



## **APPETIZERS**

### **SOUP OF THE DAY 6**

Unique ingredients

### **CONCH CHOWDER 6**

Fresh Manhattan conch chowder

### **CRACKLING CALAMARI 8**

Served w/ marinara sauce & Florida lemon

### **SHRIMP OR CHICKEN SATAY 8**

Creamy peanut ginger sauce

### **FRESH GUACAMOLE DIP 8**

Seasoned avocado, selected vine ripe tomato, cilantro and crispy tortilla chips

### **VEGETABLE SPRING ROLLS 8**

Sweet Thai chili sauce

### **SEA STAR CHICKEN WINGS 8**

Blue cheese dip and celery vine

### **FRESH MOZZARELLA & TOMATO 9**

Sliced tomato and mozzarella cheese w/ basil pesto and balsamic

### **CLASSIC MARYLAND CRABCAKES 10**

Home remoulade sauce

### **JUMBO SHRIMP COCKTAIL 10**

Savory cocktail sauce

## **SALADS**

### **CAESAR OR HOUSE SALAD 7**

Crisp romaine, grated parmesan and season croutons

Grilled Chicken **9**

Grilled Shrimp **11**

Grilled Salmon **12**

### **CHEF'S SPECIAL 12**

Seafood medley salad, lemon chive vinaigrette

### **YELLOWFIN TUNA SALAD 14**

Baby mix greens, cucumber, black olive, tomato and green peas, tossed citrus red pepper vinaigrette

## **BURGERS & SANDWICHES**

### **CLASSIC CHAR-GRILLED SIRLOIN CHEESE BURGER 9**

Select choice beef grilled to perfection

### **GRILLED VEGETABLE SANDWICH 10**

Grilled eggplant, zucchini, roasted peppers w/ garlic vinaigrette

### **SMOKEHOUSE KOBE BURGER 11**

Topped with provolone, smoked bacon, tangy homemade steak sauce and crisp onion straws

### **GRILLED CHICKEN BACON AND SWISS SANDWICH 12**

Tomato, lettuce, honey mustard

### **BBQ SMOKEHOUSE STEAK SANDWICH 12**

Shaved sirloin, crispy bacon, onion, sharp provolone

### **YELLOW FIN TUNA SANDWICH 14**

Sliver tuna w/ lettuce and tomato

(All grilled selections are accompanied by fries, salad or fruit. Additions on burgers- bacon, jalapeno and caramelized onion, mushroom, up charge of \$1.00)

## **PASTA**

### **BOLOGNESE MEAT SAUCE 10**

Fresh ground beef and veal browned with extra virgin olive oil and fresh garlic

### **PASTA PRIMEVERA 15**

Oven roasted vegetables tossed in natural sauce

### **PENNE A LA VODKA 16**

Seared imported ham, caramelized onions, garlic, sweet peas and crushed tomatoes

Add chicken or shrimp \$2

### **LINGUINI AND CLAMS 16**

White wine sauce and fresh clams

### **LOBSTER RAVIOLI 19**

Honey chipotle cream sauce and basil oil

### **PENNE ARABIATTA 19**

Spicy tomato sauce with mixed seafood

## OCEAN GRILL SPECIALITIES

### TILAPIA 17

Crispy pan seared with Cajun mustard cream sauce and mashed potatoes

### GRILL SALMON 18

Tri color Julian vegetables, basmati rice & sweet chili glaze

### MARINATED GRILLED SHRIMP 19

Basmati rice, seasoned vegetables and a light roasted saffron sauce

### GRILLED MAHI-MAHI 20

Cherry tomato, creamy mushroom sauce and basmati rice

### BLACKEND AHI TUNA 25

Vegetables, pineapple, ginger, coconut reduction and basmati rice

### SEA BASS 26

Almond crusted with basmati rice and wilted baby spinach, topped with a mango glaze

### BLACKEND GRILLED GROUPER 27

Spinach, crab meat, cabernet onion, lemon vinaigrette and basmati rice

### ALASKIAN KING CRAB LEGS 39

Lemon herb butter, vegetables and mashed potatoes

### LOBSTER TAIL MARKET PRICE

Steamed or grilled, fresh seasonal vegetables with drawn butter and mashed potatoes

## ENTREES

### TRADITIONAL FISH & CHIPS 14

Sanibel tartar sauce

### GRILLED CHICKEN BREAST 16

Lemon cilantro scented, caramelized Vidalia onion, mashed potatoes and Barolo sauce

### FRIED SHRIMP IN THE BASKET 18

Sanibel tartar sauce and fries

### GRILLED SIRLOIN STEAK (10 oz.) 18

Mashed potatoes and mushroom demi

### BBQ BABY BACK RIBS 19

Mashed potatoes or French fries

### HERBS SEASONED NY STRIP STEAK (12 oz.) 24

Teriyaki glaze and fries or mashed potatoes

### FILET MIGNON 8oz 26

Mashed potatoes and pepper corn demi glaze

### SHRIMP SCAMPI AND NY STRIP STEAK (10 oz.) 30

Mashed potatoes, vegetable and scampi sauce

### GRILLED SIRLOIN STEAK AND LOBSTER TAIL 40

Mashed potatoes and wild mushroom demi glaze

## **DESSERTS**

CHOCOLATE CAKE

KEYLIME PIE

CHEESECAKE

TIRAMISU

LEMONCELLO

**8**

## **BEVERAGE**

Fountain Soda & Ice Tea **2**

20oz Bottled Soda **2.5**

Coffee **1.85**

Espresso **2.5**

Cappuccino **2.5**

Hot Chocolate **2.5**

Consuming raw or undercooked meat, seafood, shellfish or raw egg may increase your risk of food borne illness, especially if you have certain medical conditions.

**ABOVE PRICES ARE SUBJECT TO FL SALES TAX & 18% GRATUITY WILL BE ADDED TO PARTY OF 6 OR MORE**



*Thank  
you*

