

A tall, clear glass filled with a vibrant red berry drink, garnished with a lime wedge and a fresh mint leaf. The glass sits on a sandy beach with the ocean in the background. The drink is filled with various berries and has a light-colored foam or ice layer at the top. A wooden straw is inserted into the drink.

RELAX [ri-'laks]
to stop work for rest or recreation

SOCIAL BEGINNINGS

BACKYARD TOMATO JAR 9-

Vine Ripe Florida Tomatoes,
Cold Pressed Olive Oil,
Crushed Garlic, Basil, Crostinis

SMOKED FISH DIP 11-

Local Whitefish, Pickled Onions,
Jalapeños, Artisan Crackers

CONCH FRITTER PATTIES 10-

Fried Golden Crisp, Remoulade

GRILLED HONEY HABANERO WINGS 12-

Great Combination of Sweet & Heat,
Crisp Celery Sticks, Creamy Blue Cheese
(Available in Mild)

FISH TACOS 15-

Grilled or Blackened Local Whitefish,
Soft Shell Taco, Chopped
Iceberg Lettuce, Pineapple Chutney,
Salsa Fresca, Queso Blanco,
Smoked Chipotle Aioli

CHEESY CHILI NACHOS 12-

Tri-Color Chips, Housemade Chili,
Tomatoes, Olives, Peppers, Jalapeños

CRISP CALAMARI 13-

Crackling Garlic Butter,
Pickled Peppers, Sriracha Aioli



BIG SALAD “BURGER BOWLS”

SONOMA CHICKEN BOWL 16-

Grilled Chicken Breast, Baby Spinach, Crisp Greens, Applewood Smoked Bacon, Cucumber, Tomato, Avocado, Red Pepper, Goat Cheese, Honey Balsamic Vinaigrette

THE WEDGE 12-

Crisp Iceberg, Applewood Smoked Bacon Crumbles, Roasted Peppers, Country Olives, Heirloom Tomatoes, Creamy Blue Cheese Dressing

FISH MONGER 18-

Local “Catch of the Day”, Mixed Greens, Roasted Tomatoes, Marinated Artichokes, Pickled Peppers, French Beans, Goat Cheese, Tomato Jam, Balsamic Vinaigrette

GRASS GRAZIN 16-

Signature Custom Blend Beef Grind, Marinated Tomatoes, Earthy Mushrooms, Fire Roasted Peppers, Garlic Pole Beans, Gorgonzola Cheese, Cultivated Greens, Crispy Onions, Herb Vinaigrette

SPUDS & RINGS

CRISP HOUSE FRIES 7-

Truffle Sea Salt & Herbs

SWEET POTATO FRIES 6-

Herbs & Sea Salt

BEER BATTERED ONION RINGS 7-

Horseradish-Mustard Dip

CRISP ZUCCHINI FRIES 6-

Yogurt Ranch Dip



SIGNATURE BURGERS

Served with Crunchy Pickle & Choice of Kettle Chips,
Signature House Slaw or Crispy House Fries

HOT CHICK 15- LOCALS' FAVORITE!

Cilantro-Lime Marinated Grilled Chicken Breast,
Sharp Provolone, Roasted Tomatoes, Artisan
Field Greens, Avocado, Red Onion,
Sriracha Mayo, Toasted Brioche

BACKYARD BBQ 16-

"The All-American Classic" -
Signature Custom Blend Beef Grind,
American Cheese, Crisp Lettuce,
Vine Ripe Tomato, Red Onion,
Sweet Pickles, Applewood
Smoked Bacon, Toasted Brioche

BLACK 'N BLUE 16-

Signature Custom Blend Ground Beef,
Caramelized Onions, Crisp Lettuce,
Applewood Smoked Bacon,
Melted Blue Cheese, Toasted Brioche

SLIDERS 13-

Duo Mini Signature Custom Blend
Beef Grind, Mustard, Melted Cheddar

THE ATTITUDE 16-

Signature Custom Blend Beef Grind,
Smoked Cheddar, Tomato Jam,
Applewood Smoked Bacon, Crisp
Field Greens, Toasted Brioche

TREE HUGGER 15-

Housemade Vegetarian Burger,
Crisp Greens, Grilled Portobello,
Melted Provolone, Vine Ripe Tomato,
Avocado, Red Onion, Spicy Mayo,
Toasted Wheat Roll

FISH MONGER 17-

Local "Catch of the Day" Grilled or
Blackened, Sharp Provolone,
Crisp Greens, Vine Ripe Tomato,
Avocado, Key Lime Tartar,
Toasted Brioche



