



# 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

\$31

## WORLD FAMOUS NEW ENGLAND LOBSTER ROLL

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

\$32

## BLACKENED GROUPEL SANDWICH

8oz fresh Grouper, blackened and sautéed. Fully dressed and accompanied with our signature spicy mayo

\$23

## KRABBY PATTIES

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

\$19

## WINDMARK SALAD

spring mix, blueberries, candied pecans, maple balsamic dressing, Beehive cheddar cheese, 6oz shredded chicken breast

\$14

## 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

\$28

## PEEL AND EAT GULF SHRIMP


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

\$18

## 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

\$14



**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

## FRIED CALAMARI

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

\$19

## ROCK & ROLL CRUNCHY SHRIMP

Crispy shrimp tossed in our signature creamy, spicy aioli

\$18

## BLACKENED GROUPEL 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

\$18

## 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

\$24

## SOUTHWEST EGG ROLL

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

\$14

## 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

\$20

## APPLEWOOD SMOKED BACON CHEDDAR CHEESE FRIES

1 pound of steak fries piled high with freshly grated cheddar jack cheese and applewood smoked bacon, oven baked and served with our homemade country ranch

\$14

## CHICKEN TENDERS

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

\$16

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



**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.



# 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

COORS LIGHT  
\$6

GUINNESS  
\$10

CORONA  
\$6

YUENGLING  
\$6

OYSTER CITY MANGO MANGROVE  
\$8

MICHELOB ULTRA  
\$6

DOS EQUIS LAGER  
\$6

OYSTER CITY HOOTER BROWN  
\$8

STELLA ARTOIS  
\$6

ANGRY ORCHARD  
\$6

OYSTER CITY IPA  
\$8

# Wine

## Reds

CAPARZO SANGIOVESE  
ITALY \$10/\$35

STAGS LEAP PETITE SIRAH  
NAPA VALLEY \$115

BOGLE MERLOT  
CALIFORNIA \$6/\$21

BOGLE CABERNET  
CALIFORNIA \$6/\$21

A TO Z PINOT NOIR  
OREGON \$59

CAYMUS CABERNET  
CALIFORNIA \$190

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

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

JOSH CABERNET  
CALIFORNIA \$12/\$40

MEIOMI PINOT NOIR  
CALIFORNIA \$47

**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.



# Wine

## 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

HAPPY HOUR 4 PM TO 6 PM MONDAY THROUGH FRIDAY  
\$2 OFF ALL DRINKS AND SHAREABLE PLATES

