

Lunch 1

- Soups & Salads -

conch chowder or soup du jour	cup 6- bowl 8-
bistro salad	sm. 10- lg. 13-
greens, sun dried tomato, olives, onion, blue cheese, mandarin orange, candy walnut, balsamic dressing	
asian chicken salad	17-
crisp chicken, cashews, cabbage, red onion, mandarin orange, fried noodles, with orange ginger dressing	
caprese salad	14-
heirloom tomatoes, mozzarella, fresh basil pesto and balsamic reduction	
kale salad	15-
with roasted sweet potato, avocado, toasted spiced chickpeas and maple-tahini dressing	
caesar salad	sm. 10- lg. 13-
romaine, kale, croutons, caesar dressing	

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. roast sweet potato 6- / 4oz. avocado 6- / portobello mushroom 6-

- Appetizers & Entrees -

sesame crusted tuna bites	17-
seared sushi grade tuna, wakame, pickled ginger, soy sauce, wasabi	
whoopie shrimp	16-
crispy shrimp tossed in creamy sweet chili sauce	
bay of pigs wings	18-
braised pork shanks with a jamaican jerk bbq sauce	
palm island dip	12-
baked mozzarella, garlic, green onion, and hearts of palm served with tri color crisp tortilla	
conch fritters	14-
crisp bahamian shellfish with sakura sauce	

erastus foote grouper sandwich	Market Price
gulf grouper blackened, grilled, or tempura fried on brioche bun with tartar sauce	
stuffed portabello	18-
crab and lobster stuffed mushroom with melted gruyere & red pepper coulis on brioche bun	
jose caldez cuban sandwich	16-
pulled pork, cured ham, swiss cheese, pickles & mustard on cuban bread with mojo sauce	
giuseppe's b.l.t.a	17-
thick applewood smoked bacon lattice with avocado spread and herb aioli on wheat	
chicken salad wrap	16-
seasoned chicken, cranberries and almonds with lettuce and tomato in a wheat wrap	
steak sandwich	24-
petite filet, caramelized onions, sautéed mushrooms and gruyere cheeses on brioche	
cordon blu sandwich	17-
grilled chicken breast melted with swiss, ham and lettuce, tomato and onion on buttered roll, herb aioli	
c.b.m hawley burger	16-
8oz. prime beef, lettuce, tomato, onion on brioche	
add: cheese 1- / bacon 2- / fried egg 3- / caramelized onions 1- / sautéed mushrooms 1-	
fitz's fish tacos	18-
blackened grouper, vinegar slaw, pico de gallo, cheddar-jack cheese, with chipotle lime aioli on flour tortilla	
floribbean bowl	16-
caribbean rice, black beans, pico de gallo, avocado and plantains with honey-lime-jalapeno dressing	
-add any salad topping-	

Select lunch items 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 2

- Cocktails -

the shipwreck

wicked dolphin coconut and flor de cana light rums, orange and pineapple juices floated with myers dark 14-

tarpon punch

wicked dolphin coconut rum, midori, pineapple and citrus 12-

sangria-white, bubbly or red

red, bubbly or white wine with fruit juices and peach or blackberry brandy 11-

cayo cruiser

absolut citron, gran marnier, cranberry juice and gingerale 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 14-
add a float 4-

wicked punch

wicked dolphin spice and coconut rum with blu curacao and pineapple juice 14-

useppa sunrise

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

sun kiss

absolut mandarin, triple sec, orange juice, grenadine 10-

hollywood margarita

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

turtle water

coconut rum, midori, triple sec, lemon juice and lemonade 12-

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 12- .

blue sky lemonade

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

- Beers -

budweiser 7

bud light 7

micheob ultra 7

landshark lager 7

corona 7

stella artois 7

becks non-alcohol 6

bimini twist ipa 7

useppa hoppin' harbour 8

fatpoint bigboca ale 8

negra modelo 7

funky buddha seltzer 8

- Wine by the Glass -

whites

Domestic Sparkling-J. Roget Brut	10
Zonin Prosecco-Italy (187ml)	12
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	11
Riesling- Schloss Vollrads, Germany	10

reds

Merlot- Broadside, Paso Robles, Ca	10
Malbec-Trivento Amado Sur, Arg	10
Pinot Noir- Meiomi-Coastal, Ca	12
Cabernet-Hahn-Monterey, Ca	10
Cabernet-Alexander Valley, Sonoma, Ca	14
Louis Bernard Cotes du Rhone, France	10
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-

