

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>Guacamole, Salsa Fresca and Chips</i>	\$12
our house made guacamole and salsa fresca with chips	
<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>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 grilled shrimp.....\$20 grilled chicken.....\$15 blackened grouper.....\$22 seared ahi tuna.....\$20	
<i>Boca Spring Salad</i>	\$20
pan seared jumbo sea scallops served over spring mix greens with goat cheese, tomato, avocado, strawberries, dried cranberries and candied pecans with a side of raspberry vinaigrette	
<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	

Land Lovers Fare

sandwiches served with fries – substitute rice and beans \$2

<i>USDA Prime Beef Hamburger</i>	\$14
8oz prime beef ... add bacon or cheese...\$2.00 ea	
<i>Cheyenne Burger - USDA Prime Beef</i>	\$18
8oz prime beef burger topped with Colby jack cheese, bacon, onion rings and BBQ sauce on a toasted roll	
<i>Chicken Caesar Club Wrap</i>	\$16
grilled chicken breast with bacon, romaine lettuce, tomato, parmesan cheese and Caesar dressing in a fresh flour tortilla wrap	
<i>Open Faced Pulled Chicken Sandwich</i>	\$16
pulled smoked chicken on a bed of a julienne vegetables and cabbage slaw with a sesame dressing served over a toasted bistro roll	
<i>Grilled Portobello Sandwich</i>	\$15
with brie cheese, bibb lettuce, avocado, basil pesto and a balsamic drizzle on a toasted ciabatta roll	
<i>Fried Green Tomato BLT</i>	\$14
fresh green tomatoes deep fried to a golden brown, topped with apple wood smoked bacon, lettuce and mayo, served on toasted sourdough bread	
<i>South Beach Cuban Sandwich</i>	\$15
mojo marinated Cuban pork, thin sliced ham, Swiss cheese, dill pickles and a dijonnaise sauce served on pressed Cuban bread	
<i>Baby Back Ribs</i>	\$16
1/2 rack - slow roasted and wood smoked, coated with BBQ sauce and served with fries and cole slaw	
<i>Pulled Pork Sandwich</i>	\$16
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>South Beach Steak Sandwich</i>	\$17
grilled filet medallions sliced thin and served on a roasted garlic ciabatta roll with caramelized balsamic onions and melted brie cheese	

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

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

consuming raw or less than fully cooked meats, poultry, eggs or fish may increase your risk of food-borne illness

Seafood

sandwiches served with fries - substitute rice and beans \$2

<i>Grouper Sandwich</i>	\$22
deep fried or blackened served on a toasted bun with house made tartar sauce.....Reuben style add \$1	
<i>The Ultimate Grouper Sandwich</i>	\$23
fresh local grouper pan seared with garlic butter, rosemary and thyme and served on a ciabatta roll with oven roasted tomato, bibb lettuce and a sauce of capers, cornichons, chopped egg and mayo	
<i>Fried Grouper Filet.....w/cole slaw and fries</i>	\$23
<i>Mahi Mahi Sandwich</i>	\$19
deep fried or blackened served on a toasted bun with house made tartar sauce	
<i>Jello Shot Snapper</i>	\$24
fresh snapper of the day coated with our Carribean spice, pan seared and topped with mango salsa and a pineapple jello shot infused with fresh herbs and tequilla, served with rice and beans	
<i>Pan Seared Ahi Tuna Flatbread</i>	\$19
served open faced on a flatbread with Asian slaw, finished with a cucumber wasabi sauce	
<i>Grilled Salmon BLT</i>	\$18
grilled Scottish salmon served on toasted bun with lettuce, tomato, bacon and a black pepper aioli	
<i>Fried Shrimp.....w/cole slaw and fries</i>	\$20
jumbo Gulf shrimp breaded and deep fried - served traditional or Buffalo style	
<i>Fried Oysters.....w/cole slaw and fries</i>	\$20
<i>Blackened Grouper Fish Tacos</i>	\$18
with lettuce, tomato, fiesta sauce and a mango salsa	
<i>West Coast Shrimp Wrap</i>	\$17
seared lightly spiced Gulf shrimp with avocado, shredded lettuce, diced tomato and a basil mayo in a flour tortilla wrap	
<i>Maine Lobsta Roll</i>	\$24
Classic New England lobster roll with a touch of mayo served on a buttered brioche bun	
<i>Seafood Strudel</i>	\$18
shrimp, scallops and crab meat mixed with mushrooms, thyme, cream cheese and a blend of cheeses wrapped in phyllo dough, baked and topped with a lobster sauce and served with rice	
<i>Shrimp and Smoked Sausage with Creamy Corn</i>	\$18
jumbo Gulf shrimp and hickory smoked sausage skillet cooked and served in a bowl over a bed of creamy fresh corn kernels	