

Chef's Menu

• APPETIZERS •

COLOSSAL CRAB COCKTAIL 24 G

Kitty O'Shea sauce

CHORIZO CHILI CUP 6 / BOWL 10

• SALAD •

AVOCADO CUCUMBER TOMATO SALAD HALF 7 / FULL 12 G

Mixed greens, avocado, cucumber, tomatoes, red onion, feta cheese, pistachios, cilantro lime dressing

Add ons: *grilled chicken* – 7 · *baked tofu* – 5 · *grilled salmon** – 10 · *sirloin steak** – 12 · *grilled shrimp* – 9

• SEA AND LAND •

SPICY CHICKEN SALAD CROISSANT 12

House made spicy chicken salad, lettuce, tomato, croissant, fresh fruit cup

FIRECRACKER CHICKEN 22 G

Pan seared airline chicken breast, spicy sweet firecracker glaze, pepper jack polenta, side salad

RED SNAPPER 55 G

Seared red snapper, fresh fruit salsa, coconut rice, side salad

• DESSERT •

KEY LIME CHEESECAKE 8

House made candied lime

STRAWBERRY TIRAMISU 7

GRAETER'S LEMON SORBET 5 G

Suggested Wine ~ Elk Cove Rose, Oregon, 2025

Glass – 7 Quartino – 10 Bottle – 25

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE SPECIAL FOOD PREPARATION

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

G DENOTES GLUTEN FREE ITEM