



## STARTERS

<b>FRUIT &amp; CHEESE TRAY</b>	<b>33</b>
Hand Crafted Domestic Cheeses   Fresh Fruit   Walnuts   House Made Berry Chutney Honey Comb   Fig Jam	
<b>MARGHERITA FLATBREAD</b>	<b>20</b>
Pesto   Tomato   Fresh Mozzarella Garlic Oil   Fresh Basil   Balsamic Glaze	
<b>HUMMUS</b>	<b>19</b>
Olive Tapenade   Tahini   Pine Nuts Parsley   Olive Oil   Vegetables   Corn Tortilla Chips	
<b>FRESH MADE GUACAMOLE</b>	<b>17</b>
Onion   Lime Juice   Jalapeños   Cilantro Fresh Corn Tortilla Chips	

## SALADS

<b>SPINACH &amp; ARUGULA</b> ⓘ	<b>16</b>
Spinach   Arugula   Strawberries   Blackberries   Red Onions   Goat Cheese   Candied Pecans   House Made Berry Vinaigrette	
<b>CAESAR</b>	<b>15</b>
Hearts of Romaine   Shaved Parmesan   House Spiced Croutons   Caesar Dressing <i>*Skinny Caesar Dressing upon request</i>	
<b>SAUTEED SHRIMP SALAD</b> ⓘ	<b>28</b>
Arugula   Radicchio   Endive   Tomato   Avocado   Hearts of Palm   Mango Corn Salsa   Sriracha Ranch	
<b>BLUEBERRY BEET SALAD</b> ⓘ	<b>16</b>
Spring Mix   Watermelon Radish   Blueberries   Feta Cheese   Champagne Citrus Vinaigrette	

<b>Add Chicken</b>	<b>8</b>
<b>Add Shrimp</b>	<b>12</b>
<b>Add Salmon</b>	<b>10</b>
<b>Add Snapper</b>	<b>15</b>

## ENTRÉES

<b>PESTO CHICKEN SANDWICH</b>	<b>25</b>
Whole Grain Wheat Bread   Pesto Mayo Tomato   Red Onion   Arugula   Pepper Jack Cheese   Side of Chips <i>*Add Bacon - \$4 upgrade</i>	
<b>CALIFORNIA BLT</b>	<b>24</b>
Sourdough Bread   Bacon   Bibb Lettuce Tomato   Avocado   Roasted Garlic & Jalapeño Mayo   Side of Chips	
<b>THE IMPOSSIBLE BURGER</b>	<b>20</b>
Vegan Cheddar Cheese   Vegan Bun   Bibb Lettuce   Tomato   Spicy Mayo   Side of Chips <i>*Substitute with Snapper upon request +3</i>	
<b>THE BLACKENED WRAP</b>	<b>26</b>
Choice of Blackened Shrimp or Fish   Slaw Pineapple   Tomato   Spinach Tortilla   Side of Chips	
<b>Shrimp</b> _____	<b>Fish</b> _____
<b>SEARED SNAPPER</b> ⓘ	<b>27</b>
Seared Snapper   Sweet Potato Puree Roasted Brussel Sprouts   Red Peppers Carrots   Garlic Oil	
<b>LUMP CRABCAKES</b>	<b>31</b>
Radicchio   Spring Mix Salad   Balsamic Vinaigrette   Cajun Aioli	
<b>SOUTHWEST BOWL</b> ⓘ	<b>28</b>
Choice of Chicken Or Shrimp   Rice   Mango Corn Salsa   Black Beans   Baby Heirloom Tomatoes   Guacamole   Arugula   Cheddar Cheese   Red Onions   Chipotle Sauce   Limes	
<b>Chicken</b> _____	<b>Shrimp</b> _____

## SWEETS

<b>KEY LIME PIE</b>	<b>11</b>
<b>CHEESECAKE</b>	<b>11</b>
<b>CHOCOLATE MOUSSE CAKE</b>	<b>11</b>

**Kitchen Service Hours: 11:00AM – 3:00PM**

**Bar Service Hours: 10:30AM – 4:00PM**

**\*Please allow 30 minutes for food orders to be made and delivered\***

ⓘGluten-Free

Consuming raw or under cooked meats & seafood can cause serious health problems.

Prices subject to service charge & sales tax. Menu subject to change.



