

S T A R T E R S

Soup Du Jour Cup 5 Soup Du Jour Bowl 7 Chili Cup 6 Chili Bowl 8

Buffalo Cauliflower 14

tempura battered cauliflower tossed in buffalo sauce with ranch or blue cheese dipping sauce

Grilled Quesadilla 14 | 16

choice of grilled chicken 14 or shrimp 16 peppers, onions, cheddar jack cheese in a crispy tortila, salsa & sour cream

SALADS

add chicken 6, shrimp 7, salmon 8 or grouper 10 to any salad

The Nest 15 (*) mixed greens, craisins, candied pecans, gorgonzola, apples, raspberry vinaigrette

Cobb Salad 15 🛞

chopped iceburg lettuce topped with tomatoes, cucumbers, chopped egg, chopped bacon, cheddar cheese, bermuda onions, choice of dressing

Chopped Caesar 9 🛞

romaine lettuce, parmesan cheese, garlic croutons, house-made caesar dressing make GF with no croutons

Escargot 14 🛞

butter, garlic and herb sauteed escargot over a nest of angel hair pasta, tossed with pesto sauce, garlic bread can be made with gluten free pasta

Jumbo Wings 16 🛞

mild, medium, hot, bbq, garlic parmesan, teriyaki or sweet thai chili served with ranch or blue cheese dressing & celery sticks

Margherita Pizza Bites 15

with fresh mozzarella, tomatoes, basil & marinara in a crispy pizza dough topped with balsamic drizzle, house made marinara dipping sauce

Sticky Pork Ribs 14 🛞

1/2 lb. of slow braised pork ribs tossed in a sweet and spicy soy sauce

Side House Salad 4 Side Caesar Salad 4

Tuna Nicoises Salad 16 🛞

all white albacore tuna tossed with olive oil, salt, pepper and lemon juice over a bed of mixed greens with sliced eggs, cucumbers, blanched & chilled hericot vert, nicoise olives, roasted tomatoes and sweet pickled bermuda onions

House Salad 8 🛞

mixed greens, carrot<mark>s</mark>, grape tomatoes, bermuda onion, cucumbers

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase <mark>your</mark> risk of foodbourne illness.

March 2024



MAINS

Hurricane Pot Pie 24

shrimp, scallops, crab and grouper in a lobster mushroom tarragon sauce with a puff pastry lid, whipped potatoes, vegetable du jour

Cioppino Bowl 24

grouper, clams, mussels, shrimp & crab in a saffron fenel tomato broth, angel hair pasta | can be made with GF pasta (#)

Pan Seared Grouper 26 🛞

over yuzu ponzu butter sauce with enoki mushroom risotto cakes, vegetable du jour

HANDHELDS

All sandwich are served with a choice of cole slaw, french fries, sweet potato fries, fresh fruit, onion rings or house-made potato chips | choice of white, wheat or rye, gluten free bread available upon request ®

Fresh Grouper Sandwich 17

grilled, blackened or fried with lettuce, tomato, onion, toasted kaiser bun, house-made tartar

Crispy Chicken Sliders 16

crispy chicken tossed in a sweet and tangy soy sauce topped with kimchee on 3 mini bao buns

BBQ Pork Sandwich 16

pu<mark>lled bbq pork</mark> topped with cole <mark>slaw and ched</mark>dar cheese

Grilled NY Strip Steak 39 🛞

grilled to perfection, with wild mushroom ragout, whipped potatoes, vegetable du jour

12 oz. Pork Chop Parmesan 22

thinly pounded and panko breaded, pan seared, topped with fresh mozzarella over a nest of angel hair pasta tossed in marinara, garlic bread

Chicken Carbonara 23

sauteed chicken breast with crispy prociutto, peas, and linquine tossed in a creamy parmesan sauce, garlic bread

Chicken Francaise 20

pan seared chicken breast dredged in egg, parmesan and fresh herb batter, lemon caper cream sauce over rice, vegetable du jour

Prime Beef Burger 16

prime beef cooked to order, lettuce, tomato, onion - add cheddar, provolone, pepper jack, swiss, bleu cheese or american \$1 | add sauteed onions & mushrooms .75 add bacon \$1.50

Flatbread Pizza 10

pepperoni, mushrooms, sausage, jalapenos, onions, peppers, tomatoes, olives, pineapple, spinach, bacon, ham .50 each chicken or ground beef 2 gluten free crust 3 (8)

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