



Appetizers

Shrimp & Sausage Hushpuppies – \$9.50

Sweet Corn batter filled with Fresh Shrimp, Spicy Sausage & Scallions - Citrus Remoulade Sauce

Cuban Pork Flatbread - \$8

Island BBO Pulled Pork on Toasted Flatbread topped with Jicama- Lime Slaw & Cilantro Pesto

Cancun Nachos - \$10.50

Creamy Cheese sauce over Crisp Lime Tortilla Chips topped with Homemade Chili, Jalapenos, Sour cream, Lettuce and Tomatoes.

Atlantic Jumbo Wings - \$11

Choice of Mild, Medium, Hot, Teriyaki, Garlic Parmesan or Jerk Seasoning

Chef Paul's Bruschetta – \$8

Ripe Tomatoes, Fresh Basil, Garlic, Onion & Buffalo Mozzarella on Toasted Crostini. Balsamic reduction

Salads

Key West Chicken - \$10

Citrus Grilled Chicken Breast over Crisp Lettuce topped with Strawberries, Mango, Mandarin Oranges and Grape Tomatoes. Choice of Dressing.

Checkered Flag - \$10.50

Marinated Chicken, Chardonnay Raisins, Avocado, Cashews, Bacon & Hard-boiled Egg
Tossed with Fresh Lettuce & Homemade Peppercorn Ranch Dressing

Classic Caesar Salad - \$7

Romaine Lettuce tossed with Shredded Parmesan, Croutons and Caesar Dressing

Resort Garden Salad - \$6

Crisp Salad Greens topped with Tomatoes, Cucumbers and Shredded Carrots. Choice of Dressing.

Add Chicken to Caesar or House-\$4 Add Shrimp to Caesar or House-\$6

Add Ahi Tuna to Caesar or House-\$6

Wraps

Chicken Caesar Wrap - \$9

Grilled Chicken Breast with Romaine, Shredded Parmesan Cheese and Caesar Dressing

Adobo Pork Tacos - \$10

Two Slow cooked pulled Pork Soft Tacos with Lettuce, Tomato, Cheese and Spicy Lime Dressing.

Buffalo Chicken Wrap - \$10

Crispy Chicken tossed in Buffalo Sauce with Lettuce, Tomato & Cool Ranch Dressing

**All wraps are served with Homemade Chips or French Fries.
You may substitute Fresh Fruit or Sweet Potato Fries for \$1.00**

Sandwiches

Floribbean Chicken Sandwich - \$10

Grilled Chicken Breast brushed with Citrus Butter & Adobo seasoning
Accompanied by Lettuce and Tomato on a Kaiser

Crab Cake Sliders - \$13.50

Lump Crab & Floridian Seasonings topped with Tomato & Avocado. Golden Mango Cole Slaw on the side

Mahi - Mahi sandwich - \$13

Lightly Blackened on Grilled Ciabatta Bread with Lettuce, Tomato and a side of Cajun Remoulade

Cuban Sandwich - \$10

Thinly sliced Ham, Pork, Swiss cheese & Pickles with traditional Yellow Mustard on a Pressed Baguette

The All American Burger - \$10

Angus Beef grilled to your liking, topped with your choice of cheese on Toasted Bun
Or have a Spicy Black Bean Burger as a vegetarian option - \$8.50

French Indies Au jus - \$11

Shaved Roast Beef, Sherry Onions & Smoked Gouda on a Toasted Ciabatta Bun with a side of dipping jus

**All Sandwiches are served with Homemade Chips or French Fries.
You may substitute Fresh Fruit or Sweet Potato Fries for \$1.00**

Entrees – Add Small House or Caesar Salad to any Entrée - \$2.00

Shrimp Scampi - \$19

Sautéed Jumbo Shrimp with White Wine, Key Lime Juice, Garlic Butter & Parmesan over Linguini

Blackened Tuna - \$15.50

Fresh Ahi Tuna, dusted with Cajun Spices and Pan Seared, on a Bed of Cuban Rice & Beans.
All Topped with a Spicy Mango & Jalapeno Salsa

Grilled Flat Iron Steak - \$18.50

Tender & Flavorful, Served with Grilled Pineapple, French Fries & Chimichurri

Chicken & Sausage Tortellini - \$19

Sautéed Chicken, Andouille Sausage, Sundried Tomatoes and Cheese Tortellini in Pesto Cream Sauce

Citrus Glazed Grouper - \$24

Florida Grouper basted with Citrus Zest Butter Served with Caribbean Rice and Beans
Candied Sweet Potato Garnish

Desserts

Key Lime Pie- House made - \$5

Florida Sunshine Orange Cake - \$6

Choco Brownie Sunday - \$6.50

Fresh Fruit and Yogurt cup - \$6

Please inform us if a person in your party has a food allergy. Our products may contain wheat, egg, dairy, soy, or fish allergens. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.