

TO DRINK

WINE			GL BTL
CHAMPAGNE & SPARKLING MASCHIO PROSECCO TAITTINGER BRUT TAITTINGER NOCTURNE TAITTINGER NOCTURNE ROSÉ VEUVE CLICQUOT BRUT VEUVE CLICQUOT ROSÉ			13 55 150 165 195 225 375
WHITE YEALANDS SAUVIGNON BLANC JUSTIN SAUVIGNON BLANC SANTA MARGHERITA PINOT GRIGIO BECKON CHARDONNAY LAGUNA VINEYARD CHARDONNAY			12 48 15 60 15 52 13 52 15 63
ROSÉ MINUTY WHISPERING ANGEL BERTAUD DOMAINE BELIEU			12 48 14 56 15 60
RED GRAFFIGNA MALBEC CHLOE PINOT NOIR LYRIC BY ETUDE PINOT NOIR KENWOOD MERLOT SAN SEBASTIAN CABERNET SAUVIGN	ON		12 48 13 52 15 60 13 52 14 55
BEER		NON-ALCOHOLICS	
DUE SOUTH CATEGORY 3 IPA HEINEKEN	8 7	RED BULL regular or sugar free	5
CORONA EXTRA	7	SODA 120Z CAN coke, diet coke, sprite, ginger ale	3
CORONA LIGHT STELLA ARTOIS	7 7	FIJI WATER 500 ML FIJI WATER 1 L	6 9
PERONI BUD LIGHT	7 6	SAN PELLEGRINO 500 ML	6

ICED TEA JUICE OR MILK

BUD LIGHT BUDWEISER CLAUSTHALER NON-ALCOHOLIC

KIDS MENU

12 & under | complimentary for kids under 5
sun-thu 11am-10pm | fri-sat 11am-11pm

CHEESEBURGER TIME! cheeseburger plain, kaiser white bun, french fries	9
CHICKEN TENDERS (2PCS) white meat free range chicken, honey mustard, french fries	9
LITTLE PASTA v corkscrew noodles with choice of sauce. marinara - red, four cheese - white or butter & parmesan	9
CHICKEN QUESADILLA grilled chicken, cheddar cheese, flour tortilla	9
HOT DOGGY grilled all beef frankfurter, bun	9
A 20% service charge and \$3.00 delivery fee will apply. A 10% state sales tax will be added to the tota Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of fo	



BREAKFAST

LUNCH & DINNER SUN-THU 11AM-10PM | FRI-SAT 11AM-11PM

BEVERAGES —		
CHILLED JUICE orange, tomato, cranberry, apple, pineapple, gra	pefruit	4
MILK whole, chocolate		4
FRESHLY BREWED COFFEE	Small Pot 10	Large Pot 15
ESPRESSO	Single	4 Double 6
CAPPUCCINO OR LATTE		6
HOT TEA tazo english breakfast, earl grey, chamomile, g	reen	4
HEALTHY STARTS		
SEASONAL LOCAL FRUIT PLATE		12
CHOICE OF CEREAL WITH MILK special k, honey oats, frosted flakes, corn flake fruit loops, mini wheats, wheaties	S,	7
GREEK YOGURT PARFAIT		10
HOT OATMEAL brown sugar, seasonal berries, raisins		10
EGGS AND SPECIALTIES ———		
AMERICAN BREAKFAST two eggs your way, choice of sausage or bacon potatoes, toast, coffee, juice	n,	15
SHELBORNE OMELET three eggs, three fillings, breakfast potatoes, to	oast	15
BUTTERMILK WAFFLES pure vermont maple syrup +4 berries		14
SMOKED SALMON toasted bagel, cream cheese, capers, red onion	n, tomato	17
THE SIDES —		
BACON OR CHICKEN APPLE SAUSAGE		5
BREAKFAST POTATOES		4
TOAST OR ENGLISH MUFFIN cream cheese		3
BAGEL cream cheese		4

