

-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-

-Entrees-

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

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-

Floribbean Bowl

Caribbean rice, black beans, fresh pico de gallo, fried plantains and avocado with a honey-lime jalapeno dressing -18-

-Add any protein-

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-

Cheeses -1-
Cheddar, American
Pepper-jack, Swiss

Caramelized onion -1-
Sautéed Mushroom -1-
Bacon -2-
Fried Egg -3-

Fitz's Fish Tacos

Blackened grouper tacos topped with a crisp Asian slaw, pico de gallo, cheddar-jack cheese and a chipotle lime aioli -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 -19-

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, sautéed mushroom, and gruyere cheese with a boursin cheese spread on a grilled brioche bun -24-

-Docktails-

Shipwreck

Coconut rum, light rum, orange
and pineapple juice and a dark rum
float
-15-

Tarpon Punch

Coconut rum with pineapple juice
and a Midori float
-13-

Sangria

Your choice of red, white, or bubbly
wine with muddled fruit and juices
-12-

Pelican Bay Lemonade

Citrus vodka, sour mix, cranberry
juice and sprite
-13-

Cayo Cruiser

Citrus vodka, Grand Marnier,
cranberry juice and ginger ale
-12-

Useppa Breeze

Hendricks's gin, St. Germaine,
lime juice and muddled cucumber
-13-

Bermuda Triangle

Captain Morgan spiced rum, peach
schnapps and orange juice
-15-

Marmalade

Tito's vodka, orange liqueur,
orange juice and tonic
-11-

Hollywood Margarita

Casamigos Blanco, fresh lime juice,
Grand Marnier and muddled
cucumber
-13-

Pirate's Rum Rush

Captain Morgan spiced rum, fresh
lime juice, pineapple juice and
ginger ale
-13-

Gentlemen's Tea

Maker's Mark, fresh lemon juice,
mint and sweet tea
-13-

-Beer-

Budweiser

-8-

Bud Light

-8-

Michelob Ultra

-8-

Corona

-8-

Landshark Lager

-8-

Stella Artois

-8-

Hop Gun IPA

-8-

Modelo Negra

-8-

Useppa Hoppin'

-9-

Harbor

Fat Point Brewing

-9-

Big Boca Ale

Funky Buddha

-9-

Hard Seltzer

-Wines by the Glass-

-Reds-

Broadside Merlot-Paso Robles, CA

-11-

Trivento Reserve Malbec-Argentina

-11-

Meiomi Pinot Noir, Coastal-CA

-13-

Hahn Cabernet, Monterey-CA

-11-

Alexander Valley Cabernet-Sonoma, CA

-15-

E. Guigal Cotes Du Rhone-Rhône, France

-11-

-Whites-

J. Roget Brut Champagne Blend-CA

-11-

Zonin Prosecco-Italy (187mL)

-13-

Bollini Pinot Grigio-Alto Adige, Italy

-11-

Mohua Sauvignon Blanc-New Zealand

-11-

Hess Chardonnay-Napa, CA

-13-

Carmel Road Unoaked Chardonnay-CA

-11-

Meiomi Rose-Tri-county, CA

-12-

Schloss Vollrads Riesling-Germany

-11-

-Desserts-

House-Made Key Lime Pie

Served with fresh whip cream

-8-

Flourless chocolate cake

Gluten-free, decadent and rich chocolate cake

-8-

Chef's Choice Cheesecake

Chef's limited offering of cheesecake; ask for details

-8-

Crème Brulee Three Ways

Chef's crème brulee served three ways; classic, raspberry
and coffee

-8-

Ice Cream

Vanilla or chocolate

One scoop

-4-

Two scoops

-6-