

LUNCH MENU

SMALL PLATES

Grilled Flatbread 18

*Arugula Pesto, Marinated Tomatoes, Shaved Parmesan
Pine Nuts, Olive Oil & Balsamic Reduction*

Smoked Fish Dip 22

Pickled Vegetables, Capers, Onions, Mustard, Rustic French Bread

Crab Cake 24

Lemon Aioli, Gremolata, Arugula

PEI Mussels 17

White Wine, Garlic, Shallots, Parsley, Butter

SOUPS

Gumbo 12

Chef's Selection 12

SALADS

Add to Any Salad Grilled Chicken (7), Shrimp (10), Grouper (12)

Chef's Salad 22

*Boiled Egg, Black Forest Ham, Aged Cheddar, Tomato
Avocado, Cucumber, House Ranch Dressing*

Greek Salad 16

*Olives, Marinated Tomatoes, Feta Cheese, Croutons
Red Onions, Cucumbers*

Caesar 16

Parmigiano Reggiano, Croutons, Caesar Dressing, White Anchovies

Pineapple Boat 18

*Chicken Salad, Cashews, Toasted Coconut, Grapes,
Cream Cheese Banana Bread*



LUNCH MENU

LARGE PLATES

Smoked Tuna Salad 22

Multi-grain Bread, Bibb Lettuce, Tomato

BLT and Avocado 17

*Apple Wood Bacon, Tomatoes, Bibb Lettuce, Mayonnaise
Avocado*

Crab Cake Sandwich 26

Lemon Aioli, Avocado, Lettuce

Grouper Sandwich 24

Gribiche, Spicy Pickles, Lettuce

Grilled Chicken Wrap 18

*Applewood Bacon, Cheddar Cheese, Bibb Lettuce
Tomato, Mayonnaise*

Blackened Grouper Tacos 24

Cabbage, Pico de Gallo, Lime, Chipotle Cream

Bison Burger 24

Blue Cheese, Applewood Bacon, Garlic and Herb Aioli

***Sirloin Burger 18**

Cheddar, Lettuce, Tomato, Brioche Roll

Shrimp Scampi 24

Tomatoes, Parmesan, Parsley Pappardelle Pasta

If you have a food allergy, please inform your server and the Chef will be happy to accommodate your needs.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

We serve fish sourced from Florida waters. Our beef and chicken are purchased from purveyors who source from farms with responsible farming and ethical harvesting practices. We offer produce fresh from Florida when available and Colusa Farms in Naples provides our micro-greens.

