

50 OCEAN

APPETIZERS

LOBSTER BISQUE 10-
lobster fritter

ROASTED CHICKEN SOUP 7-
savory broth, root vegetables, egg noodles, fresh herbs

CONCH CEVICHE 15-
coconut, key lime, corn two ways

TUNA TARTAR 16-
spicy tuna, yuzu aioli, wasabi peas, crispy plantains

CARPACCIO OF BEEF 15-
pepper crusted beef tenderloin, capers, baby arugula, roasted garlic aioli, parmesan cheese, white truffle essence

CRISPY WHOLE BELLY CLAMS 16-
asian slaw, red pepper creme, key lime tartar

CRISPY LOBSTER & CRAB CAKE 15-
pickled ginger remoulade, apple & fennel salad

OYSTERS ROCKEFELLER 15-
spinach cream, parmesan cheese, applewood bacon

SUNRISE SHRIMP 16-
crabmeat stuffed, wrapped in a maple glazed bacon, key lime mustard, papaya fruit slaw

ARTISAN CHEESE PLATTER 17-
imported and domestic cheeses perfectly paired with sweet & savory sides, served with sesame crackers and warm baguette

SALADS

CLASSIC CAESAR 10-
crisp romaine, creamy caper dressing, garlic croutons and imported white anchovies
add chicken 5- add salmon or shrimp 6-

THE HARVEST 14-
cucumber wrapped field greens, oven roasted strawberries and tomatoes, boursin cheese, crisp apples, toasted almonds, white balsamic vinaigrette, honey chipotle chicken breast

WARM GORGONZOLA STEAK SALAD 14-
artisan greens, roasted shallot dressing, french beans, country olives, sliced portobello, crumbled gorgonzola cheese, crispy onions

OCEAN BREEZE 14-
market greens, red & yellow tomatoes, seasonal berries and fruit with apple, walnut chicken salad or albacore tuna salad

LOBSTER TRAP 19-
grilled corn tabouleh, poached maine lobster, avocado, florida citrus segments, pistachios, passion fruit dressing

SMOKED SALMON 14-
artisan greens, potato galette, fresh tomatoes, capers, red pepper cremé

AHI TUNA 14-
crisp greens and napa cabbage, seared ahi, mandarin oranges, sliced avocado, cucumber, tomato, pickled ginger sesame dressing, crispy wontons

SANDWICHES

all sandwiches are served with choice of arugula salad, kettle chips, french fries or sweet potato salad

BURGER 13-
half pound angus beef, lettuce, tomato, onion, potato roll, swiss, cheddar, american or bleu cheese
add applewood bacon 2-

TURKEY AVOCADO CLUB 12-
thin sliced oven roasted turkey breast, lettuce, tomato, applewood bacon, cheddar cheese, avocado, roasted garlic aioli, wheatberry bread

VEGGIE BURGER 12-
melted swiss, baby arugula, chipotle aioli

RUSTIC CHICKEN 12-
grilled chicken breast, goat cheese, tomato jam, spicy arugula, red onions, warm baguette

FISH TACOS 14-
flour tortillas, tempura local fish, crispy slaw, jack cheese, tomato salsa, chipotle cream

GROUPER SANDWICH 14-
grilled, blackened or fried, served on toasted luau roll, lettuce, tomato, caramelized onions, key lime tartar sauce

LOBSTER ROLL 19-
fresh maine lobster, butter griddled bun, light mayonnaise

TURKEY, APPLE & BRIE 13-
served on artisan bread, key lime honey mustard, sprouts

SMOKED SALMON BLT 13-
smoked salmon, thin sliced cucumbers, applewood bacon, tomatoes, boursin cheese, pumpernickel bread

STEAK MELT 15-
grilled tenderloin, portobello mushrooms, roasted red peppers, baby arugula, swiss cheese, roasted garlic aioli, ciabatta bread

ENTREES

GRILLED MAHI 16-
pineapple & strawberry salsa, balsamic reduction, grilled corn tabbouleh

GRILLED AHI TUNA 17-
coconut basmati rice, baby bok choy, miso

WHOLE MAINE LOBSTER market-
herb breadcrumbs, coconut basmati rice, asparagus, lemon sauce

GRILLED BISTRO STEAK 16-
truffled fries, steak sauce, aioli

LINGUINI POMODORO 13-
san marzano tomatoes, extra virgin olive oil, sweet basil, asparagus, parmesan cheese
add chicken or shrimp 5- sweet maine lobster 8-

DESSERTS

TASTING OF CRÈME BRÛLÉE 9-
mango, mocha, honey lavender

CHOCOLATE NUTELLA MOUSSE BOMBE 8-
banana bread, pastry cream

VANILLA BEAN CHEESECAKE 7-
amarina cherries, guava coulis

BANANA TARTE TATIN 8-
vanilla ice cream, rum sauce, pistachios

BEIGNETS 8-
blueberry compote, dulce de leche pastry cream

FLIGHTS OF CAKE 9-
strawberry shortcake, black forest, tiramisu, carrot

SORBET 5-
chef's daily flavors

ICE CREAM 5-
chocolate, vanilla

ARTISAN CHEESE PLATTER 19-
imported and domestic cheeses perfectly paired with sweet & savory sides, served with sesame crackers and warm baguette

