

DINNER AT BEACHES

APPETIZERS

CORN & CLAM CHOWDER

Lavosh cracker

\$7

FLORIDA GREENS GARDEN SALAD

Mixed greens, Tomato, Cucumber, Carrot

Herb Vinaigrette

\$7

CHICKEN & MANGO QUESADILLA

Pepper jack Cheese, Chipotle Drizzle

\$9

ST. LOUIS STYLE PORK RIBS

Corn & Chorizo Hash

\$12

CRISPY CHILI SPICED SHRIMP

Carrot Jicama Slaw

Roast Jalapeno Tartar

\$12

ARUGULA & FENNEL SALAD

Pickled Watermelon, Toasted Pine Nuts, Shaved Manchego cheese

Passion Fruit Vinaigrette

\$8

Add Scallops \$18

BARBEQUE CHICKEN WINGS

Cool Ranch Dip

\$10

ROAST CHICKEN

Coconut Black Beans & Rice

Spiced Rum Jus

\$17

MOJO GRILLED GROUPER

Purple Potato & Chorizo Hash, Napa Cabbage, Orange Glaze

\$19

CHILI MARINATED SKIRT STEAK

Pico de Gallo, Chimichurri Drizzle, Crisp Tostones

\$ 24

NEW YORK STRIP STEAK

Roast Garlic Whipped Potato, Tomato Onion Relish

\$29

BLACKENED CATFISH

Lime Scented Jasmine Rice, Corn Maque Choux

\$20

PAN ROAST SEA SCALLOPS

Warm Bacon, Potato, & Frisee Salad

Truffle Vinaigrette

\$ 24

MANGO BARBEQUE GLAZED PORK CHOP

Roast Maple Parsnips, Sweet Potato Fries

\$19

VEGETABLE RAVIOLI

Tomato Basil Sugo, Shaved Aged Parmesan

\$16

CIOPPINO

Fisherman's stew with garlic & tomato

\$25

