

Appetizers

SUNDRIED TOMATO CHICKEN QUESADILLA *(Sharable)* **28**

Tender Chicken Adobo in Rich Blend of Spices, Pimento Cheese, Creamy Avocado, Roasted Corn Relish, Crema, Pico de Gallo Salsa

GRILLED MARGARITA FLATBREAD **22**

Grilled Flatbread, Fresh Mozzarella, Heirloom Tomatoes & Fresh Basil

COLD WATER LOBSTER BISQUE **18**

Rich and Creamy Blend of Tender Lobster Meat and Aromatic Vegetables Infused with a Touch of Sour Cream

COCONUT CHICKEN TENDERS **18**

Marinated in a Blend of Spices, Coated in a Crispy Coconut Crusted, Florida Citrus Chili Dipping Sauce

Entrées

***FILET MIGNON** **48**

Grilled Filet, Cabernet Demi-Glaze, Yukon Gold Whipped Potatoes

TEMPURA SHRIMP **44**

Light Tempura Battered Jumbo Shrimp, Japanese Sticky Rice, Bok Choy, Mushrooms, Red Peppers, Kalbi Sesame Glaze

***AMERICAN STYLE KOBE BEEF SLIDERS** **44**

Bacon Onion Jam, Sharp Cheddar, Herb Aioli, Choice of Vegetables or Truffle Parmesan Fries

***MISO ROASTED ATLANTIC SALMON** **44**

Togarashi Sushi Rice, Asian Slaw with Sesame Ginger Vinaigrette

SHARK'S BURGER **42**

Grilled Certified Angus Beef on a Brioche Bun, Lettuce, Tomato, Red Onion, Bacon Onion Jam, Mayo Aioli, Choice of American, Swiss, or Sharp Cheddar Cheese with Vegetables or Truffle Parmesan Fries

***GRILLED LAMB CHOPS** **40**

Marinated Fresh Garlic and Rosemary, Brushed with a Tomato Greek Sauce, Whipped Yukon Gold Mashed Potatoes, Greek Chimichurri and Tzatziki Sauce

SEARED GARLIC & ROSEMARY CHICKEN **38**

Airline Chicken Breast Marinated in Garlic and Rosemary, Served with Mashed Potatoes, Sautéed Spinach and Leeks, Topped with a Mushroom Demi

GUACAMOLE TURKEY BURGER **33**

Vine Ripe Tomato, Grilled Red Peppers, Garlic Aioli, Choice of Vegetables or Truffle Parmesan Fries

CAJUN CHICKEN TACOS **32**

Roasted Corn, Tomato and Cilantro Salsa, Grilled Pepper Coulis, Feta, Choice of Vegetables or Truffle Parmesan Fries

GRILLED BASIL-PESTO SANDWICH **31**

Toasted Ciabatta Roll, Marinated Chicken Breast, Fresh Mozzarella, Heirloom Tomato, Arugula, Choice of Vegetables or Truffle Parmesan Fries

QUINOA TABBOULEH BOWL **29**

Quinoa, Tabbouleh, Cucumbers, Parsley, Mint, Tomatoes, Peppers, Balsamic Vinaigrette

Add Salmon 13 Add Shrimp 11 Add Chicken 9

Salads

CAPRESE SALAD **25**

Heirloom Tomatoes, Fresh Mozzarella, Basil, Drizzled with Balsamic Glaze

GREEK SALAD **25**

*Fresh Greens, Red Onion, Cucumbers, Peppers, Tomato, Feta Cheese
Served with Greek Vinaigrette*

CAESAR SALAD **25**

Fresh Chopped Romaine, Shaved Parmesan Cheese, Garlic Herb Croutons Served with Traditional Caesar Dressing

Add Salmon 13 Add Shrimp 11 Add Chicken 9

Desserts

CHOCOLATE CAKE CONFUSION **16**

Brownie and Chocolate Cake Filled with Fudge and Enrobed in Ganache

CANNOLI CAKE **16**

Four Layers of Yellow Cake, Orange Cream, Chocolate Chips and Topped with a Mini Cannoli

WHITE CHOCOLATE RASPBERRY CHEESECAKE **16**

Smooth, White Chocolate Cream Cheese Filling, Raspberry Coulis

CHOCOLATE CHIP COOKIE PLATTER **16**

Whipped Cream, Sprinkles, Scoop of Vanilla Ice Cream

BOWL OF ICE CREAM **14**

BOWL OF FRUIT **13**

MAKE IT A LA MODE **2**

Kid's Menu

Age 9 & Under - Make Your Own Meal 19

PICK AN ENTRÉE

Chicken Tenders

Turkey Burger

Hot Dog

Chicken or Cheese Quesadilla

Cheeseburger

Macaroni & Cheese

PICK A SIDE

Garden Salad

Fries

Mashed Potatoes

Seasonal Vegetables

PICK A DESSERT

Shark Sundae

Fresh Seasonal Fruit

For your convenience, an 18% service charge will be added to parties of six or more.

Our kitchen contains products with major food allergens, including milk, eggs, wheat, soy, peanuts, tree nuts, sesame, fish, and shellfish. While we take steps to reduce the risk of cross-contamination, we cannot guarantee that any item is completely allergen-free. Ingredient formulations may change without notice. Please inform a team member of any food allergies prior to ordering.

*Consuming raw or undercooked meats, poultry, fish, shellfish, or eggs may increase the risk of foodborne illnesses.