

Happy Mother's Day

May 10th 2026

Appetizers

Classic Shrimp Cocktail

Grilled Lemon, Cocktail Sauce 20

Coconut Scallop Ceviche

Crispy Plantains, Ginger, Lemongrass, Coconut Milk, Green Apple, Jalapeno, Toasted Coconut Flake 24

Char-Grilled

Mediterranean Octopus

Aji Amarillo, Aji Verde, Smashed Fingerlings, Baby Arugula 26

Conch Fritters

Old Bay Remoulade, Corn Salsa 18

Kataifi-Crusted Jumbo

Lump Crab Cake

BBQ Beurre Blanc, Pickled Slaw 26

Fried Calamari Alla Vodka

Classic Vodka Sauce, Pecorino Romano Cheese, Fried Basil 19

House Smoked Wahoo Dip

Crispy Garlic Flatbread, Mixed Pickles, Charred Lemon 21

Blue Point Oysters

Half-Dozen, Long Island Sound 21

Soups & Salads

New England Clam Chowder

Old Cape Cod Recipe Cup 10 Bowl 12

Onion Soup

Topped with Crostini & Bubbling Gruyere Cheese 14

Blue Crab Bisque

Classically Prepared, Aged Sherry Cup 12 Bowl 14

Classic Caesar

House Recipe, Topped with Anchovies 18

Petite Iceberg Wedge

Avocado, Bacon Bits, Pickled Red Onion, Baby Heirloom Tomatoes, Pangrattato, Green Goddess Dressing 18

Beets & Greens

Roasted Baby Beets, Honey Whipped House Ricotta, Hydroponic Greens, Florida Orange, Candied Pecans 22

Entrées

Slow Roasted Prime Rib

Creamy Horseradish & Au Jus 12oz. 45 16oz. 55

Dockside Surf & Turf

Petite Filet with Jumbo Lump Crab, Gulf Shrimp Sauteed Spinach, Herb Compound Butter 62

Tristan Lobster Tail

Lemon Wedge, Drawn Butter 58

Chicken Milanese

Crispy Fingerling Potatoes, Cherry Tomato, Arugula, Shaved Parmesan Cheese, Lemon Beurre Blanc, Fried Capers 28

Vegan Lasagna

Slow Roasted Eggplant, Rich Mushroom-Tomato Gravy, Vegan Mozzarella, Pesto, Marinara, Tofu Ricotta, Gluten-Free Pasta 28

Seared Local Mahi

With Shrimp, Coconut-House Rice, Thai Cabbage Slaw 38

Grilled Swordfish

Jumbo Lump Crab, Seasonal Root Vegetables, Charred Tomato Hollandaise 43

Coastal Style Pan Seared Grouper

Black Rice, Carrot Puree, Blistered Cherry Tomatoes, Sauteed Vegetable Medley 52

Honey Almond Roasted Snapper

Florida Orange Beurre Blanc, Crispy Smashed Fingerling Potatoes, Grilled Asparagus 46

Coconut Crusted Halibut

Lightly Fried, Mango Sweet & Sour Sauce, Asian Pear Slaw, Steamed House Rice 41

Seared Scottish Salmon

Roasted Sweet Potato and Grilled Corn Hash, Finished with Citrus Beurre Blanc, Pickled Red Onion 39

Dessert Special

Prime Chocolate Mouse 14

Fresh Berries, House whipped Cream, Strawberry Coulis

Wines By the Glass

WHITES

SPARKLING

Segura Viudas, Brut, Spain, Split **12**
Chandon, Brut, California, Split **15**
Prosecco, Brut, Mionetto, Italy, Split **12**
Prosecco, **Rosé**, Lunetta, Italy, Split **12**
Prosecco, Brut, Villa Sandi, Il Fresco,
Venetto, Italy, (1/2 Bottle) **19**
Louis Roederer, Champagne, France, N.V. (1/2 Bottle) **58**

CHARDONNAY

House Chardonnay **11**
Kendall-Jackson, Vintner's Reserve, California **12 / 42**
Chalk Hill, Russian River Valley, California **13 / 48**
Sonoma-Cutrer, Russian River Ranches, Sonoma, CA **15/54**
Simi, Sonoma County, California (1/2 Bottle) **19**