mud pie

chocolate cake, chocolate cookie crust, cappuccino mousse and chocolate ganache

8-

vanilla bean and salted caramel cake

served a la mode

12-

white russian crème brulee

kahlua and cream with toasted sugar crust

8-

red velvet mini doughnuts

five mini doughnuts with a cream cheese dipping sauce

8-

ice cream

vanilla or chocolate

one scoop 4- two scoops 6-

Dinner 1

- 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-
caprese salad Heirloom tomatoes, buffalo mozzarella, and fresh basil accented with pesto and our balsamic reduction	14-
kale salad with roasted sweet potato, avocado, toasted spiced chickpeas and maple-tahini dressing	15-
asian chicken salad crispy chicken, cashews, purple cabbage, red onion, mandarin orange, fried noodles, with ginger dressing	17-
caesar salad romaine, kale, croutons, caesar dressing	sm. 10- lg. 13-

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. 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-
whoopie shrimp crispy shrimp tossed in creamy sweet chili sauce	16-
conch fritters crisp bahamian shellfish and sakura sauce	14-
crab and lobster stuffed portobello with melted gruyere cheese, served with red bell pepper coulis	18-
bay of pigs wings braised pork shanks with a jamaican jerk bbq sauce	16-

- Entrees -

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

filet of prime beef hand cut angus beef with brandy peppercorn au poivre	45-
bone in pork chop berkshire hand cut pork chop with sweet onion bacon jam and mashed potato	34-
shrimp vom hofe tempura battered gulf shrimp, sakura sauce, yellow rice	28-
red snapper skin on flash fried with salsa cruda over swiss chard	30-
chicken marsala pan seared chicken breast, sweet wine and mushroom sauce with mashed potato	28-
caribbean grouper fried, grilled or blackened fillet with lemon cream sauce and caribbean rice	Market Price
gnocchi Potato dumpling pasta tossed in a pesto cream sauce -Add Toppings-	16-
floribbean bowl caribbean rice, black beans, pico de gallo, plantains and avocado with honey-lime-jalapeno dressing -Add Toppings-	16-

- Sandwich -

c.b.m. hawley burger 8 oz. grilled black angus beef, brioche bun, lettuce, tomato, shaved raw onion choice of cheese 1- / bacon 2- / fried egg 3- / caramelized onion 1- / sautéed mushroom 1-	16-
erastus foote grouper sandwich gulf grouper sandwich, blackened, grilled or tempura fried, brioche bun, tartar sauce	Market Price
steak sandwich petite filet smothered with carmelized onions, saute mushrooms and gruyere cheeses on brioche	24-
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-

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

- Cocktails -

the shipwreck
wicked dolphin coconut and flor de cana light rums, orange and pineapple juices floated with myers dark 14-

tarpon punch
wicked dolphin coconut rum, midori, pineapple and citrus 12-

sangria-white, bubbly or red
red, bubbly or white wine with fruit juices and peach or blackberry brandy 11-

cayo cruiser
absolut citron, gran marnier, cranberry juice and gingerale 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 14-
add a float 4-

wicked punch
wicked dolphin spice and coconut rum with blu curacao and pineapple juice 14-

useppa sunrise
mimosa with pineapple and orange juices with a splash of grenadine 10-

sun kiss
absolut mandarin, triple sec, orange juice, grenadine 10-

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

turtle water
coconut rum, midori , triple sec, lemon juice and lemonade 12-

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 12- .

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

- Beers -

budweiser 7

bud light 7

michelob ultra 7

landshark lager 7

corona 7

stella artois 7

becks non-alcohol 6

bimini twist ipa 7

useppa hoppin' harbour 8

fatpoint bigboca ale 8

negra modelo 7

funky buddha seltzer 8

- Wine by the Glass -

whites

Domestic Sparkling-J. Roget Brut	10
Zonin Prosecco-Italy (187ml)	12
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	11
Riesling- Schloss Vollrads, Germany	10

reds

Merlot- Broadside, Paso Robles, Ca	10
Malbec-Trivento Amado Sur, Arg	10
Pinot Noir- Meiommi-Coastal, Ca	12
Cabernet-Hahn-Monterey, Ca	10
Cabernet-Alexander Valley, Sonoma, Ca	14
Louis Bernard Cotes du Rhone, France	10
Port-Dow's 10 Year Tawny (3oz.)	10

- Desserts -

house baked key lime pie 8-
an award-winning recipe served with fresh whipped cream and sauce on the side

mud pie 8-
chocolate cake, chocolate cookie crust, cappuccino mousse and chocolate ganache

vanilla bean and salted caramel cake 12-
served a la mode

white russian crème brulee 8-
kahlua and cream with toasted sugar crust

red velvet mini doughnuts 8-
five mini doughnuts with a cream cheese dipping sauce

ice cream
vanilla or chocolate
one scoop 4- two scoops 6-