

ENTREES

All entrees are served with a choice of 2 sides

FRESH CATCH*

Ask your server about our fresh fish of the day - MKT

SALMON*

Salmon filet blackened & topped with mango salsa 24

GROUPEL

Sicilian grilled, Cajun or fried - MKT

FILET

8oz. Choice aged Black Angus Filet 30
*med well/well done steaks will be butterflied to insure quality

TUNA STEAK DINNER*

Blackened tuna steak, topped with tataki sauce 27.50

SHRIMP

Sicilian grilled, Cajun or fried 21

ADD ON:

SHRIMP OR SCALLOPS 8
A CRAB CAKE 7

ISLAND FAVORITES

FRIED BASKET

Your choice of oysters, grouper nuggets or shrimp lightly breaded and fried served with fries and cole slaw 16.75

MOJO CHICKEN DINNER

Blackened or grilled 15.60

ISLAND CHICKEN

Brushed with house Jerk BBQ sauce. Topped with Monterey Jack cheese and mango salsa 18.75

CHURRASCO SKIRT STEAK

8 oz. choice aged skirt steak char grilled served with tomato onion salad, chimichurri sauce and roasted potato 25

YOU CATCH IT- WE COOK IT*

Bring us your filleted catch and we will cook it and serve it family style \$15.00 per lb. (each pound includes one side)

SPICY TUNA BOWL*

Tuna poke, sesame quinoa, carrots, cucumbers, wakame, avocado, tataki, sauce, toasted sesame seeds, pickled, ginger, spicy aioli 18.75

PASTA

All pastas are made to order, topped with cheese & served with a garlic bread stick

FETTUCCINI ALFREDO

Local fettuccini in Alfredo sauce with broccoli and mushrooms 14
| Add chicken 5.25 | salmon, shrimp or scallops 8.25

CAJUN SHRIMP & CRAB PASTA

Shrimp and crab in a Cajun Alfredo sauce with mushrooms, spinach, sun-dried tomatoes and tossed in cavatappi pasta 21

SHRIMP & SCALLOP MEDITERRANEAN MEZZO PASTA

Shrimp and scallops tossed in a mezzo sauce with kalamata olives, mushrooms, spinach, tomatoes, and tossed in cavatappi pasta topped with feta cheese 22

LOBSTER "MAC N' CHEESE

Cavatappi pasta simmered in a mornay sauce topped with lobster meat, gruyere cheese, herb breadcrumbs & truffle oil MKT

SIDES 4.25

SEASONAL VEGETABLES

ROASTED HERB POTATOES

GARLIC MASHED POTATOES

FRENCH FRIES

YELLOW RICE

BLACK BEANS & RICE

EDAMAME SALAD

COLE SLAW

POTATO SALAD

BROCCOLI

GARLIC BREAD STICKS

KID'S MENU

12 & under

Kids meal include 1 side and a fountain drink 7.50

CHEESEBURGER

CHICKEN FINGERS

FRIED SHRIMP

MAC N CHEESE

GRILLED CHEESE

FRIED FISH

CHEESE QUESADILLA

DESSERTS

DESSERT OF THE DAY 7.50

KEY LIME PIE 6.25

DRUNKEN BREAD PUDDING 7.50

CHOCOLATE TRUFFLE

MOUSSE CAKE 7.50

RAW BAR

OYSTERS

RAW, STEAMED OR FRIED

Half Dozen 10.50 / Dozen 18.50

COLDWATER FLIGHT

12 of our boutique oysters w/ mignonette MKT

CHAR-GRILLED OYSTERS

Half Dozen 14.50 / Dozen 27

- GARLIC BUTTER & PARMESAN
- CHIPOTLE LIME
- OYSTERS CASINO
- COMBO OF ALL 3

RAW OYSTERS - Half Dozen 14.50 / Dozen 27

- Moscow • Sushi • Inferno

OVEN BAKED OYSTERS

Half Dozen 14.50 / Dozen 27

- PARMESAN HORSERADISH
- OYSTERS ROCKEFELLER
- CREAM CHEESE & CRAB
- COMBO

DRUNKEN SHRIMP (served hot only)

1LB of Peel & Eat Shrimp steamed in a spicy beer broth. Served with grilled Ciabatta Bread - 23

Service charge may be added to parties of 6 or more | Ask your server about Gluten Free options.

**Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness- especially if you have certain medical conditions.

Check out our website or follow us on Facebook to see our calendar of events!