

BAR MENU

INDIVIDUAL SHELLFISH PLATTER	26
shrimp cocktail, lobster cocktail, crab cocktail, freshly shucked oysters, all of the accompanying dipping sauces.	
BLACKENED SHRIMP OR FISH TACOS	13
jicama -cilantro slaw, pineapple-mango salsa, cumin crema.	
CARNE ASADA TACOS	14
Marinated and sliced steak, jicama-cilantro slaw, roasted corn pico de gallo, fresh avocado, cumin crema.	
FILET SLIDERS	16
Boursin cheese, pickled red onion.	
FRESH BLUE CRAB SLIDERS	16
shaved lettuce, remoulade.	
NASHVILLE HOT CHICKEN SLIDERS	14
white cheddar pimento cheese spread, shredded red & green cabbage, honey-hot sauce.	
MEATBALL SLIDERS	12
Arrabbiata sauce, Boursin cheese, baby arugula.	
CHOPPED STEAK BURGER	15
nine ounces of signature blend of short rib, chuck and brisket, truffle mayo, lettuce, tomato, onion, pickle, Havarti cheese.	
LOLLIPOP LAMB CHOPS	19
12-year aged balsamic and extra virgin olive oil.	
NEW ENGLAND MAINE LOBSTER ROLL	24
butter poached Maine lobster meat, shaved iceberg lettuce, served with fries or coleslaw.	
SEAFOOD NACHOS	14
baby shrimp, crawfish, fresh crab meat, tortilla chips, lobster sauce, shredded Gruyere cheese, scallions, chopped tomatoes, crushed avocado.	
BURRATA MIXED CROSTINIS	11
four crostinis, lemon, arugula, EVOO, tomato, basil, tomato chutney, pear, walnuts, honey.	
LOBSTER BACON CORN FRITTERS	9
curry aioli & sweet chili vinegar dipping sauces.	
TUNA TARTARE TOSTADA	9
avocado butter, roasted corn pico, cumin crema.	
FRIED OYSTERS	13
pickled cucumbers, curry aioli.	
BUFFALO CAULIFLOWER BITES	8
whole roasted head of cauliflower, celery & blue-cheese.	
CHEESE AND FRUIT PLATTER	18
Swiss, Sharp Cheddar, Maytag Blue, Boursin Cheeses, apples grapes, Amarena cherries, spiced cashews, pepperoncini, cornichons, sweet drop peppers.	
MARGARITA FLATBREAD	7
roasted tomatoes, roasted garlic, mozzarella, fresh basil, salt and pepper.	
PEPPERONI AND MUSHROOM FLATBREAD	7
Arrabbiata sauce, mozzarella & provolone.	
PEAR AND BLUE CHEESE FLATBREAD	7
shaved pear, arugula, parsley, balsamic glaze.	
ITALIAN CHICKEN FLATBREAD	8
roasted tomatoes, garlic and artichoke hearts, grilled chicken, fresh basil, Extra Virgin Olive Oil, Grana Padana Cheese.	

SPECIALTY DRINKS

PINEAPPLE CRUSH 12

Fresh cut pineapple, marinated in Svedka Vodka for 10 days, hand crushed, strained and shaken over ice.

GINA'S GIN REFRESHER 12

Plymouth Gin, muddled cucumbers, fresh mint, lemon and lime juices, and club soda.

SUMMER'S BLUEBERRY MAGIC 13

Stoli Blueberry & Stoli Vanilla, fresh muddled blueberries, shaken over ice, sugared rim.

THE "HONEY HOT DAWG!" 12

Bulleit 95 Rye Whiskey, our signature Honey Hot Sauce, fresh lemon juice, toasted orange peel, and club soda.

BLUE SMOKE MARTINI 13

Belvedere Vodka, Laphroig 10-year Scotch, Blue Cheese stuffed olives.

KISS MY BUBBLES 14

Belvedere Vodka, St Germain, fresh muddled strawberries, lime juice, La Marca Prosecco.

SEASIDE BONFIRE 12

Rum Haven Coconut Rum, Laphroig 10-year Scotch, pineapple juice, a dash of cinnamon.

MANGO MOJITO 9

Bacardi Silver, fresh mango puree, lime, mint, club soda and La Marca Prosecco.

APPLE OF MY EYE 10

Crown Apple, house made apple caramel, cranberry juice.

PORT OF MIAMI 2.0 8

Bacardi Limon, fresh lemon juice, lime juice, & club soda.

EL DEBACLE 12

Casamigos Tequila, Cointreau, fresh orange and lime juices, charred jalapeno, cilantro, salted rim.

STORM CHASER 10

Bacardi Silver, fresh lemon juice, ginger beer, Goslings rum floater.