

Small Plates

Kale Salad

oranges, sundried cranberries, toasted almonds
honey mustard vinaigrette

Israeli Chopped Vegetable Salad

eggplant, hummus

Burrata Cheese

heirloom tomatoes, basil pesto, pine nuts

Chicken Wings 6 ea.

BBQ or buffalo style or sweet chili, celery

Fried Mozzarella Sticks

Goat Cheese Flatbread

arugula, caramelized onions, balsamic reduction

Baked Gluten Free Eggplant

marinated eggplant topped with tomato, spinach
and cheese

Homemade Potato Chips

ranch dipping sauce

Fried Pickles

with chipotle aioli

Pan Fried Edamame Pot Stickers, Sriracha Aioli

Please Enjoy our Salads from the Bar

full salad bar with condiments
add on salad with your entrée

Raw Bar Specials

Tokyo Sky Scraper

stack of tuna tartar, avocado, crab meat and
sushi rice, chipotle dressing

Half Dozen of Today's Featured Oysters

on the half shell

Oyster Martini

three freshly shucked oysters, cocktail sauce
splash of vodka

Jumbo Shrimp Cocktail

served with cocktail sauce, fresh lemon

Tuna and Salmon Sashimi

sliced, seaweed salad, aioli, chutney

Sushi Roll of the Day

wasabi, pickled ginger and soy sauce

Summer Lobster Salad

with bibb lettuce, asparagus and mango slaw

Consumer Advisory Guidance

"consuming raw or undercooked meats, oysters, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions" There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood or have an immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

Local Seafood and Farm Fresh Produce

Fernandina Beach Florida

Rock Shrimp Penne à la Vodka

garden fresh green peas, prosciutto, fresh basil
parmesan cheese

Florida Keys Spiny Lobster Tempura

crunchy jicama slaw, mango salsa, sweet soy glaze

Jupiter Inlet Blackened Mahi Tacos

soft corn tortillas, crunchy cabbage slaw, poblano pepper
roasted corn relish, lemon aioli

Fort Pierce Swordfish Piccata

organic roasted garlic broccoli, mashed potato
caper white wine sauce

Blackened Cape Coral Red Snapper

roasted corn relish, organic green beans
sweet mashed potato

Cape Coral Grouper Curry

baby bok choy, snow peas, carrots, jasmine rice
Thai coconut broth

Fort Pierce Seared Prosciutto Wrapped Tuna

thick sliced heirloom tomato, arugula
citrus basil vinaigrette

Organic Grilled Chicken Lettuce Wraps

crunchy Asian slaw, organic oyster mushrooms
sweet soy glaze, toasted peanuts

All Natural Bison Burger

heirloom tomato, blue cheese, arugula, tobacco onions
French fries

12 Ounce NY Strip Steak

farm fresh garlic asparagus, roasted baby tomatoes
baked sweet potato

Vegetarian Roasted Red Beet Risotto

crispy wild mushrooms, parmesan cheese, fresh tarragon
truffle oil

Main Plates

Andy's Chicken Chow Mein

tossed with sprouts, lettuce and served with fried rice

Chinese Beef Pepper Steak

in brown sauce, fried rice

Triple Wonder

stir fry shrimp, chicken and beef with vegetables
served with fried rice

Grilled Prime Burger

brioche bun, lettuce, tomato, onion, French fries

Cheese Burger

lettuce, tomato, onion, French fries
American, cheddar, provolone, blue cheese or Swiss

Spaghetti Meatballs in Marinara Sauce

Parmigiano-Reggiano

Classic French Lamb Chops

marinated with a little fresh garlic and rosemary
green beans and baked sweet potato

19 Hole Rotisserie Chicken Dinner

assorted pan vegetables, baked sweet potato

Pizza

marinara sauce
shrimp, meat lovers, pepperoni, vegetarian