

Starters

GF Chilled Seafood Martini (for two) 36

Jumbo lump crab, Mussels, Jumbo Shrimp and lobster with mango cocktail sauce and key lime mustard

GF Shrimp Cocktail 14

Jumbo gulf shrimp with key lime cocktail sauce and lemon

Coconut Shrimp 14

Jumbo gulf shrimp battered in coconut breading and served with mango chutney dipping sauce

Tropical Lump Crabcake 14

Jumbo lump crab cake served with chipotle aioli and a chilled tropical guacamole

Garlic Butter Steamers 12

One pound of steamed clams in a garlic white wine butter

Volcano Shrimp 14

Shrimp lightly breaded and deep fried tossed in our homemade spicy sauce

Tuna Tar Tar 13

Rare tuna tossed in a sesame ginger dressing towered on seaweed salad

Crispy Calamari 12

Lightly breaded and tossed with a lemon garlic butter. Served with cherry peppers and a side of marinara

Escargots Gorgonzola 12

Escargot sautéed in white wine, garlic butter and gorgonzola cream sauce with toast points

Shrimp and Black Bean Dip 14

Shrimp layered with black bean and corn salsa and guacamole served with tortilla chips

V Spinach & Artichoke Dip 12

A warm crock of creamy spinach, tender artichokes and melted cheeses served with tortilla chips

Salads

GF Sanibel Salmon Salad 16

Fire-seared salmon fillet, candied walnuts, carrots, gorgonzola cheese, roasted sweet onions and spinach leaves tossed with cherry balsamic vinaigrette

V Fried Green Tomato Salad 12

Lightly battered green tomatoes fried to perfection layered with fresh avocado, vine ripe red tomatoes and fresh mozzarella drizzled with a basil oil and balsamic reduction

Caesar Salad 10

Crisp romaine lettuce, reggiano cheese and parmesan croutons tossed in our signature caesar dressing

- 14 with chicken - 16 with Shrimp - 16 with Mahi Mahi -

Signature Soups

V Island Gazpacho Cup 5 - Bowl 8

The Local's Favorite! A refreshing classic with crème fraiche and focaccia croutons

Soup of the Day Cup 4 - Bowl 7

Ask your server about Today's fresh made soup

GF Conch Chowder Cup 4 - Bowl 7

Bahamian recipe with genuine sweet Caribbean conch in spicy tomato broth, fresh vegetables and herbs

GF GLUTEN FREE

V VEGETARIAN

* Florida State Food Code Requires Us To Inform You That Consuming Raw Or Under Cooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk Of Food Borne Illness.

All Prices are Subject to 6% Sales Tax

Seafood Specialties

All of our fish is caught locally and fresh everyday so please forgive us if we are out of a certain species

GF Catch of the Day Market Price

Try our fresh catch of the day, caught locally and prepared grilled or blackened and topped with our signature tropical mango salsa with saffron rice and seasonal vegetables

Thai Ginger Swordfish 28

Swordfish grilled to perfection topped with a sesame ginger sauce with seasonal vegetables and saffron rice

GF Pan Seared Scallops 29

Sea Scallops seared and served over sweet potatoes with caviar and a white wine beurre blanc sauce

GF Steamed Twin Lobster Tails 35

Two Maine lobster tails steamed to perfection served with drawn butter and vegetables

Coconut Encrusted Grouper 30

Fresh Grouper encrusted in coconut flakes and served in a red curry thai sauce

GF Plantain & Alouette Encrusted Mahi-Mahi 26

Mahi-Mahi topped with alouette cheese and plantains, served with mango chutney, saffron rice and seasonal vegetables

Steaks & More

All of our Beef is fresh and never frozen, we take pride in using the freshest ingredients possible.

GF Smothered Truffle Chicken Breast 28

Grilled chicken breast covered in our mixture of mushrooms, spinach, bacon and both gorgonzola and pepperjack cheeses. Served with truffle mashed potatoes and vegetables

GF Fire Seared Filet Mignon 32

Aged beef tenderloin pan seared in garlic herb butter with truffle cheese mashed potatoes and seasonal vegetables

GF Churrasco con Chimichurri 30

Churrasco steak with homemade chimichurri and pico de gallo served with saffron rice and black bean & corn salsa

Roasted Duck 32

16oz Farm-Raised duck breast roasted to perfection and topped with a sweet-chili apricot glaze

GF Herb Encrusted Rack of Lamb 39

Full rack of lamb lollipops with our mint horseradish cream served with truffle cheese mashed potatoes and seasonal vegetables

Filet Surf & Turf 42

Filet Mignon topped with a béarnaise sauce and a lobster tail. Served with truffle cheese mashed potatoes and seasonal vegetables

NY Strip Steak 29

Center-cut, 12oz. new york strip steak grilled to perfection and topped with cajun onion strings and truffle butter served with truffle cheese mashed potatoes and seasonal vegetables

Pasta Creations

V Eggplant Lasagna 19

Pasta sheets layered with ricotta & reggiano cheese and breaded eggplant

Seafood Bimini 32

Jumbo gulf shrimp, sea scallops and mussels tossed in a garlic-herb broth over linguini with freshly grated asiago cheese

Lobster Mac & Cheese 30

Jumbo pasta shells tossed in our blend of cheddar and gruyere cheeses all topped with a maine lobster tail

Southwest Shrimp Alfredo 30

Sautéed shrimp served with broccoli and cherry tomatoes and tossed with spinach linguini in a pepperjack and parmesan cream sauce

V Chipotle Gnocchi Pasta 26

Gnocchi served with brussel sprouts, cherry tomatoes, mushrooms and yellow squash in a chipotle pesto sauce

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V VEGETARIAN