## SIGNATURE COCKTAILS

<b>BLUEBERRY BLISS</b>	<b>15</b>
Titos Vodka   Blueberry Puree   Fresh Blueberries   Lemon Juice   Champagne Floater	
<b>RELAXING RAZ</b>	<b>15</b>
Titos Vodka   Raspberry Puree   Fresh Raspberries   Lemon Juice   Champagne Floater	
<b>SPA COLLINS</b>	<b>16</b>
Grey Goose Vodka   Lemon Juice   Cucumber   Agave   Ginger Syrup   Club Soda	
<b>SPA TINI</b>	<b>15</b>
Chamomile Infused Vodka   Lemon Juice   Agave   Prosecco Floater	
<b>STRAWBERRY FRENCH</b>	<b>15</b>
Tanqueray Gin   Lemon Juice   Elderflower Liqueur   Strawberry Puree   Champagne	
<b>SPA DAY LEMONADE</b>	<b>15</b>
Titos Vodka   Raspberry & Blueberry Puree   Lemonade Lemon Juice   Club Soda   Fresh Berries	
<b>BLUSHING HEAT</b>	<b>15</b>
Pineapple Infused Titos Vodka   Muddled Strawberries & Jalapeños   Lemon Juice   Strawberry Puree   Sweet & Spicy Sugar Rim	
<b>CUCUMBER KIWI MULE</b>	<b>15</b>
Cucumber Infused 5 Sisters Vodka   Kiwi Puree   Lime Juice   Ginger Beer	
<b>ISLAND MOJITO</b>	<b>15</b>
Coconut Rum   Mint   Ginger Syrup   Pineapple Puree   Lime Juice   Club Soda	
<b>GIN AWAKENING</b>	<b>15</b>
Tanqueray Gin   Elderberry Liqueur   Lime Juice   Mint   Cucumber   Agave   Ginger Syrup   Club Soda	
<b>SKINNY MARGARITA</b>	<b>16</b>
Patron Silver Tequila   Lime Juice   Agave   Cointreau   Club Soda <i>*Jalapeño Infused Patron - \$1 upgrade</i>	
<b>SPICY BLACKBERRY MARGARITA</b>	<b>17</b>
Jalapeño Infused Patron   Cointreau   Cucumber Syrup   Fresh Blackberries   Lime Juice   Club Soda	
<b>BOURBON BLUES</b>	<b>16</b>
Makers Mark Bourbon   Cointreau   Lemon Juice   Bitters   Blueberry Puree   Fresh Orange	

## SPARKLING COCKTAILS

<b>MIMOSA BAR</b>	<b>14</b>
Champagne with Choice of Juice/Puree: Orange   Cranberry   Pineapple   Grapefruit   Apple   Pomegranate   Peach   Strawberry   Mango	
<b>APEROL SPRITZ</b>	<b>15</b>
Prosecco   Aperol   Club Soda	
<b>SPARKLING STRAWBERRY</b>	<b>15</b>
Champagne   Strawberry Puree   Fresh Strawberries	
<b>MOET ICE IMPERIAL</b>	<b>20</b>
Moet Ice Imperial   Orange & Lemon Slice	

## FROZEN COCKTAILS

<b>DAQUIRIS</b>	<b>12</b>
Strawberry   Peach   Lime   Mango   Banana   Piña Colada   Guava <i>*Add Floater - \$3 upgrade</i>	
<b>PARADISE BAY</b>	<b>15</b>
Coconut Rum   Lime Juice   Passion Fruit Puree   Guava Puree   Mint	
<b>FROSÉ</b>	<b>15</b>
Rosé   Fresh Lemonade   5 Sisters Vodka   Champagne   Raspberry Puree	
<b>HIGH TIDE</b>	<b>15</b>
Captain Morgan Rum   Coconut Rum   Pineapple Puree   Lemonade   Blue Curacao Floater	
<b>CASAMANGO</b>	<b>17</b>
Casamigos   Cointreau   Fresh Lime Juice   Mango Puree   Strawberry Puree	

## BEER

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<b>CORONA</b>	<b>CORONA LIGHT</b>
<b>YUENGLING</b>	<b>SIERRA NEVADA</b>
<b>INTUITION I-10</b>	<b>BLUE MOON</b>
<b>MICHELOB ULTRA</b>	<b>STELLA</b>

*\*Please see a server for our wine list*

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