

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

Spicy Soft Shell Shrimp Tacos

with cool refreshing cabbage and lime

Healthy Mango Shrimp Stuffed Avocado

with onions, peppers and lettuce

Homemade Potato Chips

ranch dipping sauce

Fried Pickles

with chipotle aioli

Raw Bar Specials

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

Healthy Sports Bar Summer BBQ

Enjoy the BBQ with Full Salad Bar

including chicken breast, salmon, turkey burgers
hamburgers, garden burgers, hot dogs and condiments

Salads from the Salad Bar

with condiments and assorted dressings

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.

Main Plates

Grilled Prime Burger

brioche bun, lettuce, tomato, onion, fries

Cheese Burger

lettuce, tomato, onion

American, cheddar, provolone, blue cheese or Swiss

Creamy Parmesan Mushroom Veal Piccata

with bacon bites and mashed potatoes

Homemade Veal Meatballs

over fresh spaghetti pomodoro

BBQ Pulled Brisket Sandwich

coleslaw, brioche roll, side of fries

Pasta

chicken, tomato and spinach pasta

in garlic butter sauce, fresh Parmesan

Organic Chicken Paillard

grilled, marinated chicken breast

arugula, heirloom tomatoes and red onions

Quesadilla

choice of steak, chicken or vegetable quesadilla

cheddar cheese, pico de gallo, guacamole and sour cream

Sausage with Pretzel Bun

beer braised onions and garlic, French fries

Pizza

marinara sauce

shrimp, meat lovers, pepperoni, vegetarian

Roasted Swordfish

with marinated vegetable succotash, parsley potatoes

Grilled Atlantic Salmon

with avocado, Greek salsa and baked sweet potato

Local Snapper with Pan Roasted Vegetables

salsa Verde and baby potatoes

Open Faced Tuna Melt

multi grain bread topped with tuna salad, tomato

American cheese and avocado

Shrimp in Thai Coconut Sauce

served with white rice

Cocktails

Frenchman's Creek Spritzer

Aperol, prosecco, orange wedge

Frenchman's Creek Moscow Mule

vodka, ginger beer, fresh squeezed lime

Strawberry Lemonade Breeze

vodka, muddled strawberry, vanilla syrup
fresh lime juice, champagne

Frenchman's Fantasy

vodka, elderflower liqueur, simple syrup
lemon juice, basil leaves, soda, grapefruit juice

Kahlua Espresso Martini

Kahlua, espresso, simple syrup

Raspberry Mojito

rum, raspberry syrup, muddled mint

Pink Rose Martini

vodka, triple sec, sour mix, cranberry juice
sugar rim, lemon wheel

Frenchman's Old Fashioned

scotch whiskey, 1 teaspoon sugar
2 dashes of bitters, 2 orange slices
2 cherries, splash of soda

Kentucky Buck

bourbon, ginger beer, lemon juice, strawberries

Frenchman's Hole in One

gin, St. Germain, raspberry simple syrup
lemon juice, splash of prosecco