

Limited Spring Menu 2020

SOUPS

Soup of the Day	Cup \$5	Bowl \$7	Beef Chili	Cup \$5	Bowl \$7
-----------------	---------	----------	------------	---------	----------

APPETIZERS

Smoked Fish Dip & Chips	\$10	Peel & Eat Jumbo Shrimp	\$12
Conch Fritters, Cayenne Aioli	\$11	Flash Fried Calamari	\$10
Bucket of Sriracha Wings	\$12	Sausage & Cheese Board	\$12
Quesadillas – choose Cuban Sandwich style, BBQ Pulled Pork or Jerked Chicken			\$10

SALADS

GRILLED SALMON, pickled onion, cucumber, orange, beets, goat cheese, dijon dressing	\$13
STEAK & EGG, gorgonzola, pecans, cranberry, onion, tomato, vinaigrette	\$13
BIG SHIP SALAD turkey, artichoke, bacon, cucumber, tomato, egg, bleu cheese dressing	\$12
SEARED AHI TUNA seared rare, carrot, egg, olives, tomato, cucumber, dijon dressing	\$13
BLACKENED CHICKEN pico de gallo, guacamole, corn, cheddar, tortilla chips, ranch	\$13
CLASSIC CAESAR SALAD \$9 add chicken \$13 add Dolphin, Salmon, Shrimp or Tuna	\$14

PLANT BASED

VEGGIE-CASHEW STIR-FRY, quinoa, garden fresh veggies, cashews, fresh herbs	\$13
PINTO BEAN & ZUCCHINI SLIDERS, panko crusted, griddled sliders (3)	\$12

SANDWICHES (all include fries or salad)

TBC WRAPS, choose chicken, shrimp, salmon or dolphin. Choose grilled or blackened	\$11
BBQ PULLED PORK, house-made sauce, pickles, coleslaw, brioche bun	\$11
GRILLED STEAK SANDWICH, sliced rib-eye, mushrooms, peppers, onions, swiss, on baguette	\$13
FRENCH BREAD TURKEY, house roasted breast, bacon, pepper-jack cheese, tomato, mayo	\$10
DOLPHIN or SALMON SANDWICH, grilled or blackened, lettuce, tomato, onion, brioche bun	\$12
AHI TUNA SLIDERS, seared rare, red cabbage, pickled ginger, wasabi-mayo, slider buns (2)	\$12
BUFFALO CHICKEN, fried tenders, sriracha hot sauce, lettuce, celery, bleu cheese, baguette	\$10
SOUTHERN BURGER, cheddar, bacon, coleslaw, bbq sauce, brioche bun	\$12
CAJUN BURGER, blackened, bleu cheese, grilled onions, brioche bun	\$11
YOU-BUILD-IT-BURGER, 6 oz black angus burger, or our house-made black bean burger	\$10
Add cheddar / swiss / pepper-jack / grilled onions / sautéed mushrooms / salsa	each .50¢
Add applewood smoked bacon / goat cheese / bleu cheese / guacamole / fried egg	each \$ 1

ENTREES

SHRIMP & GRITS, andouille sausage, scallions, cheddar, spicy sauce	\$19
JAMBALAYA, shrimp, crawfish, peppers, chicken, andouille sausage, rice	\$19
SEAFOOD PASTA, shrimp, mussels, calamari, fish, tomato, herbs, linguini	\$17
FISH n` CHIPS beer battered shrimp or fish with sweet potato fries	\$15
PESTO CHICKEN PASTA artichoke, sun-dried tomato, olives, goat cheese	\$14

🌿 Entrees below come with 2 sides 🌿

CEDAR ROAST SALMON on cedar plank, citrus rum molasses glaze	\$19
SEARED AHI TUNA seared rare, sweet sesame soy sauce	\$17
SAUTEED MAHI MAHI white wine, lemon, garlic, basil sauce	\$17
RIB EYE STEAK 10 oz. steak, house-cut, light salt, pepper & EVOO	\$19
BBQ ST. LOUIS RIBS slow roasted, tangy bbq sauce	½rack \$15 / Full \$19
SAUSAGE & SIRLOIN MEATLOAF house-made demiglace gravy	\$15
GRILLED PORK CHOP, stout marinated, 10 oz. bone-in, frenched	\$15

SIDES (\$3 - \$5 individual)

SIDE SALAD / COLE SLAW / VEGETABLES / QUINOA / SWEET POTATO FRIES / FRENCH FRIES
GARLIC MASHED POTATOES / DIRTY RICE / GOAT CHEESE POTATO CAKE / POTATO CAKE

Support your local brewers, farmers & fisherman to ensure your money stays here, in South Florida