SMALL PLATES & SNACKS —————		
SPICY CHICKEN WINGS house ranch, celery	6pcs 9 10pcs 14	
ISLAND NACHOS v black beans, tortilla/plantain/root chips, queso fresco, salsa, pickled chilies, smashed sambal avocado +3 spiced grilled jerk chicken	13	
TUNA POKÉ BOWL (OR SALMON) 5oz local yellowfin tuna, sushi rice, ponzu sauce, hijiki & wakame seav avocado, sweet soy, sambal, scallion, toasted sesame, cashews	veed,	
CHICKEN QUESADILLA grilled chicken, cheese, ginger black beans, pico de gallo, lime crema	14	
JACKMAN RANCH FLORIDA WAGYU SLIDERS (3EA) potato buns, pickled red onion, green tomato catsup, baby watercres +1 add cheese	14	
SALADS —		
GRILLED SALMON AVOCADO SALAD faroe island salmon, arugula, avocado, quinoa, sunflower seeds, lemon basil vinaigrette	18	
CLASSIC CAESAR romaine hearts, anchovy laced olive oil dressing, shaved & grated parmesan cheese, olive oil crostini, shaved watermelon radish, ancho	12 vy filets	
MEDITERRANEAN GRILLED YELLOWFIN TUNA heirloom tomato, kalamata olive, boiled egg, red onion, baby arugula, caponata, feta, peppers, olive oil toast, avocado, sherry-lime vinaigrette	18	
GRILLED JERK CHICKEN & SPINACH BOWL shaved red onion, cremini mushroom, mango, frissee', poblano peppetard dressing	16 er, honey mus-	
VEGAN MIXED GREENS BOWL v cucumber, carront, onion, mushroom, heirloom tomato	12	
SATAYS ————————————————————————————————————		
CHICKEN 8 GRILLED STEAK 10 SHRIMP 10		

CRISPY YUCA FRIES

W/ GARLIC MAYO V

SIDES 6 EACH —

SEA SALT FRENCH FRIES V

STEAMED SUSHI RICE V
SWEET POTATO FRIES V

SMALL HOUSE SALAD V

8

SANDWICHES —

JERK CHICKEN SANDWICH

All Sandwiches com with Sea Salt French Fries can substitute with any other side item

island spiced & grilled chicken, avocado, lime cilantro aioli, heirloom tomato, red onion, lolla rossa lettuce, toasted brioche roll	14
BEACH CLUB SANDWICH grilled turkey, avocado, bacon, lettuce, tomato, lime garlic mayo	16
HOUSE CHAR-GRILLED BEEF BURGER cremini mushroom, crispy shallot, lolla rossa lettuce, heirloom tomato, grained dijon mustard, toasted brioche bun +1 cheese +1 crisp bacon	17
CHIPOTLE BLACK BEAN BURGER Iolla rossa lettuce, pickles, heirloom tomato, avocado, chipotle-lime aoli, brioche bun +2 queso fresco cheese	14
LITTLE HAVANA CUBAN SANDWICH black forrest ham, pork belly, pickles, swiss cheese, mustard	15
CATCH OF THE DAY local caught fish selection. lemon aioli, mixed greens, homestead tomatoes. choice of brioche hoagie or spinach wrap. ask for blackened!	16

14

21

WE CAN DO SOME VEGETARIAN VERSIONS TO THE ABOVE SANDWICHES. JUST ASK OUR SERVERS!

MAINS —

MAHI MAHI TACO three achiote marinated grilled mahi, queso fresco, lime, salsa, spicy aioli, flour tortillas, lime	17
GRILLED CHURRASCO 100Z yuca fries con mojo, bitter greens salad, red onion, chimichurri sauce	28

GRILLED CATCH OF THE DAY W/ HOUSE REMOULADE

fresh vegetable + choice of french fries, yuca fries, side salad, steamed rice

GRILLED SHRIMP NOODLE BOWL grilled lemongrass gulf shrimp, mango, cold vermicelli noodle salad, avocado, cilantro, scallion, thai basil, red onion, roasted peanuts, crispy shallots, nuoc cham, lime

CONSUMING RAW OR UNCOOKED BEEF, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF A FOOD-BORNE ILLNESS. PLEASE NOTE THAT SOME FOOD ITEMS WE PREPARE MAY CONTAIN NUTS OR TRACE AMOUNTS OF NUTS. PLEASE ALERT YOUR SERVER WITH ANY CONCERNS.

V = VEGETARIAN EXECUTIVE CHEF DUSTIN WARD 20% SERVICE CHARGE IS INCLUDED ON ALL CHECKS