



⚓ **NOTE:** Please allow extra time for your service and meal due to the strict guidelines the CDC mandates for our food service operation. We appreciate your understanding as we all adapt to this new way of living. Thank you for dining with us!

### ⚓ SHARE

**Margherita Pizza** \$11<sup>V</sup>

Oven roasted tomato, mozzarella, parmesan, basil, balsamic glaze

**Charcuterie** \$16

Cured meats, specialty cheeses, seasonal accoutrements, baguette

**Short Rib Crostini** \$13

Baguette, tender short rib, garlic bleu cheese spread

**Shrimp Cocktail** \$13<sup>GF</sup>

Four old bay poached shrimp, house cocktail sauce, lemon, arugula

**Flash Fried Calamari** \$13

Hand breaded rings and tentacles, lemon, house arrabiata

**Lump Crab** \$14

Two miniature crab cakes, baby greens, lemon, toast points

### ⚓ SOUPS & SALADS

**Corn and Crab Chowder** \$8<sup>GF</sup>

**Bayfront Grille House Salad** \$5/\$10<sup>VG, GF</sup>

Spring mix, tomato, cucumber, shredded carrot

**Cucumber Wrap Salad** \$12<sup>V, GF</sup>

Spring mix, spiced pecan, grape tomato, gorgonzola, red onion, carrot, champagne vinaigrette, cucumber

**Soup of the Day** \$7

**Classic Caesar** \$7/\$11

Romaine, parmesan, croutons

**Seasonal Chop** \$7/\$12<sup>V, GF</sup>

Arugula, spinach, beets, feta, Cipollini, carrot, gala apple, cranberry white balsamic vinaigrette

\*Add Chicken for \$5

\*Add Steak, Shrimp, or Salmon for \$8

### ⚓ SANDWICHES & BOWLS All sandwiches served with fries

**Sirloin Burger** \$14

8oz brisket blend burger patty, bacon, lettuce, tomato, onion, your choice of cheese, brioche bun

**Quinoa Bowl** \$16<sup>VG, GF</sup>

Ancient grains, sesame ginger dressing, roasted chick pea, zesty slaw, asparagus, crushed peanut

**Perch Po boy** \$15

Crispy corn meal breaded perch, Cajun aioli, lettuce, tomato, tangy slaw, French roll

**Chicken Bacon Ranch Sandwich** \$13

Ranch seasoned chicken cutlet, bacon, bibb lettuce, zesty pickle, cheddar, Cajun ranch, brioche bun

### ⚓ ENTREES

**Crispy Perch** \$28

Corn meal breaded perch, tangy slaw, lattice chips, signature tartar sauce

**Chorizo Linguini** \$24

Garlic infused pasta, fennel, sweet pepper, spinach, herbs, creamy beurre blanc

**7oz Filet Mignon** \$38<sup>GF</sup>

Quinoa risotto, lemon grilled asparagus, king oyster mushroom, house steak sauce

**Half Chicken** \$24

Seared airline breast, confit leg, cranberry apple stuffing, pickled fennel, fine herbs, brussels sprouts, velouté

**12oz Pork Porterhouse** \$28<sup>GF</sup>

Butter basted strip and tenderloin, garlic mashed potatoes, brussels sprouts, king oyster mushroom

**Faroe Island Salmon** \$28<sup>GF</sup>

Red beet puree, marble medley potatoes, Cipollini, glazed carrots, zesty pepper slaw

**Braised Short Rib** \$26

Three potato flautas, oven roasted tomato, dressed pea shoot, natural jus

**Pan Seared Grouper** \$30

Two potato flautas, caramelized onion cream, lemon grilled asparagus, smoked paprika

### ⚓ SIDES \$6 – Truffle Fries +\$1

**Honey Sriracha Brussels Sprouts**    **Sweet Potato Fries**  
**Garlic Mashed Potatoes**<sup>GF</sup>    **Lemon Grilled Asparagus**<sup>GF</sup>

V=vegetarian    VG=vegan    GF= gluten free

\*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food borne illness