

## *- 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. 10- lg. 13-

#### **asian chicken salad**

crispy chicken, cashews, purple cabbage, red onion, mandarin orange, fried noodles, with ginger dressing  
15-

#### **b.l.t. salad**

chopped romaine with blue cheese crumbles, diced tomato and bacon vinaigrette  
sm. 10- lg. 13-

#### **kale salad**

with roasted sweet potato, avocado, toasted spiced chickpeas and maple-tahini dressing  
15-

#### **caesar salad**

romaine, kale, croutons, caesar dressing  
sm. 10- lg. 13-

#### **salad toppings**

chicken breast 8- / gulf grouper 16- / 4 oz. sushi grade tuna 14- / 5ct. gulf shrimp 14- / 4oz. filet mignon 18- / 8 oz. black angus burger 10- / 4oz. salmon fillet 12- / 4oz. roast sweet potato 6- / 4oz. avocado 6- / portobello mushroom 6-

## *- 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 bahamian shellfish and mango-chipotle sauce  
14-

## *- Entrees -*

#### **erastus foote grouper sandwich**

gulf grouper blackened, grilled, or tempura fried on brioche bun with tartar sauce  
19-

#### **stuffed portabello**

crab and lobster stuffed mushroom with red bell pepper coulis on brioche bun with l.t.o.  
16-

#### **jose caldez cuban sandwich**

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

#### **fitz's fish tacos**

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

#### **salmon b.l.t**

seared salmon filet in a classic b.l.t. with lemon-thyme aioli on rye  
18-

#### **tarpon dog**

nathan's quarter pound hot dog with coleslaw, bacon and pico de gallo  
10-

#### **steak sandwich**

petite filet smothered with caramelized onions, saute mushrooms and gruyere cheeses on brioche  
22-

#### **cayo club**

grilled chicken breast melted with pepper jack, apple smoked bacon, avocado, lettuce, tomato and onion on buttered roll with herbed aioli  
17-

#### **c.b.m hawley burger**

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

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

#### **shrimp vom hofe**

tempura fried gulf shrimp, mango-chipotle dipping sauce and french fries  
20-

#### **floribbean bowl**

caribbean rice, black beans, pico de gallo, avocado and sweet potato with honey-lime-jalapeno dressing  
-add any salad topping-

14-

**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*

## *-Docktails-*

### **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 11-

### **jungle boogie**

7yr rum, Campari, pineapple and fresh lime juices, sugar, bitters 11-

### **mojito**

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

### **useppa breeze**

hendricks gin, st. germain, lime juice with muddled cucumber and lime. juice 12-

### **frozen favorites**

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

### **rum runner**

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

### **useppa sunrise**

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

### **sun kiss**

absolut mandarin, triple sec, orange juice 10-

### **hollywood margarita**

casamigos blanco, fresh lime juice, gran marnier, cucumber 12-

### **summer shandy**

big boca ale, st. germain, orange bitters and fresh lemon juice 10-

### **aperol spritzer**

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

### **a gentleman's tea**

makers mark, lemon juice, mint, and lightly sweetened tea 10- .

### **blue sky lemonade**

titos vodka, crème de violette, blue curacao, lemon juice 12-

## *-Beers-*

**budweiser 6**

**bud light 6**

**michelob ultra 6**

**amberbock 5**

**landshark lager 6**

**corona 6**

**bimini twist ipa 7**

**fatpoint bigboca ale 7**

**negra modelo 7**

**woodchuck cider 5**

**becks non-alcohol 5**

## *-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
Malbec-Trivento Amado Sur, Arg	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 8-

### **flourless chocolate cake**

a slice of decadent chocolate fudge cake, gluten free 8-

### **mango guava cheesecake**

mango cheesecake with guava mousse topping 8-

### **lemon mascarpone layer cake with berries**

topped with berry compote 8-

### **red velvet mini doughnuts**

five mini doughnuts with a cream cheese dipping sauce 8-

### **ice cream**

vanilla, chocolate or featured flavor

**one scoop 4- two scoops 6-**

## *- 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. 10- lg. 13-

### **wedge salad**

iceberg wedge, tomatoes, bacon, bleu cheese & red onion with bleu cheese dressing sm. 10- lg. 13-

### **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. 10- lg. 13-

### **salad toppings**

grilled chicken breast 8- / 5oz. gulf grouper 16- / 4 oz. sushi grade tuna 14- / 5 jumbo gulf shrimp 14- /  
4oz. filet mignon 18- / 8 oz. black angus burger 10-/4oz. salmon fillet 12-/4oz. lobster salad 16-

## *- Appetizers -*

### **sesame crusted tuna bites**

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

### **sw florida clams**

pancetta, sage, jus and crostini 12-

### **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, ginger & honey chipotle sauce 14-

## *- 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 5 dollar upcharge-*

### **filet of beef -or- new york strip**

hand cut chairmans reserve choice 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-

### **hunters' chicken**

airline cut breasts with hunters' sauce of cognac, mushroom, tomato, demi-glace, bacon, herbs, shallot  
28-

### **linguini pomodoro**

fresh tomato, basil, garlic parmesan 18-

### **pasta toppings**

grilled chicken breast 8- / 5oz. gulf grouper 16- / 4 oz. sushi grade tuna 14- / 5 jumbo gulf shrimp 14- /  
4oz. filet mignon 18- / 8 oz. black angus burger 10-/4oz. salmon fillet 12-/4oz. lobster salad 16-

### **shrimp vom hofe**

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

### **gulf grouper**

fried, grilled or blackened fillet with caribbean fruit salsa and coconut jasmine rice 34-

### **pacific rim salmon**

sesame crusted and teriyaki glazed with coconut jasmine rice 28-

## *- Sandwich -*

### **the barron**

petite filet and lobster salad sandwich on  
brioche with boursin cheese and lto 32-

### **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 onion 1-/sautéed mushroom 1-**

### **erastus foote grouper sandwich**

gulf grouper sandwich, blackened, grilled or  
tempura fried, brioche bun, tartar sauce 19-

### **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-

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