PINOT GRIGIO

House Pinot Grigio **11**
Ruffino, Delle Venezie, Italy **12 / 42**
Santa Margherita, Alto Adige, Italy **15 / 56**
A to Z Pinot Gris, Oregon (1/2 Bottle) **18**

SAUVIGNON BLANC

House Sauvignon Blanc **11**
Oyster Bay, Marlborough, New Zealand **12 / 42**
Kim Crawford, Marlborough, New Zealand **14 / 52**
Duckhorn, Napa Valley, California **15 / 56**
Sancerre, Loire, France **18 / 68**
Chat. Ste. Michelle, Columbia Valley, WA (1/2 Bottle) **19**

ROSÉS & OTHER WHITES

Rosé, Whispering Angel, Côtes de Provence, France **14 / 52**
Rosé, Minuty, Côtes de Provence, France **16 / 58**
Rosé, Hampton Water Languedoc, France (1/2 bottle) **24**
Moscato, La Perlina, Veneto, Italy **12 / 42**
Albariño, Martin-Codax, Rias Baixas, Spain **12 / 42**
Riesling, Thomas Schmitt, Mosel, Germany **12 / 42**

REDS

PINOT NOIR

Meiomi, Monterey/Santa Barbara, California **13 / 49**
Belle Glos, Clark & Telephone, Santa Maria Valley, CA **15/58**
Elouan, Willamette Valley, Oregon (1/2 Bottle) **20**

INTERESTING REDS

Malbec, Altos del Plata, Mendoza, Argentina **12 / 42**
Merlot, Markham, California **12 / 42**
Blend, Pessimist, Daou Vineyards, Paso Robles, CA **14 / 52**
Chianti Classico, Ruffino, Tuscany, Italy (1/2 Bottle) **24**

CABERNET SAUVIGNON

House Cabernet Sauvignon **11**
J. Lohr, Seven Oaks, Paso Robles, California **14 / 52**
Quilt, Napa Valley, California **17 / 64**
Beringer, Knights Valley, California (1/2 Bottle) **18**
Justin, Paso Robles, California (1/2 Bottle) **26**

Cocktails

SPARKLING PEAR SPRITZER.....16

Grey Goose Pear Vodka, Mionetto Prosecco,
Elderflower Liqueur, Lemon Juice

DRAGON FRUIT MOJITO.....15

Bacardi Light Rum, Fresh Dragon Fruit,
Fresh Muddled Mint & Lime

STRAWBERRY LEMONADE14

Tito's Handmade Vodka, Lemonade,
Fresh Strawberry Puree, Splash Soda

RHUMBA ...PUNCH.....14

Bacardi Cuatro Rum, Coconut Syrup,
Island Juices

ORANGE CREAMSICLE.....15

Served Frozen, Orange Cream, Stoli Vanilla Vodka,
Splash of Grand Marnier, Whipped Cream

KEY LIME PIE MARTINI.....16

Stoli Vanilla Vodka, Licor 43, Key Lime Liqueur,
Graham Cracker Crumble

PINEAPPLE DOLE.....16

House-Made Pineapple-Infused Vodka,
Chilled Up in a Martini Glass

ESPRESSO MARTINI..... 17

Choice of: Stoli Vanilla Vodka or Espresso Tequila,
Mr. Black Espresso Liqueur, Bailey's Irish Cream
& Fresh Espresso Coffee

SPICYWATERMELON MARGARITA.....16

Tanteo Jalapeño Tequila, Agave,
Fresh Watermelon, Smoked Salt

PATRON PERFECT MARGARITA.....18

Patron Reposado Tequila, Orange Liqueur,
Splash Fresh Lemon & Lime Juice

TOP-SHELF OLD FASHIONED.....19

Angel's Envy Bourbon, Bitters,
Simple Syrup, Orange Peel, Dirty Cherry

BOURBON SIDECAR18

Woodford Reserve, Cointreau, Fresh Lemon,
Demerara Syrup & Burnt Orange

SUNDAY BRUNCH

11:00AM to 2:00PM

Brunch Menu & Regular Lunch Menu
25% off Bottles of Champagne
Live Music from Noon to 3:00PM

HAPPY HOUR

MONDAY TO FRIDAY

3PM to 6PM at All Bars
\$2.00 Off All Alcoholic Beverages
Special Bar Bites Menu