





SMALL BITES



* SEAFOOD CEVICHE \$16

CHEF'S CHOICE OF LOCAL SEA FARE MARINATED IN FRESH CITRUS AND HERBS, SERVED WITH PITA POINTS



STEAMED SHRIMP

\$19 HALF LB / \$28 WHOLE LB

FRESH AND LOCAL SHRIMP STEAMED TO PERFECTION WITH OLD BAY AND COCKTAIL SAUCE



<u>GROUPER BITES</u> \$17

CRISPY FRIED GROUPER TOSSED IN LEMON PEPPER AND OREGENO. SERVED WITH A CITRUS-CAPER TARTAR

COLD SHRIMP DIP \$15

SEASONED SHRIMP BLENDED WITH THREE CHEESES & SPICES. SERVED CHILLED WITH PITA POINTS

PIMENTO CHEESE SPREAD \$12

CREAMY & TANGY CHEESE SPREAD, MADE WITH WISCONSIN CHEDDAR & DICED PIMENTOS, SERVED CHILLED WITH PITA POINTS

<u>PUB FRIES</u> \$10.50

CRISP FRIES TOSSED IN A GARLIC OIL WITH FRESH HERBS AND PARMESAN. SERVED WITH A BLACK PEPPER AIOLI

FULL SUMMER MENU COMING SOON



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.