

— *Non-Alcoholic Beverages* —

**COCA-COLA • DIET COKE • COKE ZERO • SPRITE
DR PEPPER • BARQ'S ROOT BEER • HI-C FRUIT PUNCH
ICED TEA • MINUTE MAID LEMONADE
NESTLE PURE LIFE BOTTLED WATER
PERRIER • HOT TEA • COFFEE \$3.50**

**RED BULL • SUGARFREE RED BULL
RED BULL FLAVORS \$5**

———— *Desserts* ————

**KEY LIME PIE \$9
SEA SALT CARAMEL CHEESECAKE \$9
CHOCOLATE CAKE \$10
ICE CREAM SUNDAE \$6
SCOOP OF ICE CREAM \$4**



LUNCH MENU

All parties of 6 or more, an 18% service charge will be automatically added to the check.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Appetizers

CHICKEN WINGS

BUFFALO • BBQ • JERK • GARLIC PARMESAN
Served with Celery and Choice of Ranch or Bleu Cheese \$10

BRISKET NACHOS

Tortilla Chips, Smoked Brisket, Black Beans, Cheddar & Jack Cheeses,
Jalapeños, Pico, BBQ Sour Cream \$18

PRETZEL STICKS

Creole Mustard Sauce, Cheese Sauce \$12

BEACH CHIPS

Housemade Potato Chips, Cheese Sauce, Cheddar & Jack Cheeses,
Bacon, Chives, Sour Cream, Ranch \$8

AHI TUNA TARTARE

Marinated Ahi Tuna, Sesame Oil, Sriracha, Mango, Avocado, Wonton Chips \$15

Salads

SHRIMP SALAD

Chopped Greens, Chilled Blackened Local Shrimp, Mangoes, Pineapples,
Strawberries, Red Onions, Candied Pecans, Citrus Dressing \$12

CARRIBBEAN CHICKEN SALAD

Chopped Greens, Grilled & Chilled Chicken, Candied Pecans, Tortilla Strips,
Cucumbers, Tomatoes, Housemade Mango Ranch Dressing \$13

CAESAR SALAD

Romaine Hearts, Parmesan Cheese, Caesar Dressing, Cheese Croutons \$10
Chicken \$2 • Shrimp \$4

Pizza

CHEESE

Red Sauce, Mozzarella, Parmesan \$10

PEPPERONI

Red Sauce, Mozzarella, Parmesan, Pepperoni \$11

MARGHERITA

Garlic Oil, Mozzarella, Roma Tomatoes, Basil \$12

MEAT

Red Sauce, Mozzarella, Parmesan, Pepperoni, Sausage, Ham, Bacon \$14

Handhelds

BEACH BURGER

Custom Burger Blend, American Cheese, Lettuce, Roma Tomatoes,
Red Onions, Pickles, Potato Bun \$11
Add Bacon \$2

FINS BURGER

Custom Burger Blend, American Cheese, Pickles, Balsamic,
Red Onions, Lettuce, Tomato, Fins Sauce, Potato Bun \$12
Add Bacon \$2

SPICY CHICKEN SANDWICH

Blackened Grilled Chicken, Pepper Jack Cheese, Pineapple Aioli,
Jalapeños, Spring Mix, Potato Bun \$12

GRILLED TACOS

Flour Tortilla, Cotija Cheese, Pico, Avocado Cream Sauce, Cilantro
Served a la Carte with Choice of Chicken, Fish or Shrimp \$5

Entrees

CAJUN PASTA

Andouille Sausage, Mushrooms, Peppers, Spicy Cajun Cream Sauce, Penne \$15
Add Shrimp \$17

COCONUT SHRIMP

Crispy Coconut Crusted Shrimp, French Fries, Coleslaw,
Pineapple Plum Sauce \$16

FISH & CHIPS

Beer-Battered White Fish, French Fries, Coleslaw, Country Tartar Sauce \$14

GULF RED SNAPPER

Local Snapper, Grilled or Blackened, Dirty Rice, Seasonal Vegetables \$34

CAJUN STEAK

Cajun seasoned 10oz Steak, Dirty Rice, Seasonal Vegetables \$27

GRILLED SHRIMP

Seasoned and Grilled Local Gulf Shrimp, Pineapple Sriracha Glaze,
Dirty Rice, Seasonal Vegetables \$22

SEAFOOD PLATTER

Coconut Shrimp, Beer-Battered Fish, Fried Shrimp, French Fries,
Jalapeño Hushpuppies, Coleslaw, Dipping Sauces \$28

FRIED SHRIMP

Battered and Fried Local Gulf Shrimp, French Fries,
Choice of Cocktail or Tartar Sauce \$16