SALADS

All salads are served with garlic bread and your choice of dressing. Additional dressings are 50¢

DRESSINGS

Bleu Cheese, Ranch, Honey Mustard, Caesar, Italian, Thousand Island French Dressing, Poppy Seed, and Raspberry Walnut Vinaigrette

HOUSE SALAD

6 SMALL | 8 LARGE

A Fresh Bed of Iceberg Lettuce with Tomato, Onion, Cucumber, and Croutons.

CAESAR SALAD

7 SMALL | 9 LARGE

Crispy Romaine Hearts with Croutons and Grated Parmesan Cheese, Drizzled with our Creamy Caesar Dressing

COBB SALAD

11

Chopped Salad Greens with Diced Tomato, Crisp Bacon, Fried Chicken Breast, Hard-Boiled Eggs, Avocado, Chives and Bleu Cheese

CHEF SALAD

11

A true American classic, consisting of Hard-Boiled Eggs, Diced Ham and Turkey, Tomatoes, Cucumbers and Shredded Cheddar lack Cheese on a bed of Tossed Greens

GREEK SALAD

11

Fresh Romaine Lettuce piled high with Feta Cheese, Sliced Lamb, Cucumbers, Tomatoes, Artichoke Hearts, and Tzatziki Sauce. Served with Pita Bread

CRISPY CHICKEN SALAD

13

Our legendary Crispy Chicken Strips over a Bed of Lettuce with Tomatoes, Hard-Boiled Eggs, Shredded Cheese and crunchy tortilla strips

ADD TO ANY SALAD

GROUPER (Grilled, Blackened or Fried) 11

CATCH OF THE DAY (Grilled, Blackened or Fried) 7

SHRIMP (Grilled, Blackened or Fried) 10

CHICKEN (Grilled, Blackened or Fried) 6

STEAK (Grilled or Blackened) 12

PIZZA

10-inch Pizzas Available with your choice of Traditional Marinara Pizza Sauce or White Garlic Sauce

CHEESE PIZZA	9
PEPPERONI PIZZA	11
SAUSAGE PIZZA	11

SOUP

CLAM ZUPPA

7 CUP | 10 BOWL

A hearty soup featuring Littleneck Clams prepared with Tomatoes, Basil and Parsley. Served with Orzo Pasta and Garlic Bread

SOUP OF THE DAY

5 CUP | 8 BOWL

Ask your server about our popular Soup of the Day

* Prices subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 0821

THIS MENU IS SANITIZED BETWEEN EVERY USE

CLASSIC APPS

CHICKEN WINGS

20

An American Classic, Tossed in Your Choice of Hot, Medium, Mild, Teriyaki, BBQ, or Garlic sauce

HOMEMADE MOZZARELLA STICKS

9

Large Golden Fried Mozzarella Planks served with Tasty Marinara Sauce

BRUSCHETTA BREAD

11

Our GM's Famous New York Recipe! Fresh Baked Ciabatta Bread Smothered in Tomatoes, Spices and Heaps of creamy Mozzarella and Provolone Cheese. Baked Golden Brown and served with Homemade Marinara Sauce

CHILI CHEESE BEACH FRIES

12

Crispy French Fries Smothered in Chili, Melted Monterey Jack & Cheddar Cheeses 11

HOMEMADE CHICKEN TENDERS Tender, Juicy, Breaded, and Downright Delicious. Served with Honey Mustard

LOADED POTATO SKINS

Four plump Baked Potato Skins topped with chunks of Crisp Bacon, Sour Cream, Chives and melted Jack Cheddar Cheese

10

ITALIAN BEEF ROLLS A Chicago treat, tender, thinly-sliced marinated Italian Beef is doused in a rich. beefy sauce, packed into Mini Hoagie Rolls, served with Giardiniera Sauce

SEAFOOD APPS

HOMEMADE CRAB CAKES

14

Our Homemade Crab Cakes are made from Fresh Lump Crabmeat and served with Remoulade Sauce.

CALAMARI

12

Crispy Calamari Rings, Lightly Breaded and Flash Fried. Served with Homemade Marinara Sauce

BOOM BOOM SHRIMP

12

Large Gulf Shrimp Hand Battered, Fried & Tossed in our Delicious BOOM BOOM Sauce!

