

Appetizers

<i>Crab Cake</i>	\$16
made with jumbo lump crab and served with a mustard sauce and a touch of mango salsa	
<i>Caprese Burrata Salad</i>	\$14
fresh burrata cheese, pesto sauce, fresh basil and tomato with a drizzle of extra virgin olive oil and a balsamic reduction	
<i>Conch Fritters</i>	\$14
with a spicy fiesta sauce	
<i>Shrimpcargot</i>	\$14
gulf shrimp baked with garlic butter, pesto, bacon and asiago with a side of garlic bread	
<i>Deep Fried Risotto Balls</i>	\$12
creamy risotto encrusted with parmesan cheese and Italian bread crumbs, deep fried and served with a side of marinara sauce	
<i>Guacamole, Salsa Fresca and Chips</i>	\$12
<i>Cracked Calamari</i>	\$14
large Pacific calamari steak cut into strips and deep fried with thin sliced lemons, served with our house made lemon and garlic aioli	
<i>South Beach Baja Shrimp</i>	\$16
sautéed fresh gulf shrimp in a spicy sauce of butter, mild Spanish chilis, fresh cilantro and key lime juice, served with a side of garlic bread	
<i>Coconut Shrimp</i>	\$14
Gulf shrimp coated with coconut and panko crumbs, deep fried and served with our pineapple chili sauce	
<i>Seared Ahi Tuna</i>	\$14
fresh sushi grade ahi tuna flash seared with our Polynesian spice rub served with a side of ponzu citrus sauce, wakame seaweed salad, pickled ginger and wasabi	
<i>Crab and Artichoke Dip</i>	\$14
lump blue crab meat blended with cream cheese, fresh herbs, artichoke hearts and imported parmesan baked and served with toast points	

Salads

<i>Caesar Salad</i>	\$12
with seared lightly spiced Gulf shrimp.....\$20 grilled chicken.....15 blackened grouper.....\$22 seared ahi tuna.....20	
<i>Boca Summer Salad</i>	\$24
pan seared jumbo sea scallops served over spring mix greens with goat cheese, tomato, avocado, strawberries, dried cranberries and candied pecans with a raspberry lime vinaigrette on the side	
<i>South Beach Greek Salad</i>	\$20
fresh romaine with feta cheese, kalamata olives, pepperoncini peppers, cucumbers and tomato tossed with our Greek vinaigrette topped with seared lightly spiced jumbo Gulf shrimp	
<i>Arizona Stetson Chopped Salad</i>	\$18
mixed greens, diced Roma tomatoes, Israeli couscous, sweet corn, dried cranberries, candied pistachios and asiago cheese tossed with a basil buttermilk dressing and topped with blackened chicken,...with shrimp...\$22	
consuming raw or less than fully cooked meats, poultry, eggs or fish may increase your risk of food-borne illness	

Lighter Fare

served with fries....side Caesar or House Salad..\$6

<i>Grouper Sandwich</i>	\$26
deep fried or blackened on toasted roll	
<i>Fried Shrimp.....w/cole slaw and fries</i>	\$22
jumbo Gulf shrimp breaded and deep fried - served traditional or Buffalo style	
<i>Blackened Grouper Fish Tacos</i>	\$20
with lettuce, tomato, fiesta sauce and a mango salsa	
<i>Fried Oysters.....w/cole slaw and fries</i>	\$22
<i>Fried Grouper Filet.....w/cole slaw and fries</i>	\$24
<i>Maine Lobsta Roll</i>	\$26
Classic New England lobster roll with a touch of mayo served on a buttered brioche bun	
<i>Pulled Pork Sandwich</i>	\$18
house smoked pork butt pulled from the bone, topped with pickled red onion, smoked gouda and a drizzle of BBQ sauce on an toasted bun	
<i>USDA Prime Beef Hamburger</i>	\$16
8oz prime beef ... add bacon or cheese...\$2.00 ea	
<i>BBQ Baby Back Ribs</i>	\$28
slow roasted in our authentic wood burning smoker, glazed with our South Beach BBQ sauce and served with sweet potato fries and cole slaw	

