

## Soups

Cup \$4 Bowl \$6 Bread Boule \$8

### Soup Du Jour

*Chicken Vegetable Soup*

*Cioppino "Conch Style"*

*Classic Florida Keys Conch Chowder with a Twist, adding Shrimp, Scallops, and Mussels served with Cheese Straws*

**All sandwiches are served with your choice of French Fries, Cole Slaw, Honey Mustard Potato Salad or Carrot and Celery Sticks  
Extra Sauces and Dressings available for .50¢ per portion.**

### Chefs Featured Lunch Selections

#### Italian Chopped Salad \$16

Mixed Greens, Candied Pecans, Tomatoes, Bleu Cheese, Olives, Cucumber, Mandarin Oranges tossed in Raspberry Vinaigrette with Focaccia Bread

*Grilled or Blackened Chicken \$6,*

*Grilled or Blackened Shrimp or Salmon \$8*

#### French Dip \$16

Thinly Sliced Roast Beef Served Hot on a Fresh Hoagie with Provolone Cheese, Au Jus and Garlic Aioli

#### Half California Turkey Wrap & Cup of Soup \$13

Choice of soup served with  
Half of our California Turkey Wrap

#### Reuben Sandwich \$16

Hot Corned Beef on Marble Rye with Sauerkraut  
Swiss Cheese and Thousand Island Dressing

#### Caesar Salad \$14

Romaine lightly tossed with Caesar Dressing, Parmesan Cheese and Croutons

*Grilled or Blackened Chicken \$6,*

*Grilled or Blackened Shrimp or Salmon \$8*

#### Quinoa Salad \$14

Avocado, Cilantro, Feta, Chickpeas, Tomato's, Cucumber, Olives, Mixed greens, in a Cider vinegar & olive oil dressing served with Pita Wedges

*Grilled or Blackened Chicken \$6,*

*Grilled or Blackened Shrimp or Salmon \$8*

#### Lump Crab and Shrimp Salad \$19

Romaine Lettuce tossed with Tomatoes, Cucumbers and Lemon Vinaigrette topped with Marinated Shrimp, Jumbo Lump Crab and Avocado

#### Chef's Salad \$16

Turkey, Ham, Chopped Bacon, Swiss Cheese, Sliced eggs, Tomato Served on Mixed Greens with Ranch Dressing

#### Grilled Quesadillas \$14

Flour Tortilla, Cheddar and Mozzarella Cheese, Sour Cream Drizzle and Pico de Gallo

*Add Grilled Chicken \$4 or Grilled Vegetables \$2*

#### Pasta Primavera \$17

Penne Pasta with Alfredo or Marinara Sauce  
Tossed with Fresh Vegetables

*Grilled or Blackened Chicken \$6,*

*Grilled or Blackened Shrimp or Salmon \$8*

#### Vegan Wrap \$16

Spicy Black Bean Patty, Hummus, Tomato, Roasted Red Peppers, Lettuce, Avocado served with a Fresh Fruit Cup

#### Buffalo Chicken Wrap \$16

Chicken Tenders tossed in Mild or Hot sauce, Iceberg Lettuce, Tomato and Ranch Aioli on a Whole Wheat Tortilla

#### Crickets Burger\* \$16

Grilled 8oz Angus Chuck your choice of American, Swiss or Cheddar Cheese

#### Pick Your Toppings

Add \$1.25 each

Jalapenos, Sautéed Onions, Sautéed Mushrooms, Bleu Cheese Crumbles, Bacon, Ham, Fried Egg, Roasted Peppers, Cole Slaw, Fried Onion Rings (2)

*Crab Meat Add \$2.50*

#### Mahi-Mahi Sandwich \$18

Grilled or Blackened with a Spicy Cajun Remoulade and Topped with Cole Slaw on a Toasted Bun

#### California Turkey Wrap \$16

Oven Roasted Turkey on a Whole Wheat Tortilla with Bacon, Avocado, Lettuce, Tomato, Pepper Jack Cheese and Ranch Aioli

#### Southern Style Fried Chicken Sandwich \$16

Buttermilk fried chicken breast with BBQ sauce, Sliced pickles topped with a Crunchy slaw

 Gluten Free  Vegan  Vegetarian

 All fried menu items are prepared with 0g Trans Fat Oil

A 17% Service Charge will be added to parties of 6 or more

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Food borne Illness

**\$5.00 Sharing Charge on all Salads and Sandwiches**