

*-Soups & Salads-*

**Conch Chowder or Soup du Jour**

Cup -6- Bowl -8-

**Bistro Salad**

*Fresh salad greens topped with chopped onion, candied walnuts, dried cranberry and tossed in a raspberry vinaigrette*

Small -11- Large -15-

**Caesar Salad**

*Chopped romaine topped with fresh parmesan, homemade croutons and Caesar dressing*

Small -11- Large -15-

**Wedge Salad**

*Iceberg lettuce, blue cheese dressing and crumble, rendered pork belly, bacon bits and cherry tomatoes served with a crostini*

-16-

**Protein Choices**

Chicken Breast -8- / Grouper -14- / Sushi-grade Tuna -14- / Gulf Shrimp -12- / Filet Mignon -18-

Black Angus Burger -10- / Avocado -4-



*-Appetizers-*

**Sesame-Crusted Tuna**

*Sushi-grade tuna rolled in sesame seeds and seared rare, served with pickled ginger, seaweed salad with wasabi and soy sauce*

-18-

**Whoopie Shrimp**

*Tempura-fried shrimp lightly tossed in a creamy sweet and spicy sauce*

-17-

**Palm Island Dip**

*A creamy blend of hearts of palm, green onion, garlic, and mozzarella baked to a nice golden brown*

-13-

**House-Made Conch Fritters**

*Bahamian shellfish fried crispy and served with a Japanese white sauce*

-15-

**Calamari**

*Calamari and shrimp fried to perfection served with house-made marinara and citrus aioli*

-18-

**Mussels and Creamy Beer Broth**

*16-18 mussels cooked in and served with creamy beer broth and crostini*

-20-

## - Entrees -

All entrees are served with a choice of dinner salad or cup of soup  
Side Caesar or Bistro salad are available for a 4- upcharge  
Ask about our A la Carte options

### **Filet Mignon**

*Hand-cut filets of beef tenderloin served with your choice of sauce, mashed potatoes and vegetable du jour*

-45-

### **Shrimp Vom Hofe**

*Tempura-battered shrimp served with a Japanese white sauce, yellow rice and vegetable du jour*

-28-

### **Fresh Catch Entrée**

*Weekly fresh catch served with creamy polenta, vegetable medley and topped with a tomato garlic beurre blanc*

-Market Price-

### **Frutti Di Mare**

*Mussels, Shrimp and Calamari cooked in tomato concasse, garlic, herbs with angel hair pasta*

-38-

### **Bone-in Pork Chop**

*Bone-in heritage pork chop cooked medium and served with apple bacon jam, with mashed potatoes and vegetable du jour*

-36-

### **Floribbean Bowl**

*Caribbean rice, black beans, fresh pico de gallo, fried plantains and avocado with a honey-lime jalapeno dressing*

-18-

**-Add any protein-**

## - Sandwiches -

**Choices of sides include: house-made chips, fruit, daily side**

**-or-**

**French Fries -2- Sweet Potato Fries -2- Soup -3- House Salad -3- Caesar Salad -4- Bistro Salad -4-**

### **Jose Caldez Cuban Sandwich**

*Marinated pulled pork, ham, swiss cheese, spicy brown mustard, sliced pickles between a light Cuban bread and pressed to perfection served with a Mojo sauce -18-*

### **C.B.M Hawley Burger**

*½ lb black angus beef burger, cooked to temperature and served on a brioche bun, lettuce, tomato and raw onion -18-*

### **Erastus Foote Grouper Sandwich**

*Choice of blackened, grilled or fried grouper filet served on a brioche bun with lettuce, tomato, raw onion, and tartar sauce -Market Price-*

### **Short Rib Tacos**

*Braised short ribs served in 3 flour tortillas topped with apple slaw, cilantro sour cream, pickled onion and cojita cheese -20-*

### **Steak Sandwich**

*Hand-cut flank steak, cooked to temperature, smothered in caramelized onion, sauteed mushroom, and gruyere cheese with a boursin cheese spread on a grilled brioche bun*

-24-

#### **Cheeses -1-**

Cheddar, American  
Pepper-jack, Swiss

#### **Caramelized onion -1-**

Sauteed Mushroom -1-

Bacon -2-

Fried Egg -3-