

*-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, 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-

**-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*

**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-*

**Floribbean Bowl**

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

**-Add any protein-**

**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*

**Erastus Foote Grouper Sandwich**

*Choice of blackened, grilled or fried grouper filet served on a brioche bun with lettuce,*

**Jose Caldez Cuban Sandwich**

*Marinated pulled pork, ham, Swiss cheese, spicy brown mustard, sliced pickles between a light Cuban bread*

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

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

**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*

-16-

**Tarpon Punch**

*Coconut rum with pineapple juice and a Midori float*

-14-

**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*

-13-

**Useppa Breeze**

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

-15-

**Bermuda Triangle**

*Captain Morgan spiced rum, peach schnapps and orange juice*

-15-

**Marmalade**

*Tito's vodka, orange liqueur, orange juice and tonic*

-13-

**Hollywood Margarita**

*Casamigos Blanco, fresh lime juice, Grand Marnier and muddled cucumber*

-16-

**Pirate's Rum Rush**

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

-14-

**Gentlemen's Tea**

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

-14-

*-Beer-*

<b>Budweiser</b>	-8-	<b>Landshark Lager</b>	-8-	<b>Fat Point Brewing</b>	
<b>Bud Light</b>	-8-	<b>Stella Artois</b>	-8-	<b>Big Boca Ale</b>	-9-
<b>Michelob Ultra</b>	-8-	<b>Hop Gun IPA</b>	-8-	<b>Funky Buddha Seltzer</b>	-8-
<b>Corona</b>	-8-	<b>Modelo Negra</b>	-8-		

*-Wines by the Glass-*

*-Reds-*

<b>Broadside</b> Merlot-Paso Robles, CA	-12-
<b>Trivento Reserve</b> Malbec-Argentina	-12-
<b>Meiomi</b> Pinot Noir, Coastal-CA	-13-
<b>Hahn</b> Cabernet, Monterey-CA	-12-
<b>Alexander Valley</b> Cabernet-Sonoma, CA	-15-
<b>E. Guigal</b> Cotes Du Rhone-Rhone, France	-12-

*-Whites-*

<b>J. Roget Brut</b> Champagne Blend-CA	-11-
<b>Zonin</b> Prosecco-Italy (187mL)	-13-
<b>Bollini</b> Pinot Grigio-Alto Adige, Italy	-12-
<b>Mohua</b> Sauvignon Blanc-New Zealand	-12-
<b>Hess</b> Chardonnay-Napa, CA	-14-
<b>Carmel Road</b> Unoaked Chardonnay-CA	-12-
<b>Meiomi</b> Rose-Tri-county, CA	-13-
<b>Schloss Vollrads</b> 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**

*Chef's Classic crème brulee*

-8-

**Ice Cream**

*Vanilla or chocolate*

One scoop

-4-

Two scoops

-6-