken \$14

Make it Shrimp \$15

Add Guacamole \$2

Add Queso \$2

Served with Fries, Side Salad, Fresh Fruit, Mango Slaw or cup of Soup

Flatbread Margherita Florentine \$12

Naan Pita Bread, Fresh marinara, Tomato, Mozzarella, Sauteed Spinach and Basil

Chicken and Rice Bowl \$14

*Chicken, Caramelized Onion, on a Bed of Spanish Yellow Rice and Topped With
Mixed Cheese, Sour Cream, Salsa, and Guacamole*

Add Shrimp \$6

Add Steak \$7

Make it a Veggie Bowl With Seasonal Vegetable Upon Request \$12



Dinner Entrees (Starting at 4 PM)

*Served with Seasonal Vegetables, and a Choice of Spanish Yellow Rice,
Roasted Garlic Whipped Potatoes, French Fries, or Side Salad*

Crab Cake Dinner \$19

*2 Crab Cakes Florida Style With Fresh Mango Pico De Gallo
and Old Bay Tabasco Remoulade*

Classic Chicken Parmigiana \$18

*Crispy Breaded Cutlet Topped with Fresh marinara, and
Baked with Mozzarella and Romano Cheese*

Blackened Mahi Mahi Dinner \$24

Topped With Shrimp Scampi Sauce

Crab Topped Trout Dinner \$34

Broiled in White Wine Lemon Garlic Butter Sauce

Our House Made Lasagna \$18

*Traditional Layered Baked Pasta With Beef,
Trio of Cheeses, and Marinara*

Island Sirloin \$18

*8oz Sirloin Marinated in a Sweet and Sour Recipe Seared
on a Flat Iron Grill and Topped with Crispy Onions*

Add Coconut Shrimp \$7

Add Crab Cake \$9

Captain Black Beard's Platter \$39

(A Plate in honor of Our Island Culture)

Blackened Mahi Mahi, Two Crab Cakes and Coconut Shrimp

Lobster Ravioli \$25

*6 Maine Lobster Stuffed Ravioli Topped with
Shrimp Tomato Cream Sauce, Spinach, and Parmesan Cheese*

Weekend Brunch Buffet \$15

Fresh Cut Seasonal Fruits and Berries,

Fresh Juice, Milk, Tea and Coffee

Fresh Scrambled Eggs,

Southern Grits,

Virginia Ham,

Applewood Bacon,

Sage Sausage,

Corned Beef Hash,

Fluffy Biscuits, and Country Sausage Gravy,

Herbed Home Fries,

Malt Pancakes,

Cinnamon Vanilla French Toast,

and

a Omelet made to Your Liking

By Our Chef

Along with a

Complimentary Mimosa

