

Lunch 1

- Soups & Salads -

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|---|-----------------|
| 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 | |

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|---|--------------|
| 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

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- 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 -

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| 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-*

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|--|--------------|
| 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

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