

HANDCRAFTED

ROCK A RITA

sauza silver tequila, bacardi coconut rum, fresh lime and florida orange juices, agave nectar, splash of pineapple juice 10-

FRESH AGAVE MARGARITA

sauza silver tequila, freshly squeezed lime, orange juice, touch of 100% organic agave nectar 9-

HAVEN ON EARTH

rumhaven coconut water rum, fresh pineapple juice, topped with club soda 10-

CLASSIC CADILLAC MARGARITA

milagro silver tequila, grand marnier, fresh lime, florida orange juice, agave nectar 13-

STRAWBERRY MOJITO

bacardi dragonberry rum, muddled fresh strawberries, fresh mint, agave nectar, fresh lime juice, splash of sparkling soda 10-

MANGO MOJITO

bacardi mango rum, agave nectar, fresh mint, mango purée, fresh lime juice, sparkling soda 10-

BLUEBERRY MOJITO

a blueberry twist on the original - stoli blueberi vodka, muddled plump blueberries and mint, fresh-pressed lime, splash of sparkling soda 11-

FRESH AGAVE MOJITO

bacardi superior rum, fresh mint, fresh lime juice, 100% organic agave nectar, perfectly muddled 9-

CUBAN PUNCH

bacardi raspberry rum, bacardi mango rum, splash of amaretto, florida orange and pineapple juices, touch of grenadine 11-

FRESH-PRESSED PUNCH

bacardi gold rum, fresh lime, orange juice, pineapple juice, angostura bitters, nutmeg 10-

HANDCRAFTED

TIKI ROCK

bacardi coconut rum, peach schnapps, fresh lime juice, touch of organic agave nectar, topped with florida orange juice 10-

DAY AT THE BEACH

new amsterdam vodka, coconut water, cream of coconut, pineapple juice, splash of amaretto 10-

MO-TITO

tito's handmade vodka, mint leaves, agave nectar, fresh lime juice, tonic 11-

MY BLUE HEAVEN

bacardi superior rum, banana liqueur, blue curaçao, lemon-lime soda 10-

PUT THE LIME IN THE COCONUT

bacardi coconut rum, bacardi superior rum, lime juice, organic agave nectar, splash of coconut water 10-

FALLEN FROM HEAVEN

bacardi superior rum, pineapple juice, passion fruit purée, roth beer 10-

RASPBERRY-PINEAPPLE LEMONADE

tito's handmade vodka, muddled raspberries and pineapple, fresh lemon juice, touch of agave nectar 11-

SANGRIA

light and refreshing, blended seasonal fruits with choice of white or red wine 10-

FROZEN TROPICAL DREAM

bacardi superior rum, midori, banana liqueur, cream of coconut, florida orange and pineapple juices 11-

FROZEN MANGO TANGO SLUSH

sauza silver tequila, amaretto, mango purée and fresh lime 11-

FROZEN RUM RUNNER

bacardi superior rum, dekuyper blackberry brandy, banana liqueur, lime juice and grenadine 11-

FROZEN PERFECT PIÑA COLADA

a creamy concoction with bacardi superior rum, cream of coconut and pineapple 11-

Add a
Bacardi
Black Rum
Floater
\$2

AMERICAN PREMIUM 6-

BUDWEISER

exclusive beechwood aging results in a crisp, clean and balanced taste

BUD LIGHT

bud light® has a subtle, elegant hop aroma with a clean, balanced finish

COORS LIGHT

the “silver bullet”, light in alcohol and only 102 calories

O'DOUL'S

non-alcoholic malt beer, 70 calories

YUENGLING TRADITIONAL LAGER

medium-bodied flavor with roasted caramel malt for a subtle sweetness

MICHELOB ULTRA

michelob ultra®'s extended mashing process achieves a lighter body and a clean, smooth taste

MILLER LITE

hop-forward flavor and solid malt character, it's smooth with a light to medium body and crisp, clean finish

CRAFT 7-

KEY WEST SUNSET ALE

brewed in florida, medium-bodied amber ale with tropical twist, brewed with pale and caramel malts

BLUE MOON

a refreshing medium-bodied, unfiltered belgian-style wheat ale spiced up with fresh coriander and orange peel for a uniquely complex taste

SAMUEL ADAMS LAGER

complex and balanced, with a beautiful hop aroma

SHIPYARD BLOOD ORANGE

florida brewed belgian wheat ale with a subtle orange aroma and hints of coriander and citrus on the finish

FUNKY BUDDHA FLORIDIAN

authentic hefeweizen yeast creates the compelling aromas of bananas, citrus and cloves, while the wheat and malt body perfectly captures the brilliance of a golden florida sunset

ISLAMORADA ALE

the hop varieties will give off a fruity and citrusy character with a flavor you won't forget

TORPEDO IPA

aggressive yet balanced beer with massive hop aromas of citrus, pine and tropical fruits

IMPORTS 6.5-

HEINEKEN

smooth, nicely blended bitterness, clean finish

HEINEKEN LIGHT

smooth, subtle bitterness, well-balanced, clean finish

CORONA EXTRA

a crisp pilsner-style lager that is a perfect balance between a heavier import and domestic light with a fruity honey aroma and a touch of malt

CORONA LIGHT

pleasant fruity honey aroma and a distinctive hop flavor that makes it a favorite among those interested in a light, refreshing, 99 calorie beer

RED STRIPE

a taste from jamaica mon

STELLA ARTOIS

balances fruity malty sweetness with crisp hop bitterness and ends with a soft, dry finish