Pasta

side Caesar or House Salad.... \$6

<i>South Beach Summer Spaghetti</i>	\$26
multi colored heirloom cherry tomatoes sautéed until blistered in imported extra virgin olive oil and tossed with spaghetti, fresh basil and garlic, topped with sliced burrata cheese(fresh mozzarella with a creamy center)and a sprinkle of parmesan	
<i>Seafood Cannelloni</i>	\$28
lobster, shrimp, scallops and a trace of ricotta cheese wrapped in a light pasta shell and topped with a pink bechamel sauce with a touch of parmesan cheese and crushed tomato, served with broccolini	
<i>Spaghettini Portofino</i>	\$25
thin spaghetti in a light tomato cream sauce with Nueske's applewood smoked bacon, blistered heirloom tomatoes, garlic, shallots and a blend of parmesan and romano cheeses	

a gratuity of 20% will be added on to parties of six or more

there will be an additional charge for sharing items - only one check will be issued per table

Entrées

side Caesar or House Salad... \$6

- Grouper Gaspar - an old favorite* \$38
fresh local grouper lightly dusted with flour and sautéed with lemon, butter, white wine, artichoke hearts, sun dried tomato and garlic served with rice and fresh seasonal vegetables
- Jello Shot Snapper* \$35
fresh snapper of the day coated with our Caribbean spice, pan seared and topped with mango salsa and a pineapple Jello shot infused with fresh herbs and tequilla, served with coconut rice and grilled asparagus
- Polynesian Ahi Tuna Bowl* \$30
fresh sushi grade ahi tuna dusted with our Polynesian spice rub, cast iron seared and served with couscous, watermelon radish, seaweed salad, red cabbage, edamame, pickled ginger, wasabi sauce, asparagus and orange ginger sauce
- Limoncello Scallops* \$35
fresh day boat sea scallops pan seared with a glaze of fresh garlic, shallots, lemon juice and butter finished with a Italian limoncello liqueur served with coconut rice and fresh seasonal vegetables
- Zuppa de Pesce* \$32
shrimp, sea scallops, clams, mussels, calamari and fresh catch of the day cooked in a light tomato and fish stock broth and served over crusty bread
- Baked Seafood Au Gratin* \$32
jumbo sea scallops, gulf shrimp, fresh local grouper and lobster meat baked with our garlic butter puree, a touch of cream and a blend of cheeses topped with crushed ritz crackers served with fresh seasonal vegetables
- Seafood Gumbolaya* \$30
Jumbo Gulf shrimp, crawfish tails, chicken, andouille sausage and fried okra in our flavorful filé tomato stew and served with steamed white rice
- Pineapple Rum Shrimp* \$30
jumbo gulf shrimp sautéed in our pineapple rum butter sauce with red bell peppers, onions and grilled pineapple served with coconut rice and fresh vegetables
- Shrimp and Smoked Sausage with Creamy Corn*..... \$28
jumbo Gulf shrimp and hickory smoked sausage skillet cooked and served in a bowl over a bed of creamy fresh corn kernels with a side of brocolini
- Seafood Strudel*..... \$27
shrimp, scallops and crab meat mixed with mushrooms, thyme, cream cheese and parmesan wrapped in phyllo dough, baked and topped with a lobster sauce, and served with rice pilaf and fresh seasonal vegetables
- Pan Seared Crab Cakes* \$32
made with jumbo lump crab and served with a mustard sauce, mango salsa, rice pilaf and fresh seasonal vegetables
- Coconut Chicken* \$27
pan seared coconut encrusted boneless chicken breast with sautéed fresh bananas in a banana rum sauce, served with coconut rice and fresh seasonal vegetables
- USDA Prime Grilled Rib Eye Steak*..... \$36
grilled Iowa Premium Beef prime rib eye steak topped with a blue cheese butter and onion straws, served with sautéed fresh asparagus and parmesan and herb encrusted tri color potatoes