



POSTCARD INN

ON THE BEACH

ST. PETE BEACH, FL

SHARED PLATES

SOUP OF THE DAY – \$6

COCONUT SHRIMP – \$14
THAI CHILI SAUCE

BLOCK ISLAND CALAMARI – \$13
MARINARA SAUCE, GARLIC, BANANA PEPPERS

JALEPEÑO BACON WRAPPED SHRIMP – \$15 ^{GF}
CHIPOTLE AIOLI

BLACKENED MAHI TACOS – \$15
NAPA SLAW, PICO DE GALLO, AVOCADO CREMA, SHREDDED JACK & CHEDDAR

BEACH WINGS: B.B.Q. JERK, MILD, MEDIUM, OR HOT – \$14
SERVED WITH BLUE CHEESE

QUESADILLA – \$10
SWEET ONIONS, PEPPERS, MELTED JACK & CHEDDAR,
PICO DE GALLO, SOUR CREAM
ADD CHICKEN – \$4

ISLAND CONCH FRITTERS – \$11
COCKTAIL SAUCE & CILANTRO AIOLI

MARGHERITA FLATBREAD FRESH BASIL – \$14

SMOKED FISH DIP FLATBREAD CRACKERS – \$13

SAUTÉED MUSSELS WITH A GARLIC NAÏGÉ – \$8 ^{GF}

GREENS

CAESAR – \$11
TORN ROMAINE, CAESAR DRESSING, E.V.O. CROSTINI
ADD CHICKEN – \$5
ADD GRILLED SALMON OR GROUPEL – \$8

COBB SALAD – \$15 ^{GF}
APPLEWOOD SMOKED BACON, EGG, AVOCADO, CHICKEN,
TOY BOX TOMATOES, CRUMBLÉ BLEU

GREEK – \$13 ^{GF}
MIXED GREENS, KALAMATA OLIVES, FETA,
PEPPERONCINI'S, CUCUMBERS, RED ONIONS, TEAR DROP
TOMATOES, PARSLEY, RED WINE VINAIGRETTE

KEYWEST CHICKEN – \$15 ^{GF}
LIME & CILANTRO GRILLED CHICKEN BREAST, MIXED
GREENS, PINEAPPLE-MANGO SALSA, CANDIED PECANS,
SHAVED COCONUT, CITRUS VINAIGRETTE

HANDHELDS

ALL HANDHELDS SERVED WITH
FRIES OR MIXED GREENS SALAD, VINAIGRETTE

BOATHOUSE CHUCK & SHORTRIB BURGER – \$15
L.T.O.P. CHOICE OF CHEESE, BACON, SAUTÉED
MUSHROOMS & ONIONS, FRIED EGG, BRIOCHE BUN

BBQ PULLED PORK – \$14
COLESLAW, BRIOCHE BUN

MOJO GRILLED CHICKEN – \$14
L.T., GRILLED PINEAPPLE, MAYO, SWISS CHEESE, ONIONS

GULF GROUPEL – \$18
GRILLED OR BLACKENED, L.T.O., MANGO-PINEAPPLE SALSA
LUAU ROLL

TURKEY CLUB – \$14
SMOKED TURKEY BREAST, APPLEWOOD SMOKED BACON, L.T.,
TOASTED WHEAT BREAD

BIG PLATES

SERVED AFTER 5.30 PM. ALL BIG PLATES
ARE SERVED WITH FRESH BAKED ROLLS,
FRESH VEGETABLES AND
YUKON GOLD MASHED POTATOES OR WILD RICE



SIMPLY GRILLED FISH
LEMON PARSLEY BUTTER OR BLACKENED,
ATLANTIC SALMON, MAHI MAHI, GROUPEL – \$28 ^{GF}

FLORIDA SEAFOOD BOIL – \$26 ^{GF}
SHRIMP, CRAB, CLAMS, CORN, RED POTATOES
TOMATO SAFFRON BROTH

NEW YORK STRIP – \$34 ^{GF}
CERTIFIED ANGUS, BORDELAISE SAUCE

LUMP CRAB CAKES – \$24
CUCUMBER DILL SLAW

SHRIMP SCAMPI – \$21 ^{GF}
OLIVE OIL, BUTTER, LEMON JUICE, WHITE WINE, GARLIC,
DICED TOMATO CAPELLINI

GULF COAST SCALLOPS – \$24 ^{GF}
ARGENTINEAN CHIMICHURRI

PAN ROASTED CHICKEN BREAST – \$18
BLACK BEAN PICO

SWEETS

CHOCOLATE MOLTEN LAVA CAKE – \$8
VANILLA BEAN ICE CREAM

KEY LIME PIE – \$8
RASPBERRY COULIS

ICE CREAM – \$7
VANILLA, CHOCOLATE, STRAWBERRY

CHEESE CAKE – \$8
RASPBERRY COULIS

WINES

CHAMPAGNES & SPARKLING

KORBEL BRUT		\$34
BAREFOOT BUBBLY	GLASS \$9	\$30
LA MARCA PROSECCO		\$36
MOËT SPARKLING	SP \$13	\$38
PIPER HEIDSICK		\$88