WINES BY THE GLASS

Benvolio, Prosecco DOC	(split) 12-
Chateau Ste. Michelle, Riesling	9-
Kim Crawford, Sauvignon Blanc	12-
Benvolio, Pinot Grigio	9-
Fleur de Mer, Rosé	12-
William Hill, Chardonnay	9-
Kendall-Jackson, Chardonnay	11-
Toad Hollow, Merlot	11-
J Vineyards, Pinot Noir	12-
Louis M. Martini, Cabernet Sauvignon	12-
Robert Mondavi Private Selection, Cabernet Sauvignon	10-

ZERO PROOF

FLIPPERS COLADA

refreshing frozen blend, florida orange and pineapple juices with ice cream 6-

VIRGIN PIÑA COLADA

sweet and creamy blend of cream of coconut, fresh pineapple and pineapple juice 6-

DAIQUIRI

strawberry, mango or raspberry frosty mix, fruit purée and citrus juice 6-

FRESHLY SHAKEN AGAVE LEMONADE

freshly squeezed lemon, 100% organic agave nectar, splash of sparkling soda 4-

BOTTLED WATER (Panna, Pellegrino) 3.25-

ICED TEA OR LEMONADE 2.5-

COKE, DIET COKE OR SPRITE 2.5-

KIDS'

(12 years old and under)

served with fruit cup or french fries and beverage

7.95-

KID'S BURGER*

CHICKEN FINGERS

PIZZA

GRILLED CHEESE

CHEESE QUESADILLA

CHEESY MAC

KOSHER BEACH DOG

Some items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.

*Consumption of raw or undercooked food may result in an increased risk of foodborne illness.

STARTERS

SMOKED LOCAL FISH DIP

banana peppers, pico de gallo, flatbread crackers 14-

SESAME-CRUSTED

AHI TUNA*

wakame seaweed salad, spicy sriracha aioli 16-

CALAMARI

flash-fried, banana peppers, garlic, marinara dipping sauce 15-

JUMBO LUMP CRAB CAKE

pineapple-cilantro chutney, chipotle aioli 16-

CALYPSO FRITTERS

tender conch, caribbean-style, tropical remoulade 13-

FIRECRACKER SHRIMP

panko-crusting, sesame seeds, wakame seaweed salad, sweet chili aioli 17-

LOADED NACHOS

housemade, melted cheddar-jack cheese, guacamole, chili, sour cream, salsa, jalapeños 14-

BRUSCHETTA

asiago bread crostini, marinated tomatoes, fresh basil, balsamic reduction, EVOO 13-

BAYSIDE QUESADILLA

grilled cajun chicken, tomatoes, roasted bell peppers, sautéed onions, cheddar-jack cheese, sour cream, salsa, guacamole 16-

CRISPY CHICKEN WINGS

choice of: honey-buffalo glaze, blue cheese crumbs or teriyaki glaze, toasted sesame seeds, scallions, avocado-ranch dressing 16-

SALADS

BROKEN CAESAR

crisp romaine, garlic croutons, creamy caper dressing, shaved parmesan cheese 11-
add: grilled chicken 6- grilled shrimp or grilled mahi 9-

BURRATA CAPRESE

heirloom tomatoes, creamy mozzarella, arugula, torn basil, balsamic reduction, EVOO 15-

TROPICAL MARKET

romaine, hearts of palm, toasted almonds, local mango, grilled red onion marmalade, mango vinaigrette 14-
add: grilled chicken 6- grilled shrimp or grilled mahi 9-

ISLAND COBB

mixed greens, diced mango, avocado, applewood smoked bacon, goat cheese, tomato, eggs, grilled chicken, papaya-ranch dressing 19-

 gluten-free

 *option* please ask your server for a gluten-free option

Some items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.

*Consumption of raw or undercooked food may result in an increased risk of foodborne illness.

GOURMET PIZZAS option

MARGHERITA

fresh mozzarella cheese, torn basil,
housemade tomato sauce 15-

BACON-BBQ CHICKEN

red onions, aged cheddar,
applewood smoked bacon 14-

CHEF'S DAILY CREATION

please ask your server for today's
special market price-

CREATE YOUR OWN

housemade tomato sauce &
mozzarella cheese 14-

add your favorite toppings 2- each
pepperoni, sausage, ham,
black olives, jalapeños, onions,
artichoke, mushrooms, bell peppers,
extra cheese

HANDHELDS

all sandwiches served with crunchy pickle, choice of mango-jalapeño slaw,
seasoned fries, chilled fruit salad or sweet potato salad
add sweet potato fries for 2-

FRESH CATCH

grilled or blackened mahi,
caramelized onions, lettuce,
tomato, pineapple tartar sauce,
toasted luau bread 18-

CLASSIC CUBAN

cured ham, slow-roasted mojo pork,
swiss cheese, dill pickles, mustard,
pressed cuban bread 14-

BAYSIDE BURGER* option

flame-grilled, lettuce, tomato, onion, choice of american,
cheddar or swiss cheese, toasted brioche bun 16-
add applewood smoked bacon 2-

SMOKED TURKEY CLUB option

applewood smoked bacon, swiss cheese, lettuce, tomato,
roasted garlic aioli, toasted whole grain bread 14-

GRILLED JERK CHICKEN

mango-pineapple chutney, swiss cheese, pickapeppa aioli,
lettuce, tomato, red onion, toasted brioche bun 14-

CHICKEN CAESAR WRAP

crisp romaine, tomato, parmesan cheese,
warm flour tortilla 13-

PULLED PORK SLIDERS

mango-jalapeño slaw,
carolina bbq sauce 12-

TACOS

shredded lettuce, chipotle aioli,
cheddar-jack cheese, pico de gallo,
warm soft tortillas
grilled or crispy chicken 14-
grilled or blackened mahi mahi 17-