

Appetizers

Lobster Strudel	\$12
<i>Lump lobster meat, shitake mushrooms, and boursin cheese rolled in flaky phylo dough</i>	
Hot Wings n' Celery	\$8
<i>A full pound of marinated wings, tossed in Buffalo, Barbecue or Sesame-Ginger sauce</i>	
Ashley Street Artichoke and Arugula Dip	\$9
<i>All are blended with cream, baked golden brown and served with garlic crustini</i>	
Boneless Chicken Fritters	\$7
<i>Tender boneless chicken strips fried and tossed in Buffalo, Barbecue or Sesame-Ginger sauce</i>	
Blue Crab & Shrimp Cakes	\$9
<i>Sweet blue crab and shrimp served with buerre-blanc and salsa fresca</i>	
Shrimp Jammers	\$9
<i>King sized shrimp stuffed with cheese and jalapenos, served with our zesty cocktail sauce.</i>	
Calamari	\$9
<i>Lightly dusted in seasoned flour, fried crispy and served with a roasted tomato marinara</i>	
Onion Petals	\$6
<i>Sweet onion petals lightly battered and fried golden, served with a chipotle dipping sauce.</i>	
Tuna Tower	\$12
<i>Seared rare Ahi tuna, Wakami salad, crispy wonton stacked with a sesame-ginger glaze</i>	
Jumbo Shrimp Cocktail	\$9
<i>5 jumbo Key West pink shrimp served with a zesty cocktail sauce</i>	

Soups

Lobster Bisque	cup \$3.5
<i>A savory blend of lobster meat, sherry, cream and cognac</i>	
	bowl \$7
Chef's Soup of the Day	
<i>The chef's daily creation, made completely from scratch</i>	
	cup \$3.5
	Bowl \$6

Salads & Sandwiches

*All sandwiches served with your choice of
steak fries, fresh cut fruit, roasted garlic mashed potato or rice pilaf*

Pear & Goat Cheese Salad \$10

Our signature salad with Chevre goat cheese, dried cranberries, pears and port wine vinaigrette

Add chicken, salmon, grouper or shrimp blackened or grilled add \$6

Buffalo Chicken Salad \$12

*Crispy fried Buffalo chicken fritters on mixed greens topped w/gorgonzola cheese
served with your choice of dressing*

Caesar Salad \$9

Crisp romaine lettuce, Asiago cheese, and garlic croutons tossed in our classic dressing

Add chicken, salmon, grouper or shrimp blackened or grilled add \$6

Soup & Salad \$9

A freshly made house or Caesar salad with a cup of our soup du jour or lobster bisque

Balsamic & Gorgonzola Salad \$10

Baby greens tossed with balsamic vinaigrette and gorgonzola cheese with vine ripe tomatoes

Add chicken, salmon, grouper or shrimp blackened or grilled add \$6

Grilled Chicken Quesadilla \$10

*Grilled chicken, cheddar and jack cheese, baby greens, tomato in a sun-dried tomato wrap
with a side of sour cream and salsa*

Sirloin Burger \$9

*Ultra-lean ground sirloin, with your choice of cheese, sautéed mushrooms, onions
and/or smoked bacon*

Grouper Sandwich \$13

Grilled, blackened or ale-batter fried, with lettuce, tomato and key-lime tarter sauce

Smoked Apple Chicken Salad Croissant \$9

*Grilled chicken, roasted granny smith apples, dried cranberries in a honey-mayo glaze
served on a flaky croissant*

Grilled Chicken Sandwich \$9

*Grilled chicken breast with your choice of cheese, sautéed mushrooms, onion
and/or smoked bacon*

Club Sandwich \$9

Smoked turkey breast, brown sugar ham, Vermont cheddar, smoked bacon, lettuce & tomato

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
Could increase your risk of food borne illnesses*

Feature Entrees

*All entrees served with roasted garlic mashed
or rice pilaf and vegetable of the day*

Filet Mignon	\$29
<i>8oz of the tenderest cut of all our steaks, chargrilled to your liking</i>	
New York Strip Steak	\$24
<i>Center cut 12oz choice sirloin steak served with a pinot noir mushroom demi-glace</i>	
Pan Roasted Prime Rib of Beef	\$20
<i>Slow roasted 10oz prime rib, served au jus, grilled or blackened</i>	
Center Cut Pork Chops	\$18
<i>Two thick, marinated boneless chops, served char grilled or blackened</i>	
Blue Crab, Shrimp stuffed Grouper	\$22
<i>Fresh grouper with sweet blue crab and shrimp, served with a lobster butter sauce</i>	
Alaskan Salmon	\$18
<i>Garlic rubbed, pesto encrusted, pan seared, served on a bed of wilted spinach</i>	
Sugarcane Skewered Shrimp	\$19
<i>10 jumbo shrimp, marinated in fresh garlic & olive oil, served char grilled or blackened</i>	
Grilled Mahi-Mahi	\$17
<i>Key West Mahi-Mahi, marinated, char-grilled and served with a golden pineapple salsa</i>	
Won Ton wrapped Shrimp	\$19
<i>Pink shrimp wrapped with crispy won-tons and served with sesame-ginger sauce</i>	
Roasted Half Chicken	\$16
<i>A full half of chicken, dry rubbed with fresh herbs and slow roasted</i>	
Sesame-Ginger Vegetable Stir Fry	\$15
<i>Fresh garden vegetables, stir-fried with a sesame-ginger glaze</i>	
Pasta Alfredo	\$15
<i>Olive oil, fresh garlic, diced roma tomatoes, baby spinach, shitake mushrooms in a creamy sauce</i>	

***Add a house salad for only \$3
or any of our specialty salads to your entrée for only \$5***

***Add a fresh grilled Chicken Breast, Shrimp Skewer, Salmon or Grouper Filet
To any of our Entrees for only \$6.00***

18% gratuity will be added to parties of six or more