STEAMED MUSSELS

Gulf Mussels Steamed in a broth of Roasted Garlic, Shallots, Roma Tomatoes, Basil, and White Wine

FRESH SHUCKED OYSTERS (1 DOZEN) HALF-DOZEN

19 10

STEAMED CLAMS (1 DOZEN)

13

Served with Drawn Butter

13

PEEL & EAT LARGE SHRIMP (DOZEN) Served chilled, cooked in our special blend of spices

11

COCONUT SHRIMP Dipped in Batter, rolled in Coconut and Fried Golden,

Piña Colada

paired with Sweet Coconut Sauce



R, COCKTAILS & APPETIZERS

ASK YOUR SERVER FOR A HAPPY HOUR MENU

SEAFOOD MUSSELS MARINARA A HUGE helping of Mussels tossed in Marinara Sauce and Angel Hair Pasta, served with Garlic Bread SEAFOOD SCAMPI

SHRIMP SCAMPI 23 Large Gulf Shrimp tossed with Angel Hair Pasta in a Garlic Butter Sauce with

Fresh Basil and Tomato. Served with Garlic Bread

33 Large Gulf Shrimp, Mussels, Clams, Scallop, and Fish of the Day tossed with Angel Hair Pasta in a Garlic Butter Sauce with Fresh Basil and Tomato. Served with Garlic Bread

CATCH OF THE DAY

19

26

33

26

Fresh Fish, served Grilled, Blackened, or Fried alongside our Vegetable Medley and Rice

GROUPER DINNER

Fresh Grouper served Grilled, Blackened, or Fried alongside our Vegetable Medley and Rice

SEAFOOD ZUPPA

Large Gulf Shrimp, Mussels, Clams, Scallops, and Fish of the Day with Orzo Pasta in our Special Zuppa Sauce, served with Garlic Bread

SEAFOOD PLATTER

Golden Fried Shrimp, Fish of the Day, Scallops, and Clam Strips served with our Vegetable Medley and Rice

SHRIMP DINNER 21

Large Gulf Shrimp served Grilled, Blackened, Fried, or Coconut alongside our Vegetable Medley and Rice

SNOW CRAB LEG DINNER 40

One Pound of Super Sweet Snow Crab Clusters, served with our Vegetable Medley and Rice

SEA SCALLOPS DINNER 28

1/2 LB of our Fresh Sea Scallops served Grilled, Blackened, or Fried with a Vegetable Medley and Rice

CRAB CAKE DINNER 19

Three Homemade Crab Cakes Full of Fresh, Tender, Premium Lump Crab Meat. Seared and served with Vegetable Medley and Rice

KING CRAB LEG DINNER

70

Enjoy One Pound of Firm, Sweet, and Hearty King Crab Legs, served with our Vegetable Medley and Rice

SOUTH OF THE BORDER

All Dishes served with a side of Saffron Rice and Refried Beans

CHICKEN OR GROUND BEEF 14 **TACOS**

Three Soft Flour Tortillas filled with Seasoned Chicken or Ground Beef, Monterey Jack Cheese, Cilantro and a side of Salsa Verde

JUAN'S GRANDE BURRITO (BEEF OR CHICKEN) 15

Choice of Seasoned Ground Beef or Marinated Shredded Chicken with Monterey Jack Cheese, Rice, and Refried Beans. Served in a Corn Tortilla and Topped with Homemade Pico De Gallo

SPICY FISH TACOS 14

Two Soft Flour Tortilla Tacos Filled with Grilled Fish, Lettuce, Cheddar Cheese, Pico De Gallo, Sour Cream, and Cilantro with Spicy Ranch Dressing

SUBSTITUTE WITH GROUPER: ADD 7

BLACKENED SHRIMP TACOS 15

Two Succulent Grilled Shrimp Tacos served in a Soft Flour Tortilla with Lettuce, Tomato, Cheese and a Side of Pico De Gallo

WITH AVOCADO: ADD 2

LOADED NACHOS (BEEF OR CHICKEN) 12

Fresh-made Tortilla Chips topped with melted Jack and Cheddar Cheeses, smothered with beef or chicken, Lettuce, Tomato and Jalapeños.

