

## Appetizers

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### **Kale Salad**

oranges, sundried Cranberries, toasted almonds  
honey mustard vinaigrette

### **Israeli Chopped Vegetable Salad**

eggplant, hummus

### **Mozzarella Caprese**

heirloom tomatoes, basil pesto, pine nuts

### **Artichoke Spinach Dip**

nacho chips

### **Organic Grilled Chicken Tacos**

honey chipotle slaw and apple pepper salsa

### **Goat Cheese Flatbread**

arugula, caramelized onions, balsamic reduction

### **Battered Chicken Wings in Thai Peanut Sauce**

vegetables fruit slaw

### **Homemade Potato Chips, ranch dipping sauce**

### **Cajun Fried Pickles**

garlic blue cheese dip

### **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

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### **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.

## Burgers and More

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**Blackened Prime Rib Steak, Medium Rare**  
sautéed green beans, double baked potato

**Black Angus Cheese Burger**  
1/2 lb. angus beef burger, lettuce, tomato, French fries  
choice American, Cheddar, provolone, blue cheese or Swiss

**Classic French Lamb Chops**  
marinated with a little fresh garlic and rosemary  
green beans and baked sweet potato

**Spaghetti Meatballs in Marinara Sauce**  
Parmigiano-Reggiano

**Chicken Quesadilla**  
grilled flour tortilla stuffed with caramelized onions  
roasted peppers, enchilada sauce and cheese toppings

**19th Hole Rotisserie Chicken Dinner**  
assorted pan vegetables, baked sweet potato

**12 oz. New York Prime Steak**  
roasted garlic broccoli, truffle fries

**Grilled Garlic Salmon Steak**  
crispy onions, sautéed spinach, baked sweet potato

**Pulled BBQ Pork Sandwich**  
brioche bun, coleslaw and French Fries

**Barolo Braised Beef Short Ribs**  
sautéed green beans, mashed sweet potatoes

## Local Fish Specials

**Daytona Jumbo Shrimp Pad Thai**  
rice noodles, spring onion, garlic, roasted peanuts and lime

**Blackened Miami Mahi Mahi**  
sautéed sweet corn and peas, sweet potato fries

**Steamed Clams with Linguini**  
steamed middle neck clams, garlic, white wine broth

**Broiled Florida Red Snapper with Basil Parmesan Crust**  
artichokes with goat cheese, olive tomato baguette

**Grilled Jensen Beach Swordfish**  
green pea purée, lobster sauce, micro greens

**Key West Lobster Tail Française**  
egg coated lobster tail piccata, red beet risotto

**Pan Seared St. John's River Stripe Bass**  
baby Brussels sprouts, lemon caper sauce, red beet risotto