

Lunch

- Soups & Salads -

conch chowder or soup du jour

cup 6- bowl 8-

bistro salad

field greens, sundried tomato, kalamata olive, red onion, blue cheese
mandarin orange, candied walnut, balsamic vinaigrette sm. 9- lg. 12-

wedge salad

iceberg wedge, tomatoes, bacon, bleu cheese & red onion with bleu cheese dressing 9-

asian chicken salad

crispy chicken, cashews, purple cabbage, mandarin oranges, fried noodles, and ginger dressing 15-

caesar salad

romaine, parmesan crisp, croutons, caesar dressing sm. 9- lg. 12-

cobb salad

chopped greens, tomato, avocado, bleu cheese, bacon, egg and dressings choice 13-

salad toppings

grilled chicken breast 8- / gulf grouper 14- / 4 oz. sushi grade tuna 14- / 5 jumbo gulf shrimp 14- / petite
filet mignon 18- / 8 oz. black angus burger 10-

- Appetizers -

sesame crusted tuna bites

seared sushi grade tuna, wakame, pickled ginger, soy sauce, wasabi 17-

palm island dip

baked mozzarella, garlic, green onion, and hearts of palm served with tri color crisp tortilla 10-

whoopie shrimp

crispy shrimp tossed in creamy sweet chili sauce 16-

conch fritters

crisp shellfish fritters, fresh herb aioli 13-

- Sandwiches - =

erastus foote grouper sandwich

gulf grouper blackened, grilled, or tempura fried on brioche bun with tartar sauce 16-

shrimp louie wrap

poached shrimp, iceberg lettuce, avocado, and tomato in a flour tortilla with louie dressing 16-

jose caldez cuban sandwich

pulled pork, cured ham, swiss cheese, pickles, mustard on cuban bread with mojo sauce 15-

turkey croissant club

roasted turkey, bacon, swiss cheese, smoked tomato aioli, lettuce, and tomato 14-

c.b.m hawley burger

8oz. prime beef, lettuce, tomato, onion on brioche bun 16-

add: cheese 1- / bacon 2- / fried egg 3- / caramelized onions 1- / sautéed mushrooms 1-

fried green tomato b.l.t

fried green tomatoes, bacon, lettuce, and smoked tomato aioli on choice of bread 15-

- Casual Fare -

fish and chips

8oz beer battered atlantic cod, served with seasoned fries and malt vinegar aioli 18-

shrimp vom hofe basket

tempura fried gulf shrimp, fresh herb aioli and french fries 20-

fitz's fish tacos

blackened grouper, slaw, pico de gallo, jack cheese, with chipotle lime aioli on flour tortilla 17-

all items above come with choice of: Seasoned house made chips, fruit or daily side special

additional charge for: french fries, sweet potato fries, cup of soup or a salad

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Lunch

- Cocktails -

the shipwreck

wicked dolphin coconut and flor de cana light rums, orange and pineapple juices floated with myers dark 12-

tarpon punch

wicked dolphin coconut rum, midori, pineapple and citrus 10-

sangria-white, bubbly or red

red, bubbly or white wine with fruit juices and peach or blackberry brandy 9-

mermaid water

captain morgans spiced and wicked dolphin coconut rums, pineapple juice, lime juice and blue curacao splashed with sprite 11-

summer shandy

big boca ale, st. germain, orange bitters and fresh lemon juice 9-

lemon-basil titos martini

fresh lemon, basil simple syrup and titos vodka shaken and chilled 14-

mojito

fresh mint and lime muddle with flor de cana rum, simple syrup and soda over rocks 12-

frozen favorites

frozen strawberry or mango daiquiris, pina coladas and mudslides 12-
add a float 4-

rum runner

flor de cana rum, blackberry and banana brandy, tropical juices and a myers float 12-

useppa sunrise

mimosa with pineapple and orange juices with a splash of pomegranate 10-

limoncello margarita

rosemary simple syrup, lemon aperitif, fresh lemon and lime juices and house tequila 12-

well water

hendricks gin, thyme simple syrup, grapefruit bitters, fresh lime juice on the rocks 10-

