

Let's Not Wait To Start

CLAM CHOWDER 8-

yukon potato, bacon, onion, herbs, celery, cream

GUACAMOLE 9-

avocado, jalapeño, cilantro, red onions, tri-color tortilla chips

CHICKEN QUESADILLA 13-

jack cheddar cheese blend, toasted dry spices, housemade salsa, sour cream, guacamole

ROASTED CHICKEN SOUP 8-

roasted chicken, aromatic vegetables, orecchiette pasta

LEMON BASIL SHRIMP 13-

blueberry goat cheese, pesto vinaigrette, arugula, asiago crostini

TUNA TATAKI 15-

sesame seed seared and served rare, avocado cucumber roll, wasabi, ginger, soy reduction

JUMBO LUMP CRAB CAKE 12-

lemongrass pickled green cabbage slaw, bell pepper-pineapple salsa, chipotle aioli

Earth Grain Bowls

GRILLED BLACK TIGER SHRIMP 16-

baby arugula, italian farro, cherry tomatoes, saffron split peas, avocado, goat cheese, papaya vinaigrette

SEARED YELLOWFIN TUNA 16-

romaine hearts, edamame, radishes, watermelon, lychee nuts, seaweed salad, rice wine ginger aioli

CITRUS BRONZINI 18-

red lentils, roasted butternut squash, saffron fennel, vine ripe grape tomatoes, orange segments, pomegranate vinaigrette

GRILLED CHICKEN & LENTILS 15-

baby kale, white quinoa, roasted tomatoes, yellow beets, pesto vinaigrette

Beach Salads

CAESAR 11-

shaved parmesan, garlic croutons, imported anchovies
add grilled chicken 5-
add grilled shrimp or fresh fish 7-

JUMBO LUMP CRAB COBB 21-

vine ripened tomato, smoked bacon, sliced egg, blue cheese, avocado, olives, creamy mango dressing

NY STRIP STEAK 18-

artisan baby greens, golden pineapple, boursin cheese, yellow tomatoes, portobello, tempura onions, asian chili vinaigrette

GRILLED SALMON 16-

baby iceberg, vegetable broth red quinoa, sun-dried cranberries, roasted artichoke, saffron fennel, white balsamic vinaigrette

*salads can be prepared gluten free or vegetarian

Pizza & Flatbreads

VEGGIE FLATBREAD 13-

hummus, portobello mushrooms, grilled zucchini, asiago cheese, balsamic baby greens, sun-dried tomato

SHRIMP FLATBREAD 16-

boursin, goat and asiago cheeses, roasted red pepper, basil, baby arugula, balsamic reduction

MEDITERRANEAN PIZZA 14-

kalamata olives, portobello mushroom, roasted eggplant, red peppers, fresh baby mozzarella

GRILLED CHICKEN PIZZA 15-

fresh mozzarella, asiago cheese, cherry tomatoes, baby spinach, pine nut pesto

Handhelds

all sandwiches served with your choice of sweet potato salad, seasoned fries or fresh fruit

BEACHSIDE BURGER 15-

flame grilled angus patty, lettuce, tomato, onion, pickle, you pick the topping: american, cheddar, imported swiss, gorgonzola, caramelized onions or sautéed mushrooms
add avocado or applewood smoked bacon 2-

THE JUPITER DARE 16-

grilled angus patty, applewood smoked bacon, caramelized red onions, jalapeño, creamy peanut butter, grape jelly, toasted brioche

MAHI-MAHI 16-

grilled or blackened, key lime remoulade, lettuce, tomato, caramelized red onions, toasted luau bread

SALMON BURGER 17-

balsamic baby kale, vine ripe tomato, english grain mustard aioli, brioche

FISH TACOS 16-

flour tortillas, grilled or tempura battered fish, crispy slaw, jack cheese, tomato salsa, cilantro sour cream, chipotle aioli

ROSEMARY GRILLED CHICKEN 15-

creamy st. andre, maple green apple slaw, chipotle aioli, toasted brioche

ROASTED TURKEY CLUB 14-

roasted turkey breast, swiss cheese, applewood smoked bacon, tomato, garlic aioli, toasted wheat bread

HURRICANE HOAGIE 15-

soppressata, genoa salami, ham, provolone, banana peppers, arugula, basil shallot aioli, grilled baguette

Many items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.
Consumption of raw or undercooked food may result in an increased risk of foodborne illness.