

# The Rooftop



## LOBSTER MAC AND CHEESE

House-made mac and cheese mixed with 4oz of Maine lobster, topped with seasoned bread crumbs and baked to a golden brown

\$32

## WORLD FAMOUS NEW ENGLAND LOBSTER ROLL

Fresh Maine lobster on a toasted NE style lobster bun, mayo, brown butter, topped with secret seasoning

\$33

## BLACKENED CHICKEN CAESAR WRAP

Blackened chicken breast, crisp romaine lettuce, Parmesan cheese and housemade Caesar dressing all wrapped in a flour tortilla

\$21

## KRABBY PATTIES

Two jumbo lump krab cake sliders with lettuce, tomato, onion and Wickles Pickles with our special Krabby sauce on Hawaiian sweet rolls

\$21

## FRIED CALAMARI

Lightly fried, with sweet and spicy peppers, served with house-made marinara and Cajun aioli

\$20

## SHRIMP SALAD WRAP

14" flour tortilla, packed with the best shrimp salad known to man! This might be the highlight of your trip to the beach

\$22

## LOBSTER LETTUCE CUPS

Butter lettuce cups, fresh Maine lobster with grilled Iowa sweet corn topped with our house-made pico de gallo and a crema drizzle

\$29

## PEEL & EAT GULF SHRIMP

A pound of 16/20 fresh Gulf shrimp, seasoned and steamed, served with a side of spicy cocktail sauce

\$21

## WISCONSIN GARLIC CHEESE CURDS

Cheddar cheese curds tossed in fresh garlic then tossed in our house made seasoned panko, fried golden brown and served with our homemade country ranch

\$16

## ROCK & ROLL CRUNCHY SHRIMP

Crispy shrimp tossed in our signature creamy, spicy aioli

\$19

**Please Note** food and drinks will be served as soon as they are prepared. This approach means dishes may arrive individually. Embrace our tapas-style dining on The Rooftop and enjoy each drink and dish at its freshest.





# The Rooftop

## SOUTHWEST EGG ROLL

Southwest inspired with chicken, corn, jalapeños, black beans and jack cheese

\$16

## CHICKEN AND WAFFLES

3 hand breaded chicken strips atop a scratch Belgium waffle with warm maple syrup and whipped butter

\$22

## BLACKENED GROUPER TACOS

2 warm flour tortillas packed with fresh cabbage, house-made guacamole, sea salt cheddar cheese, 6oz of blackened grouper and house-made aioli drizzle

\$19

## BLACKENED SHRIMP COBB SALAD

Romaine and iceberg lettuce topped with avocados, hard boiled eggs, applewood smoked bacon, fresh shredded cheddar cheese, heirloom tomatoes and 8oz of blacked shrimp, served with our house made country ranch

\$25

## CHICKEN TENDERS

4 perfectly seasoned whole breast chicken tenders, deep fried and served with fries and house-made ranch

\$17

## MIDWEST TAVERN SANDWICH

We call them taverns, you may know them as sloppy Joes. Ours are a bouji take on a classic. Pilled high on a Hawaiian roll with Wickles pickles and a side of chips

\$19

## THE VIEW BURGER

8oz Wagyu beef cooked med-well, fully dressed with our sweet and spicy pickles, cheddar cheese and our signature burger sauce, served with fries

\$21

## BONE-IN WINGS

1 lb of our juiciest wings sauced with your choice of:

- ✦ Pineapple & sweet Thai chili
- ✦ Garlic & honey lime
- ✦ Buffalo & bourbon BBQ

\$18

## Featured Dessert

NY CHEESECAKE WITH FRESH STRAWBERRIES  
AND WHIP CREAM

\$14

HAPPY HOUR 4 PM TO 6 PM MONDAY THROUGH FRIDAY

\$2 off all drinks and Shareable Plates





# Specialty Cocktails

## NEGRONI

Gin, sweet vermouth and Campari

\$15

## WINDMARK BEACH GULF BREEZE

Vodka, pink grapefruit and cranberry juice

\$14

## ST JOE BAY BREEZE


Tito's Vodka, cranberry and pineapple juice

\$14

## SPICY MARGARITA

Tequila, fresh jalapeños and lime

\$12



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# Specialty Cocktails

## PALOMA

Tequila, fresh lime, grapefruit juice, salt on the rim

\$15

## MOJITO

Mint, lime and light rum

\$15

## SMORES MARTINI

Vodka, chocolate and marshmallow

\$18

## MINT CHOCOLATE MARTINI

Vodka, mint and chocolate

\$18



20% gratuity added for parties of 6+  
We will not offer separate or split checks for parties of 6+

# Beer

## Bottles & Cans

MILLER LITE  
\$6

CORONA  
\$6

MICHELOB ULTRA  
\$6

STELLA ARTOIS  
\$6

COORS LIGHT  
\$6

YUENGLING  
\$6

DOS EQUIS LAGER  
\$6

ANGRY ORCHARD  
\$6

GUINNESS  
\$10

OYSTER CITY MANGO MANGROVE  
\$8

OYSTER CITY HOOTER BROWN  
\$8

OYSTER CITY IPA  
\$8

# Wine

## Reds

CAPARZO SANGIOVESE  
ITALY \$10/\$35

BOGLE MERLOT  
CALIFORNIA \$6/\$21

A TO Z PINOT NOIR  
OREGON \$59

OYSTER BAY PINOT NOIR  
NEW ZEALAND \$9/\$32

LA CREMA PINOT NOIR  
SONOMA \$13/\$46

MEIOMI PINOT NOIR  
CALIFORNIA \$47

STAGS LEAP PETITE SIRAH  
NAPA VALLEY \$115

BOGLE CABERNET  
CALIFORNIA \$6/\$21

CAYMUS CABERNET  
CALIFORNIA \$190

JOSH CABERNET  
CALIFORNIA \$12/\$40

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## Whites

KIM CRAWFORD  
SAUVIGNON BLANC  
NEW ZEALAND \$16/\$56

MURPHY GOODE  
SAUVIGNON BLANC  
CALIFORNIA \$11/\$39

A TO Z RIESLING  
OREGON \$13/\$46

GABBIANO PINOT GRIGIO  
ITALY \$7/\$25

OYSTER BAY PINOT GRIS  
NEW ZEALAND \$14/\$49

KENDALL JACKSON CHARDONNAY  
CALIFORNIA \$10/\$35

LA CREMA CHARDONNAY  
SONOMA \$13/\$46

## Rosés

CALAFURIA ROSÉ  
ITALY \$11/\$39

WHISPERING ANGEL  
FRANCE \$14/\$49

## Sparkles

AVISSI PROSECCO  
ITALY \$12/\$42

LAMARCA PROSECCO  
ITALY \$10/\$35

GH MUMM CHAMPAGNE  
FRANCE \$145

VEUVE CLICQUOT CHAMPAGNE  
FRANCE \$170

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