

WATERFRONT

RAW BAR

☉ Smoked Seafood Dip — 17

House blend served with cowboy candy, celery, red onion.

☉ Oysters on the Half Shell — MP

Cocktail sauce and horseradish

☉ Jumbo Shrimp Cocktail — 24

5 jumbo shrimp served with cocktail sauce.

APPETIZERS

Calamari — 17

Calamari and pepper rings lightly fried, served with a San Marzano sauce, sriracha aioli and sweet Thai chili aioli

Shishito Peppers — 14

Fire roasted, blistered peppers sprinkled with sea salt flakes, lavender dijon sauce
+ **GF

Cornbread Skillet — 13

Baked sweet cornbread. Topped with beef short rib, cowboy candy, and our Alabama white BBQ sauce.

Moroccan Cigars — 17

Fried egg rolls stuffed with fork tender braised beef short rib and smoked Gouda cheese with golden BBQ sauce

Thai Shrimp — 15

Lightly battered and fried, tossed in our signature Thai sauce

Charcuterie Board — 26

A variety of 4-5 artisanal cheeses, honeycomb, grapes, strawberries, prosciutto, salami, fig jam

Buffalo Cauliflower — 15

Karaage battered cauliflower fried golden brown and tossed in Nashville hot sauce with crumbled bleu cheese, honey

Guacamole Bowl — 13

Fresh guacamole made to order with Hass avocados, house made tortilla chips

Bourbon Bacon Jam — 13

Crispy smoked applewood bacon, Spanish onions, brown sugar & apple cider vinegar

Avocado Wedges — 15

Lightly breaded, fried Hass avocados, sriracha aioli, cotija cheese

☉ Steamed Clams — 23

Middlenecks steamed in a garlic white wine broth and andouille sausage

☉ Steamed Mussels — 21

PEI mussels steamed in a San Marzano sauce

Tuna Poketini — 19

Layers of avocado, mango salsa, and diced Saku Tuna* tossed in a sweet soy ginger glaze

Oceanside Beignets — 15

Crab and shrimp fried beignets, seafood bay honey Dijon

Korean Sticky Wings — 19

Lollipop chicken wings tossed in gochujang sauce

Dynamite Scallops — 21

Crab encrusted Asian glacage, Asian slaw, basil oil

Crab Avocado

Mango Stack — 23

Jumbo lump crab meat tossed in remoulade layered with avocado and mango salsa

SALADS & SOUP

Waterfront Salad — 14

Mixed greens, cucumber, cherry tomato, carrot, dates, and sunflower seeds tossed with a poppy seed vinaigrette.

☉ The Wedge — 13

Iceberg lettuce with peppermill bleu cheese dressing, topped with cherry tomatoes, smoked applewood bacon pieces, onions and crumbled bleu cheese.

Grilled Caesar — 16

Grilled romaine heart, Caesar dressing, Parmesan cheese.

Strawberry Fields — 16

Mixed greens tossed with fresh strawberries, crumbled bleu cheese, red onion, and strawberry champagne vinaigrette.

ADD CRAB CAKE \$18, SALMON \$12, CHICKEN \$10, SHRIMP \$10, SCALLOPS \$20

French Onion — 13

Traditional style French onion soup with provolone cheese

Lobster Bisque — 14

Rich bisque laced with sherry

Clam Chowder — 12

TACOS

Avocado Tacos — 16

Three crunchy shell tacos with cabbage, fried panko bread crumb crusted avocado, cotija cheese, and sriracha aioli.

Tuna Tacos — 19

Three crunchy shell tacos layered with avocado, mango salsa, ahi tuna tossed in a soy ginger glaze and sesame seed blend.

Shrimp Tacos — 18

Three soft shell tacos layered with marinated shrimp, cilantro, lime, cabbage, sriracha garlic lemon aioli, cotija cheese, avocado.

Short Rib Tacos — 19

Three crunchy shell tacos layered with cabbage, shredded short rib, cowboy candy, Alabama white BBQ sauce, cotija cheese

ALL TACOS SERVED WITH CHIPS. ADD A SIDE OF GUACAMOLE FOR \$3.

SANDWICHES

☉ Salmon BLT — 20

Grilled Salmon, bibb lettuce, tomato, smoked applewood bacon, and caper dill aioli on a ciabatta roll.

Crispy Chicken Sandwich — 17

Karaage battered and deep fried, bibb lettuce, tomato, pickle chips, and gochujang aioli served on a brioche bun.

☉ House Burger — 18

8 oz. custom burger blend, bourbon bacon jam, bibb lettuce, tomato, and herb goat cheese served on a brioche bun.

☉ Lobster Roll — 29

Lobster claw meat, mayonnaise, celery, red onion, and fresh dill served on a brioche roll.

Crab Cake Sandwich — 21

Pan seared crab cake, bibb lettuce, tomato, and tangy mustard sauce served on a brioche bun.

Short Rib Grilled Cheese — 19

Shredded braised short rib, caramelized onion, and white American cheese served on Texas toast.

ALL SANDWICHES SERVED WITH FRIES.

DESSERT

Chef's Cheesecake — 10

Key Lime Pie — 12

Creme Brûlée — 10

Sorbet — 7

Chocolate Cake — 12



*GF options available upon request for menu items marked.

*Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

If you have a chronic illness of the liver, stomach, blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

*Gratuity of 20% will be added to large parties of 10 or more.

MARTINIS

Fragola Selvatica — 14

Citrus vodka, fresh strawberry, mint, cucumber, basil, lemon, St.Germain

Thai Garden — 16

Botanist gin, lemongrass, ginger, honey

Peartini — 16

Pear vodka, fresh lemon, organic pear juice, St.Germain, prosecco reduction

The Geisha — 14

Ginjo sake, Nigori sake, Japanese plum wine, Creme de Violette, butterfly pea tea

SMOKE ON THE WATER

Durazno Margarita — 16

Teremana tequila, grilled peach puree, fresh lemon juice, agave

Double Trouble — 16

Woodford reserve, black cherry, fig bitters, walnut bitters, PX Sherry

Rosemary's Crush — 16

Makers Mark, fresh lemon, rosemary reduction

SWEETER SIDE

Chocolate Covered Orange — 13

Dorda Dark Chocolate, Cointreau, Vanilla Vodka, fresh orange juice

The Espresso — 16

Vanilla vodka, espresso, Kahlua

Frambiose Blanche — 14

Vodka, Chambord, white chocolate liqueur

Salted Caramel — 13

Dorda Salted Caramel and Stoli Vanilla

TROPICAL

Kool-Berry Thyme — 16

Citrus vodka, macerated berries, fresh thyme and lavender reduction, elderflower, fresh lemon

El Diablo — 16

Chipotle tequila, mezcal, Cointreau, grilled pineapple, fresh cilantro, lime, agave

Pink Flamingo — 14

Sayuri Japanese sake, coconut puree, cranberry, orange and fresh lemon juice, butterfly pea tea

Mango Tango — 14

Mango rum, mango nectar, fresh mint, fresh lime juice

Peaches in Paradise — 14

Ketel One Peach, roasted peach puree, coconut, mint, blood orange Pellegrino

Blackberry Bliss — 16

Silver tequila, muddled blackberries, Pomegranate liqueur, Chambord, grapefruit

Bali Breeze — 14

Coconut Rum, Coconut, Pineapple, Fresh Lime, Floater

Waterfront Cooler — 16

Hendricks gin, St. Germain, fresh mint, cucumber, fresh lime, agave

The Sorrento — 15

Kentucky Bourbon, Amaretto Disaronno, black cherries, fresh lime

BUBBLES

Bourbon Bumblee — 16

Makers Mark, fresh orange & lemon juice, honey, La Marca prosecco

Hibiscus & Harmony — 16

La Marca prosecco, hibiscus extract, hibiscus flower

Ms. Lavender in the

Conservatory — 16

St. Germain, Creme 'de Violette, fresh lemon juice, Rose' prosecco

Grapefruit Blush — 14

Nigori sake, sparkling grapefruit, sage reduction

WINE

Chalk Hill, Chardonnay - Glass \$14

Stemmari, Pinot Grigio - Glass \$12

Joel Gott, Cabernet Sauvignon - Glass \$15

Caramel Road, Pinot Noir - Glass \$13

DRAFT BEER

A10, Red Lager- Copperpoint \$8.25

Floridian, Wheat- Funky Buddha \$8

Copperpoint Lager- Copperpoint \$8

Iguana Bait, Kolsch - Florida Brewing \$8

No Wake Zone, Blonde, Islamorada \$8

Fresh Hazy IPA- Civil Society \$8.75

Beach Access, Light Lager, Civil Society- \$8

Tag & Release, Amber Ale- Sailfish \$8

Triggerfish, Porter- Sailfish \$8

Palm Beach Pilsner- Twisted Trunk \$8

Jai Alai, IPA- Cigar City \$8

Treasure Kolsch- Walking Tree \$8

BOTTLED BEER

Samuel Adams- Boston Lager \$7

Miller Lite \$6

Budweiser \$6

Bud Light \$6

Blue Moon \$7

Corona \$7

Modelo \$8

Coors Lite \$6

Michelob Ultra \$6

Heineken \$7

Yuengling \$6

Shiner Bock \$8

Andygator \$8

Stella \$7

Stella Zero \$7

Bells Two Hearted IPA \$8

Lagunitas IPA \$7

HAPPY HOUR

MONDAY THROUGH FRIDAY AT THE BAR AND DESIGNATED LOUNGE AREA 3PM-6PM

FEATURED SPIRITS

Tequila

Cabo Wabo Blanco

Casa Dragones

Don Julio 1942

Don Julio Anejo

Patron Silver

Patron Anejo

Quintaliza

Bourbon/Whiskey

Angels Envy

Basil Hayden

Bookers

Knob Creek

Makers Mark

Woodford Reserve

Gin

Hendricks

Nolets

Botanist

Vodka

Grey Goose

Belvedere

Chopin

Chopin Wheat

Titos

Scotch

Aberlour

Glenlivet 18yr

Johnnie Walker Blue

The Macallan 12yr

The Macallan 18yr

Oban 14yr

Talisker

Rum

Don Q Anejo

Havana Club Anejo

Pilar Blonde

Pyrat XO

Ron Zacapa 23yr

Cognac

Courvossier VS

Courvossier VSOP

Hennessey VSOP

Remy Martin XO