



BEST DINNER ON THE BEACH

Served Daily 11:00 am – close

LANDLUBBERS

Rack of Lamb 23.95

Imported middle aged Australian lamb char-grilled to perfection. Served with garlic mashed potatoes and a medley of fresh vegetables and topped with an Australian Creole sauce.

The Steak Lovers Steak 24.95

Classic NY Strip 12 oz lightly seasoned and cooked to order with two sides of your choice.

Yucatan Meat Lovers Ribeye 24.95

Lightly seasoned 16 oz, bone-in USDA tender ribeye grilled to your liking, with a choice of two sides.

10 oz Center Cut (Bone-In) Pork Chop 14.95

Our house specialty! Lightly seasoned and grilled to perfection, served with caramelized apples and your choice of two sides.

Caribbean Chicken 15.95

A succulent half chicken cooked to perfection, straight from the oven to the char-broiler. Choice of two sides.

PASTAS

All pasta dishes are accompanied by a side salad or caesar salad 1.00 and garlic bread.

Island Shrimp and Scallop Scampi 18.95

Sauteed shrimp and scallops tossed in a light white wine and garlic butter sauce, served over a bed of linguine.

Pasta Primavera 14.95

Fresh vegetables in a white wine and garlic sauce, tossed with tender linguine.

add Chicken 4.00 Shrimp 5.00

Mahi Mahi 5.00 Grouper Market Price

Penne Ala Vodka 15.95

An 8 oz blackened chicken breast over penne pasta in our homemade creamy, vodka marinara sauce.

Cajun Seafood Pasta 18.95

Scallops and Shrimp sauteed with garlic butter served over homemade Egg Noodle Papardelle Pasta in a creamy Cajun sauce.

Blackened Mahi Pesto Pasta 16.95

8 oz fillet of mahi served over a generous portion of linguini, in a pesto alfredo sauce.

Lobster Ravioli 18.95

Tender pasta shells stuffed full of sweet lobster, topped with crab meat and finished with a lobster cream sauce.

Tiki Tortellini Florentine 17.95

Grilled chicken breast over a bed of tender, tri-colored tortellini, tossed in a white garlic alfredo and spinach cream sauce, then drizzled with a sweet balsamic reduction.

Osso Bucco 17.95

Marinated then slow cooked to perfection topped with homemade gravy, served with mashed potatoes and vegetables.

St. Louis Style BBQ Ribs 20.95

A full rack of slow cooked ribs, lightly basted in our homemade bbq sauce and then charbroiled to perfection. Served with caramelized apples and your choice of two sides.

BOIL POTS

King Crab Boil OR Snow Crab Boil MKT

One pound of crab legs of your choice along with mussels, clams, shrimp, scallops, crawfish, sausage, potatoes, onions and corn on the cob, seasoned with Old Bay and served with drawn butter

Shrimp Boil 17.95

A half pound of our delicious peel and eat shrimp, sausage, potatoes, onions, and corn on the cob seasoned with Old Bay and served with drawn butter.

SEAFOOD

King Crab Legs Dinner MKT

One pound of steamed king crab served with two side items of your choice.

Snow Crab Legs 19.95

Enjoy this sweet delicacy from the sea! 1 lb served with lemon drawn butter and choice of two sides.

Grouper Platter MKT

12 oz fillet of the freshest, local grouper served grilled, blackened, or fried with your choice of any two sides.

Mahi Platter 17.95

10 oz fillet served blackened or grilled with your choice of any two sides.

Baked Seafood Combo 19.95

Fish, scallops, and shrimp baked to perfection served with two side items of your choice.

Trio Platter 21.95

A generous portion of grouper, mahi, and salmon, each 4 oz fillets served grilled or blackened with your choice of two sides.

Butterflied Pompano 17.95

Pompano sautéed in white wine and butter, with capers and served with your choice of two sides.