SWEET MASON JARS

STRAWBERRY SHORTCAKE 8-

Layers of Strawberry Soaked Pound Cake,
Fresh Strawberries, Chantilly Cream

TEMPURA FRIED KEY LIME 8-

Fried Key Lime Custard Nuggets,
Fresh Whipped Cream

CHOCOLATE S'MORE 8-

Double Chocolate Mousse, Graham Crackers,
Torched Marshmallow, Chocolate Shavings

HOUSE SPECIALTY SHAKES 6-

Topped with Whipped Cream

TAHITIAN VANILLA BEAN

STRAWBERRY SHORTCAKE

MINT CHOCOLATE CHIP

KEY LIME

SNICKERS

CHOCOLATE S'MORE



Many 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 TIKI & CRAFT COCKTAILS

SUNSET LEMONADE

New Amsterdam Vodka, Muddled Fresh Raspberries and Pineapple, Fresh Pressed Lemon Juice, Agave Nectar

BALI BLOSSOM

Bacardi Superior Rum, Fresh Strawberries and Basil, Fresh Pressed Lemon Juice, Organic Agave Nectar

ROCK-A-RITA

Bacardi Coconut Rum, Sauza Signature Blue 100% Agave Tequila, Fresh Lime and Orange Juice, Agave Nectar, splash of Fresh Pineapple Juice

CUBAN PUNCH

Bacardi Raspberry Rum, Bacardi Mango Rum, Splash of Amaretto, Fresh Orange and Pineapple Juice with a touch of Grenadine

STRAWBERRY MO-TITO

Tito's Handmade Vodka, Muddled Fresh Strawberries, Limes, Mint and Basil Leaves, touch of Thatcher's Organic Elderflower Liqueur and Agave Nectar, topped with Club Soda

BLACK BIRD

Jim Beam Bourbon, Crème de Cassis, Fresh Blackberries, Fresh Pressed Lemon Juice and Agave Nectar

FROZEN

CLASSIC RUM RUNNER

Bacardi Superior Rum, Blackberry Brandy, Banana Liqueur, Lime Juice and Grenadine

"KILLER COLADA"

Bacardi Superior Rum, Cream of Coconut, Fresh Pineapple and Pineapple juice, topped with Bacardi Oakheart Spiced Rum

MANGO & MINT SPICED DAIQUIRI

Creamy Blend of Bacardi Oakheart Spiced Rum, Fresh Mint, Mango and squeeze of Lime

WACKY DAIQUIRI

Frozen Blend with Bacardi Superior Rum, Strawberry, Raspberry or Mango



BEER

DOMESTIC/CRAFT

Budweiser
Bud Light
Miller Lite
Sam Adams Lager
Channel Marker IPA
Full Sail IPA
Islamorada Sandbar Sunday
3 Daughters Beach Blonde Ale (12 oz.)
Sea Dog Wild Blueberry Wheat Ale
O'Doul's (non-alcoholic)

IMPORT

Corona Extra
Amstel Light
Heineken
Presidente
Stella Artois

DRAFT

Corona Light
Bud Light
Wave IPA - Deep Blue Brewing



RED WINE

Pinot Noir

Murphy-Goode, CA	10-	38-
La Crema, Monterey	13-	48-
MacMurray, Russian River		58-

Merlot

"Grand Estates" Columbia Crest, WA	8-	28-
Ghost Pines, Napa/Sonoma		37-

Remarkable Reds

Ravenswood, Zinfandel, Lodi		42-
Alamos, Malbec, Argentina	8-	28-

Cabernet Sauvignon

Trinity Oaks, California	8-	28-
Line 39, CA		30-
Carnivor, California	9-	34-
"H3" Columbia Crest, WA	9-	34-
Louis Martini, Sonoma		36-
Silver Palm, North Coast	10-	40-



WHITE WINE

CHAMPAGNE & SPARKLING

	split	bottle
La Marca, Prosecco, Italy	10-	34-
Korbel, Brut, California		30-

INTERESTING WHITES

	glass	bottle
Ecco Domani, Pinot Grigio, Italy	8-	28-
Chateau Ste. Michelle, Riesling, WA	9-	32-
Benvolio, Pinot Grigio, Italy		35-
White Zinfandel, Canyon Road, CA	8-	28-

Sauvignon Blanc

"The Fume", Murphy-Goode, North Coast		36-
Kim Crawford, New Zealand	11-	42-

Chardonnay

William Hill Estate Winery, CA		32-
"Shirtail Ranches", Hess, CA	9-	34-
"V. R.", Kendall-Jackson, Sonoma	10-	38-
Frei Brothers Reserve, Sonoma/Russian River		39-
Meiomi, Sonoma	10-	40-
Complicated, Sonoma		42-
Franciscan Estate, Napa Valley		48-
Ferrari-Carano, Sonoma	12-	48-
Sonoma-Cutrer, Russian River	13-	54-
Fess Parker Ashley's Vineyard, Sonoma		65-
Cakebread, Napa Valley		86-