WHITE WINES & BLUSH

PINOT GRIGIO-ECCO DOMANI ITALY	GLASS \$9	\$34
SAUVIGNON BLANC-KIM CRAWFORD	GLASS \$11	\$12
WHITE ZINFANDEL-CANYON ROAD	GLASS \$9	\$32
CHARDONNAY CANYON ROAD	GLASS \$9	\$32
CHARDONNAY MEIOMI CALIF	GLASS \$10	\$40
CHARDONNAY KENDALL JACKSON	GLASS \$11	\$42

RED WINES

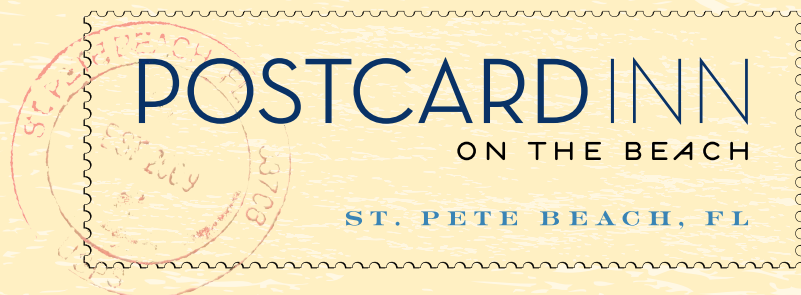
PINOT NOIR MURPHY GOODE	GLASS \$9	\$34
MERLOT, COLUMBIA CREST	GLASS \$9	\$34
MALBEC ALAMOS	GLASS \$10	\$36
CABERNET SAUVIGNON CANYON ROAD	GLASS \$9	\$34
CABERNET SAUVIGNON LOUIS MARTINI	GLASS \$12	\$46

ASK YOUR SERVER ABOUT OUR LOCAL CRAFT BEERS

CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL
CONDITIONS.



^{GF} GLUTEN FREE ITEMS



POSTCARD INN

ON THE BEACH

ST. PETE BEACH, FL

BEER

AMSTEL LIGHT
CORONA
CORONA LT
HEINEKEN
JAI ALAI PALE ALE
MICHELOB ULTRA
MILLER LITE
SAMUEL ADAMS BOSTON LAGER
STELLA ARTOIS
ANGRY ORCHARD HARD CIDER

DRAFT BEER

BEACH BLONDE
LANDSHARK
SHOCK TOP
YUENGLING

SPECIALTY DRINKS

MAI TAI
LIGHT AND DARK RUM, AMARETTO,
ORANGE JUICE, PINEAPPLE JUICE

MOSCOW MULE
VODKA, GINGER BEER, FRESH LIMES

JOHN DALY
SWEET TEA VODKA, LEMONADE

MARGARITA
TEQUILA, TRIPLE SEC, LIME AND SOUR
GREEN TEA

JAMESON IRISH WHISKEY, SOUR

LOADED CORONA
CORONA LIGHT WITH BACARDI LIMÓN TOPPER

CORONARITA
MARGARITA WITH A FULL CORONA LIGHT CAN

RUM RUNNER
LIGHT RUM, DARK RUM, BANANA LIQUEUR,
BLACKBERRY LIQUEUR, PINEAPPLE, ORANGE JUICE,
GRENADINE

PCI PUNCH
COCONUT RUM, BLACK RUM, TRIPLE SEC,
BANANA LIQUEUR, ORANGE JUICE, PINEAPPLE,
GRENADINE

BEACH BAR FROZEN DELIGHTS

BLUE BANANA
BACARDI COCONUT RUM BLENDED WITH
BANANA PUREE, TOPPED WITH A BLUE CURAÇAO
FLOATER

PIÑA COLADA
RUM, PIÑA COLADA, PINEAPPLE

MIAMI VICE
BACARDI RUM WITH BOTH PIÑA COLADA AND
STRAWBERRY

THE SWAG
BACARDI DRAGON BERRY STRAWBERRY RUM,
VANILLA VODKA, MANGO PUREE WITH A
SPLASH OF STRAWBERRY

CHERRY LIMEADE
BACARDI TORCHED CHERRY RUM BLENDED WITH
MARGARITA AND FRESH LIME

BUSHWACKER
AMARETTO, IRISH CREAM COFFEE LIQUEUR,
VANILLA ICE CREAM BASE

HEAT STROKE
MELON LIQUEUR, COCONUT RUM, PIÑA COLADA MIX,
RASPBERRY LIQUEUR SWIRL, BACARDI

BUILD-A-DAIQUIRI BAR
BACARDI RUMS
LIMÓN, DRAGON BERRY, MANGO, GRAPEFRUIT,
RASPBERRY, ARCTIC GRAPE, COCONUT, PINEAPPLE,
TANGERINE, BANANA, BLACK OR OAKHEART SPICED

DAIQUIRI FRUIT FLAVORS
RASPBERRY, MANGO, BANANA, VANILLA, PEACH,
PIÑA COLADA AND MARGARITA
ZERO PROOF

KIDS' ROCKTAILS
STRAWBERRY DAIQUIRI, PIÑA COLADA,
MIAMI VICE - PIÑA COLADA & STRAWBERRY
OR THE SWAG - MANGO & STRAWBERRY

COCA-COLA

FOUNTAIN SODAS

COFFEE, HOT TEA,

HOT CHOCOLATE OR

WHOLE MILK

JUICES

