

LUNCH MENU

Served daily until 4pm



HOURS of OPERATION: 11:30 - 9:00 PM
LAST SEATING BY 8:45
WEATHER PERMITTING

STARTERS

✂️ **SEAFOOD HUSH PUPPIES | 19**
Cornmeal fritter fried golden with cold water lobster and shrimp with whole grain mustard aioli

COCONUT SHRIMP | 16
Side of sweet chili sauce

✂️ **BLACKENED SHRIMP | 16**
Drizzled with Tropical Remoulade

✂️ **SPICY SWEET CHILI SHRIMP | 16**
Lightly breaded and fried, tossed in a spicy sweet chili sauce

EXTRA SAUCES \$.50

SPICY SWEET CALAMARI | 15
Lightly breaded, flash fried. Served with choice of cocktail sauce or sweet chili sauce, served on the side

JUMBO CLAM STRIPS | 15
Lightly breaded, flash fried. Served with cocktail and tartar sauce

✂️ **JUMBO CHICKEN WINGS | 16**
Served naked with sauces on the side. Choice of Blue Cheese or Ranch dressing and Buffalo sauce

CHICKEN FINGERS | 11
Served with Honey Mustard, BBQ or Ranch

✂️ **DUNGENESS CRAB CLUSTER | 28**
West coast crab cluster, steamed with drawn butter

✂️ **CEVICHE | 20** ★
Shrimp and grouper marinated with fresh herbs and coconut.
Served with tortilla chips

✂️ **SHRIMP COCKTAIL | 17**
Jumbo shrimp with cocktail sauce

✂️ **CRAB COCKTAIL | 21**
Jumbo lump blue crab with cocktail sauce

✂️ **PEEL & EAT SHRIMP | 17**
Half pound. Served hot or chilled with cocktail sauce or drawn butter

★ THIS MENU MAY CONTAIN RAW OR UNDERCOOKED FOODS. CONSUMING RAW OR UNDERCOOKED SEAFOOD, MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

SALADS

✓ ✂️ **CLASSIC CAESAR SALAD | 12**
Romaine lettuce, garlic croutons and parmesan cheese tossed with our house Caesar Dressing

✓ **GARDEN SALAD | 12**
Mixed greens, cucumber, red onion, tomato and garlic croutons. Choice of dressing

✓ ✂️ **CAPRESE | 15**
Local farm fresh sliced tomatoes, fresh mozzarella cheese, house basil pesto, balsamic glaze

✓ ✂️ **BEET SALAD | 16**
Mixed greens, red beets, red onions, mandarin oranges, toasted pistachios, feta cheese and balsamic white wine pistachio dressing

✓ ✂️ **FLORIDIAN PALM | 16**
Mixed greens, hearts of palm, red onions, mandarin oranges, sliced almonds, and toasted coconut with Pina Colada vinaigrette

add to any salad

GROUPEUR 16
(blackened, broiled or fried)

MAHI 14
(blackened or broiled)

SALMON 14
(blackened or broiled)

CHICKEN BREAST 8
(blackened or broiled)

TUNA SALAD 7

JUMBO SHRIMP 11
(broiled, blackened, chilled, fried)

COCONUT SHRIMP 11

SEA BASS 21
(blackened or broiled)

Balsamic, Ranch, Italian, Caesar, Pina Colada Vinaigrette, Honey Mustard, Blue Cheese, Thousand Island, Oil & Vinegar

SOUP

SOUP OF THE DAY | mkt

Ask your server what the chef has prepared. Based on season and availability. Soup may not always be available.

SIDES

- ✓ **FRENCH FRIES | 7**
- ✓ ✂️ **HOUSEMADE COLESLAW | 5**
- ✓ ✂️ **TROPICAL RICE | 5**
- ✓ ✂️ **SLICED FARM TOMATOES | 5**
- ✓ ✂️ **ROASTED BRUSSELS SPROUTS | 7**
- ✓ **ONION RINGS | 11**

HAND HELDS

All sandwiches served with Fries. Sub tropical rice or coleslaw.
Sub Onion Rings \$4-

GROUPEL SANDWICH | 25

Broiled, Blackened or Fried

MAHI SANDWICH | 23

Broiled or Blackened

BUZZ'S BURGER | 16

1/3 pound extra lean ground beef
cooked to order

CHICKEN SANDWICH | 16

Mojo marinated.
Broiled or Blackened

Above sandwiches served with choice of lettuce,
local farm tomato, red onion.
American Cheese 1- Fresh Mozzarella 2-

BUZZ'S FAMOUS GROUPEL REUBEN | 26

American cheese, coleslaw and
thousand Island dressing,
served on grilled Rye bread
Broiled, Blackened or Fried

LOBSTER ROLL | 29

Cold water lobster meat drizzled with brie butter sauce,
served warm on a toasted New England roll

SHRIMP PO BOY | 19

Breaded shrimp, lettuce, tomato, red onion, scallions,
pickle with Tropical Remoulade on a hoagie roll

PHILLY CHEESESTEAK | 17

Sirloin steak sliced thin, American cheese, and grilled
onions on a hoagie roll. Cheese served under the meat.
Cooked the real Philly Way!

CHICKEN CAPRESE SANDWICH | 17

Mojo marinated chicken breast, with basil pesto,
local farm tomato and fresh mozzarella

CORNED BEEF REUBEN | 16

Fresh sliced corned beef, American cheese, sauerkraut,
and Thousand Island dressing served on grilled rye bread

OPEN FACE TUNA MELT | 13

White albacore tuna salad, grilled on rye with
sliced tomato and American cheese



LUNCH ENTREES

CHOICE OF TWO (2) SIDES:

French Fries
Sliced Local Farm Tomatoes
Coleslaw

Tropical Rice
Onion Rings \$4-
Roasted Brussels sprouts \$4-



* GROUPEL | 34

Fried, Broiled or Blackened

* SALMON | 30

Broiled or Blackened

* MAHI | 32

Broiled or Blackened

* CHILI SHRIMP | 25

Lightly breaded and fried,
tossed in spicy sweet chili sauce

* LOBSTER TAIL (s) | 45/80

Steamed 8 oz tail with drawn butter

* FISH & CHIPS | 25

Lightly breaded fried Haddock

COCONUT SHRIMP | 25

Side of sweet chili sauce

* BUTTERFLY SHRIMP | 25

Lightly breaded and fried
with cocktail sauce

Seafood breading is
gluten sensitive
where indicated

✓ Vegetarian ✘ Gluten Sensitive

We strive to provide gluten sensitive items, however, due to
the size of our kitchen all fried items, gluten and non-gluten
are all cooked in the same oil. If you are highly allergic,
please do not rely on gluten sensitive items.