aperol spritzer

j. roget champagne with aperol on the rocks with soda and orange 10-

bitter truth old fashioned

woodford reserve, raw sugar, orange and bitter truth bitters and raw sugar 10-

- Beers -

budweiser 6

bud light 6

michelob ultra 6

amberbock 5

landshark lager 6

corona 6

bimini twist ipa 5

fatpoint bigboca ale 6

negra modelo 6

woodchuck cider 5

becks non-alcohol 4

- Wine by the Glass -

whites

Domestic Sparkling-J. Roget Brut	9
Zonin Prosecco-Italy (187ml)	10
Pinot Grigio-Masi Masianco -Italy	10
Sauvignon Blanc-Mohua -New Zealand	10
Chardonnay- Hess-Napa, Ca	12
Chardonnay- Carmel Road Unoaked	10
Rose-Sables D'Azur-Provence, France	9
Riesling- Schloss Vollrads, Germany	10

reds

Merlot- Broadside, Paso Robles, Ca	10
Garnacha-Pinyolet-Madrid, Spain	10
Pinot Noir- Meiomi-Coastal, Ca	12
Cabernet-Hahn-Monterey, Ca	10
Cabernet-Alexander Valley-Sonoma, Ca	14
Port-Dow's 10 Year Tawny (3oz.)	10

- Desserts -

house baked key lime pie

an award-winning recipe served with fresh whipped cream and sauce on the side 6-

flourless chocolate cake

A slice of decadent chocolate fudge cake, gluten free 7-

house made dulce de leche cheesecake

chocolate cake and vanilla cheesecake drizzled with caramel 8-

red velvet mini doughnuts

five mini doughnuts with cream cheese dipping sauce 7-

ice cream

vanilla, chocolate or strawberry
one scoop 4- two scoops 6-

Dinner

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palm island dip

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whoopie shrimp

crispy shrimp tossed in creamy sweet chili sauce 16-

conch fritters

crisp shellfish fritters, fresh herb aioli 13-



Dinner

- Entrees -

*All entrees are served with a choice of dinner salad or a cup of soup
-side caesar, wedge or bistro salad are available for 4- upcharge-*

filet of prime beef

8 oz. hand cut prime angus beef, choice of sauces 45-

herb & garlic butter- brandy peppercorn au poivre-roasted shallot demi-glace

cuban pork plate

pulled pork and mojo sauce served with sweet plantain, yellow rice & black beans 24-

pan seared chicken

wing bone in breast with roasted shallot demi-glace, yellow rice & vegetable du jour 26-

three cheese cavatappi pasta

fontina, mozzarella and parmesan sauce finished with panko breadcrumbs 19-

pasta toppings

grilled chicken breast 8- / gulf grouper 14- / 4 oz. sushi grade tuna 14- / 5 jumbo gulf shrimp 14- /
petite filet mignon 18- / 8 oz. black angus burger 10-

shrimp vom hofe

tempura battered gulf shrimp, fresh herb aioli, yellow rice 28-

gulf grouper

pan seared, fried, grilled or blackened with lemon beurre blanc 35-

- Casual Fare -

c.b.m. hawley burger

8 oz. grilled black angus beef, brioche bun, lettuce, tomato, shaved raw onion 16-

choice of cheese 1- / bacon 2- / fried egg 3- / caramelized onions 1- / sautéed mushrooms 1-

erastus foote grouper sandwich

gulf grouper sandwich, blackened, grilled or tempura fried, brioche bun, tartar sauce 16-

jose caldez cuban sandwich

cuban pulled pork, ham, swiss cheese, mustard, pickles, pressed in cuban bread with mojo dipping sauce 15-

all items above include choice of seasoned house made chips or fruit or...

french fries 2- / sweet potato fries 2- / soup 3- / house salad 3- / caesar salad 4- / bistro salad 4-

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-Desserts-

house baked key lime pie

an award-winning recipe served with fresh whipped cream and sauce on the side

6-

flourless chocolate cake

A slice of decadent chocolate fudge cake, gluten free

7-

house made dulce de leche cheesecake

chocolate and vanilla cheesecake drizzled with caramel

8-

red velvet mini doughnuts

five mini doughnuts with cream cheese dipping sauce

6-

ice cream

vanilla, chocolate or chefs special flavor of the week

one scoop 4- two scoops 6-

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