QUESADILLA (BEEF OR CHICKEN) 15

Grilled Chicken or Beef, Melted Cheddar Jack Cheese, Fresh Pico De Gallo, and a hint of Cilantro tucked inside Two Large Flour Tortillas. Served with Salsa

SIDES

FRENCH FRIES · VEGETABLE MEDLEY · SAFFRON RICE POTATO SALAD · CORN ON THE COB GARLIC BREAD - ONION RINGS **SWEET POTATO FRIES**

3

STEAKS & BBQ

PRIME RIB DINNER

We slow-cook our Prime Rib all day to lock in the Juices and Flavors. Served with Vegetable Medley, Homemade Garlic Mashed Potatoes, and Au Jus

NEW YORK STRIP STEAK

30

Succulent 12 Oz. New York Strip, grilled to order, served with our Vegetable Medley and Homemade Garlic Mashed Potatoes

RIBEYE STEAK

33

12 Oz. Juicy Ribeye Grilled to Order, served with our Vegetable Medley and Homemade Garlic Mashed Potatoes

FULL RACK BABY BACK RIBS DINNER

20

A Full Rack of Our Fall-off-the-Bone tender Baby Back Ribs smothered in BBQ Sauce, served with Corn on the Cob and French Fries

BABY BACK RIBS & CHICKEN COMBO

22

A Half Rack of our fall-off-the-bone tender Baby Back Ribs and a Half Chicken smothered in BBQ Sauce, served with Corn on the Cob and French Fries

HALF CHICKEN DINNER (PLAIN OR BBQ)

19

A tender Half Chicken smothered in BBQ Sauce, served with Corn on the Cob and French Fries

PASTA DISHES

Served with Garlic Bread

SPAGHETTI & MEATBALLS

11

A Healthy Portion of our GM's Handmade Meatballs on top of Angel Hair Pasta and Smothered in His Famous Marinara Sauce

PASTA BOLOGNESE

18

15

Authentic Homemade Meat Sauce over Penne Pasta

FETTUCCINI ALFREDO & BROCCOLI

Our Favorite Italian Classic, Topped with Alfredo Sauce and Fresh Broccoli WITH CHICKEN: ADD 6 WITH SHRIMP: ADD 10

CHICKEN PARMESAN

17

Hand-Breaded Parmesan Chicken Topped with Homemade Marinara and Mozzarella Cheese. Served on a Pile of Angel Hair Pasta

SANDWICHES & BASKETS

Served with French Fries

Substitute with Onion Rings, Sweet Potato Fries, Garlic Bread, Vegetable Medley or Corn on the Cob for \$2

BBQ PULLED PORK OR CHICKEN SANDWICH

10

Select between our Special Pork Roast or Chicken, slow-smoked until it's tender, shredded, smothered in BBQ Sauce and piled high on a Soft Bun

FISH SANDWICH

Fresh Fish of the Day Prepared Your Way, Grilled, Blackened or Fried. Served with Tartar Sauce

MAKE IT GROUPER: ADD 7

CHICKEN SANDWICH

11

Tender White Meat Chicken Breast Grilled, Blackened or Fried BUFFALO STYLE WITH MELTED BLEU CHEESE CRUMBLES: ADD 2 UPGRADE TO CHICKEN PARMESAN STYLE: ADD 2

FISH BASKET

13

Fresh Fish of the Day Prepared Your Way, Grilled, Blackened or Fried. Served with Tartar Sauce

MAKE IT GROUPER: ADD 7

FRIED SEA SCALLOPS BASKET Tender Fresh Sea Scallops served with Tartar Sauce

14

21

SHRIMP BASKET

13

Large Gulf Shrimp Grilled, Blackened or Fried with Cocktail Sauce FRIED CLAM STRIPS BASKET

Jumbo Strips of Clams Fried Golden Brown and served with Tartar Sauce 22

FRIED SEAFOOD COMBO Catch of the Day, Fresh Sea Scallops and Shrimp

BEACH BURGER

11

Cooked any way You like it. Add \$1 for each additional item: Cheese, Bacon, Sautéed Onions, Sautéed Mushrooms, Jalapeños, BBQ

Sauce, Fried Egg, Avocado, Ham, Chorizo, Onion Rings and/or Pineapple

ITALIAN BEEF SANDWICH

13

A Chicago treat, tender, thinly-sliced marinated Italian Beef, doused in a rich, beefy sauce, packed onto a fresh-baked Hoagie Roll, served with Giardiniera Sauce

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