

# 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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mandarin orange, candied walnut, balsamic vinaigrette sm. 9- lg. 12-

### **wedge salad**

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### **asian chicken salad**

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### **caesar salad**

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

### **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 -*

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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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# Dinner

## *-Desserts-*

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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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