

STARTERS

SOUP OF THE DAY 9-
please ask your server

LOBSTER BISQUE 10-
laced with sherry

SMOKED LOCAL FISH DIP 14-
banana peppers, pico de gallo, flatbread crackers

SESAME-CRUSTED AHI TUNA* 16-
wakame seaweed salad, spicy sriracha aioli

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

JUMBO LUMP CRAB CAKE 16-
pineapple-cilantro chutney, chipotle aioli

CALYPSO FRITTERS 13-
tender conch, caribbean-style, tropical remoulade

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

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

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

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

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

SALADS

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

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

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

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

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

GOURMET PIZZAS option

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

BACON-BBQ CHICKEN 14-
red onions, aged cheddar, applewood smoked bacon

CHEF'S DAILY CREATION market price-
please ask your server for today's special

CREATE YOUR OWN 14-
housemade tomato sauce & mozzarella cheese
add your favorite toppings 2- each
pepperoni sausage ham black olives jalapeños onions
artichoke mushrooms bell peppers extra cheese

HANDHELDS

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

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

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

PULLED PORK SLIDERS 12-
mango-jalapeño slaw, carolina bbq sauce

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

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-

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

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

CHICKEN CAESAR WRAP 13-
crisp romaine, tomato, parmesan cheese,
warm flour tortilla

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.