STARTERS

GF | STEAMED EDAMAME | 10

Steamed and tossed with olive oil and smoked sea salt

GF | DYNAMITE SHRIMP | 13 1/2 lb of jumbo shrimp, lightly fried and tossed in spicy dynamite sauce, served over Asian slaw

> GF* | SMOKED FISH SPREAD | 12 Smoked mahi mahi fish spread, served with assorted crackers and pita

GF* | CHARCUTERIE PLATE | 10 Assorted cheeses, meats, dried fruits, nuts and crackers

GF* | AVOCADO DILL PICKLE DIP | 12 Creamy dip made with fresh avocado, dill and sour cream, served with tortilla chips and pita

KOREAN BBQ PORK MEATBALLS | 10 House-made Asian pork meatballs, tossed in tangy Korean BBQ

BONELESS CHICKEN SKEWERS | 12

Boneless, breaded chicken bites, tossed in your choice of sauce: Hot, Mild, Honey BBQ, Dave's Special Sauce or Nashville Hot Sauce, served on bamboo skewers

SALADS

V GF* | PLANTATION CLUB SALAD 6 | 9 Half or full salad with chopped romaine, mixed greens, cherry tomatoes, cucumbers, carrot curls, red onions and croutons, served with choice of dressing

V GF* | CLASSIC CAESAR | 9 | 11 Romaine topped with grated Parmesan cheese and house-made croutons, tossed in creamy Caesar dressing

KEY WEST SHRIMP SALAD | 15 Mixed greens, cucumbers, Mandarin oranges, cherry tomatoes, crisp macadamia nuts and coconut shrimp, served with Key lime vinaigrette

> CHERRY TOMATO SALAD | 15 Cherry tomatoes, crispy pita, fresh jalapeños, and dill, served with spicy citrus dressing

GF* | FILET AND WEDGE SALAD | 20 4oz center-cut filet and iceberg wedge with chopped bacon and grape tomatoes, served with blue cheese dressing and an onion ring

GF | TUNA POKE BOWL | 20 Ahi tuna poke, served over rice and Asian vegetables with carrots, cucumber, avocado and a spicy aioli

ADDITIONAL PROTEIN Grilled or Blackened Chicken or Shrimp +6 Grilled or Blackened Salmon +10

HOUSE-MADE DRESSINGS Buttermilk Ranch | Balsamic Vinaigrette | Caesar Chipotle Ranch | Zesty Sesame | Blue Cheese | Italian

HANDHELDS

Served with choice of side: French fries, sweet potato fries, coleslaw, salad or fresh fruit

DYNAMITE CHICKEN SLIDERS | 15 Tender breaded chicken breasts tossed in a dynamite sauce, topped with tangy slaw and served on mini brioche buns

OLD SCHOOL BURGER | 17 8oz Angus beef topped with lettuce, tomato, onion and choice of cheese, served on a buttery toasted kaiser bun

CLUB WRAP | 15 Sliced roasted turkey, honey ham, crispy bacon, Swiss cheese, lettuce, tomato and mayo, served in an herb wrap

GF* | GROUPER TACOS | 15 Three soft tacos loaded with blackened or fried grouper, coleslaw, diced tomatoes, lime crema and fresh cilantro

MAHI MAHI SANDWICH | 18 80z mahi mahi filet, grilled or blackened, served on a kaiser roll with lettuce, tomato, red onion and lemon

ENTRÉES

Served with salad and choice of two sides: French fries, sweet potato fries, coleslaw, house whipped potatoes, baked potato, vegetable of the day, rice pilaf, onion rings, tater tots or fresh fruit

GF | BROWN SUGAR BOURBON-SEARED NY STRIP | 40 10oz prime NY strip steak, rubbed with a brown sugar bourbon spice and seared, topped with bourbon glaze

GF | SEARED SEA SCALLOPS | 30 Fresh sea scallops, seared and topped with a citrus gremolata

GF | CHICKEN SALTIMBOCCA | 30 Twin seared chicken breasts, roasted red peppers and crispy prosciutto, topped with a brown butter sage cream sauce

> GF | MISO SEA BASS | 40 Flaky sea bass filet, marinated and seared in a miso glaze, topped with a coconut miso emulsion

> > GF | TWIN TENDERLOINS | 45 Twin 4oz center-cut filets, grilled to your liking, topped with red wine demi-glace

CHICKEN CORDON BLEU | 30 Tender chicken breast, rolled around smoky ham and creamy cheese, lightly fried, served with sauce supreme

GF | MARINATED FLAT IRON STEAK | 30 8oz marinated flat iron steak, grilled and sliced, topped with house-made chimichurri sauce

Served with salad

STUFFED CHICKEN PARMESAN | 30 Tender chicken breast, stuffed with provolone cheese, lightly breaded and fried, topped with more cheese, served over angel hair pasta with house red sauce

GF* | CAJUN SHRIMP PASTA | 30 Jumbo shrimp, lightly dusted with Cajun spice and sautéed with peppers and onions, tossed in a cajun cream sauce, served over pappardelle pasta



V | Vegetarian GF | Gluten Free **GF*** | Gluten Free Available Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any food allergies.