



LUNCH MENU

APPETIZERS

CHILLED SEAFOOD STARTER* ^{GF} 27

4 shucked cold water oysters, tuna tartare with cucumber planks, ½ pound of gulf shrimp.

CRAB CAKES 19

Two crab cakes with mango rum remoulade and tropical salsa.

SMOKED SALMON* 17

Smoked salmon, herb cream cheese spread with capers and red onions served on crostini.

GARLIC SHRIMP 18

Shrimp with roasted garlic and fresh herbs served on crostini.

TUNA TARTARE* 24

Yellowfin tuna, avocado, scallions, sliced cucumbers, orange ginger vinaigrette, topped with a balsamic glaze and wasabi drizzle. Served with crispy wontons

LOBSTER CARGOT 25

Cold water lobster, fresh herb garlic butter served with crostini.

FRIED GREEN TOMATOES 15

Topped with goat cheese and roasted corn cream sauce.

POLLO POPS ^{GF} 14

Four frenched chicken drumsticks fried and tossed in a sweet chili sauce.

QUESADILLA LOCO 18

Shredded chipotle chicken, mozzarella cheese, and guacamole. Served with pico de gallo, shredded lettuce, and sriracha aioli.

ISLAND CONCH FRITTERS 15

A true island treat - 6 golden fritters with dipping sauce.

OYSTERS ON THE HALF SHELL** 15 half dozen

Six or twelve freshly shucked cold water oysters. 28 dozen

FLATBREADS

Gluten free crusts are available upon request. ^{GF}

SMOKED SALMON* 19

Smoked Salmon, crème fraîche, capers, red onions and lemon.

SCAMPI 19

Buttery shrimp, mozzarella, roasted garlic, spinach, parsley, lemon, and a cream sauce.

PEAR GORGONZOLA 16

Pear, walnuts, gorgonzola on a cheesy pesto base and topped with mozzarella and balsamic glaze.

BLUEBERRY JALAPEÑO 16

Blueberries, jalapeños, goat cheese on a cheesy pesto base and topped with mozzarella.

CHICKEN CAPRESE 17

Grilled chicken, basil pesto, fresh tomatoes, mozzarella, and topped with a sweet balsamic glaze drizzle.

SALADS

OLD FLORIDA ^{GF} 13

Mixed greens, avocado, tomatoes, gorgonzola cheese, croutons, and zesty avocado dressing.

STRAWBERRY ZINFANDEL ^{GF} 14

Strawberries, blueberries, candied pecans, goat cheese, spinach, and zinfandel vinaigrette.

THE B.L.T.E. ^{GF} 14

Romaine, bacon, tomato, hard boiled eggs, avocado, goat cheese, and zesty avocado dressing

CAESAR 12

Romaine, shaved parmesan, garlic croutons, and creamy caesar dressing.

QUINOA SALAD ^{GF} 15

Romaine, avocado, tomato, cucumber, goat cheese and quinoa served with vinaigrette dressing.

SALAD ADDITIONS

4oz Filet 25

Grouper 19

Grilled Salmon 16

Shrimp 12

Grilled Chicken 9

^{GF} = Gluten Free

**There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

LUNCH SPECIALTIES

Served with french fries. Can substitute for sweet potato fries or onion rings +\$2, or parmesan truffle fries +\$4

AHI TUNA SANDWICH* 26

6oz Ahi Tuna Steak on a toasted bun, topped with Wickies style slaw and sriracha aioli.

TROPICAL BBQ SANDWICH 17

Tender pulled pork tossed in a sweet mango BBQ sauce, piled on a hoagie roll, topped with Wickies style slaw, and served with a golden fried pickle.

SPICY ONION BURGER 19

Prime beef patty, onion rings, avocado, lettuce, tomato, jalapeños, pepper jack cheese.
Gluten free bun available upon request. +\$2

MUSHROOM BURGER 18

Prime beef patty, mushroom red wine demi-glace, provolone cheese, lettuce, tomato, and onion.
Gluten free bun available upon request. +\$2

FIGGY BURGER 19

Prime beef patty with fig and bourbon compote with candied bacon and pepperjack cheese.
Gluten free bun available upon request. +\$2

THE PLAIN JANE BURGER 16

Prime beef patty, lettuce, tomato, onion, and pickle.
Add cheddar cheese +\$1
Gluten free bun available upon request. +\$2

PHILLY CHEESESTEAK 18

Steak, mushrooms, caramelized onion, tri-colored peppers, and provolone cheese on a toasted hoagie.

FISH TACOS 18

Two soft flour or corn tortillas filled with grouper, shredded lettuce, cucumber pico de gallo, cotija cheese, and finished with a zesty avocado sauce.

SHRIMP PO-BOY 18

Fried shrimp, tomato, shredded lettuce, mango remoulade and scallions on a toasted hoagie.

GROUPE SANDWICH 27

Blackened, grilled or crunchy fried grouper filet with mango remoulade, lettuce tomato, onions. Served on a toasted bun.

CRANBERRY TURKEY WRAP 17

Sliced turkey, cranberry compote, goat cheese, spinach.

GARDEN WRAP 15

Cucumber, tomato, red onion, carrots, avocado, romaine lettuce, and zesty avocado dressing.
Served with fresh fruit instead of french fries.

BACON FIG WRAP 17

Bacon, figs, tomato, red onion, pepperjack cheese, romaine lettuce, and balsamic glaze.

SHRIMP & GRITS 17

Pan seared shrimp over cheddar grits with a roasted red pepper coulis.
Not served with any sides.

CARIBBEAN COCONUT SHRIMP 17

12 coconut battered shrimp with Wickies style slaw.

DESSERTS

All of our desserts are gluten free GF

DEATH BY CHOCOLATE 10

A rich dark chocolate cake

HATTER CHEESECAKE 10

Served with fresh berries

ESPRESSO CRÈME BRÛLÉE 10

A creamy custard with rich espresso flavor

AFFOGATO 8

Vanilla bean ice cream topped with warm espresso

A LA CARTE

SOUP OF THE DAY -

VEGETABLE OF THE DAY 5

FRENCH FRIES 5

PARMESAN TRUFFLE FRIES 8

SWEET POTATO FRIES 5

ONION RINGS 5

SIDE SALAD 7

FRESH FRUIT 6

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