

Appetizers

SUNDRIED TOMATO CHICKEN QUESADILLA (Sharable) 28

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

GRILLED LAMB CHOPS 20

Roasted Potatoes, Rosemary, Greek Tzatziki Sauce

COLD WATER LOBSTER BISQUE 18

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

COCONUT CHICKEN TENDERS 18

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

Entrées

***WAGYU SLIDERS** 42

Sweet Caramelized Onions, Vine Ripe Tomato, Sundried Tomato Pesto, Choice of Vegetables or Truffle Parmesan Fries

***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, Arugula, Choice of Vegetables or Truffle Parmesan Fries

***MISO GRILLED ATLANTIC SALMON** 45

Togarashi, Sushi Rice, Asian Slaw with Sesame Ginger Vinaigrette

***GRILLED LAMB CHOPS** 40

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

GUACAMOLE TURKEY SLIDERS 32

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

CHICKEN QUINOA TABBOULEH BOWL 29

Grilled Chicken Quinoa, Tabbouleh, Cucumbers, Parsley, Mint, Tomatoes, Peppers, and Balsamic Vinaigrette

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

Kid's Menu

Age 9 & Under - Make Your Own Meal 19

PICK AN ENTREE

Chicken Tenders Macaroni & Cheese
Hot Dog Angel Hair Pasta
Turkey Burger Slider with Tomato Sauce

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 allergens, including tree nuts, peanuts, soy, sesame, dairy, eggs, seafood, and shellfish. While we take steps to reduce cross-contamination, we cannot guarantee safety for individuals with food allergies. Suppliers may also change ingredient formulations without notice. Please inform us of any allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Our beverage menu features brands that are dedicated to animal rehabilitation, conservation, and humanitarian efforts. Please join us in toasting to SeaWorld's over 50 year legacy of rescuing and rehabilitating animals in need.



Cocktails 16

PUFFIN’S KISS

Tito’s Vodka, Calypso Silver Rum, Midori, Peach Schnapps, Pineapple

TROPICAL TURTLE HURRICANE

Calypso Silver Rum, Calypso Spiced Rum, Pineapple Juice, Passion Fruit, Mango

SEA SANGRIA

PulpoLoco Sangria, Fresh Fruits, Red, White or Rosé

OCTOPUS OLD FASHIONED

Jim Beam Bourbon, Blood Orange Bitters, Orange Peel, Dark Cherry

MAKO MARGARITA

Juarez Silver Tequila, Blue Curacao, Triple Sec, Lime Juice

SHARK TOOTH

Bombay Gin, Sparkling Wine, St Germain, Lemon Juice, Simple Syrup

Featured Wines

BENZIGER FAMILY WINERY

Commitment to Sustainable, Biodynamic Farming

“At Benziger Family Winery we like to think our wines have character and conscience. This means that they’re not only great in the glass, they’re grown in a way that’s good for the environment too. All four of our estate vineyards are Demeter-certified Biodynamic. Biodynamics is the highest level of organic farming. We don’t just farm this way because we think caring for the land is the right thing to do, it also happens to be the best way to make distinctive, authentic wines.”

LIVING CORAL

Relief for the Reef

The Living Coral Foundation is focused on raising awareness of the global coral reef crisis and taking action to ensure that these vital undersea ecosystems do not perish from our planet by providing financial contributions to organizations working to educate people on the importance of coral reefs, restore their health, and ensure their survival for future generations.

White & Sparkling

SPARKLING MOSCATO ROSE

Living Coral, Italy

CHARDONNAY

Benziger Family Winery, CA

SAUVIGNON BLANC

Benziger Family Winery, CA

ROSE

SeaGlass, CA

PINOT GRIGIO

SeaGlass, CA

Glass | Bottle

14 53

14 53

14 53

14 48

13 48

Red

MERLOT

Benziger Family Winery, CA

CABERNET SAUVIGNON

SeaGlass, CA

PINOT NOIR

Benziger Family Winery, CA

Glass | Bottle

14 53

15 56

14 48