

BOARDWALK

SHARING

Wings 15

mild | medium | hot | carolina barbecue

Sea Salt & Vinegar Potato Chips .99

house-made ranch dip

Chickpea Hummus 12

heirloom carrots | smoked eggplant
broccolini | cauliflower | warm naan | soft feta

Smoked Wild Isles Salmon Dip 13

gluten free bread | house hot sauce

Skillet Roasted Brie Cheese 12

warm gluten free bread | local honey | house made jam

SALADS

Mozzarella Panzanella Salad 13

basil vinaigrette | shaved red onion | prosciutto lonza
arugula

Wild Grain Salad 13

wild grains | seasonal mixed greens | crispy quinoa
roasted fennel | feta cheese | heirloom tomato
cauliflower | citrus vinaigrette

Add to any salad: grilled chicken | wild isles salmon

blackened key west pink shrimp 6

fried mountain trail farm egg 2

SANDWICHES & MORE

Boardwalk Burger 17

thick cut pepper bacon | cheddar & american | gluten free roll
add: fried mountain trail farm egg

* burger can be substituted with house made
chicken patty

Chicken Sandwich 16

tasso ham | smoked gouda | spicy chile mayo | gluten free roll

Lobster Roll 22

lemon herb mayonnaise | celery | shaved iceberg
gluten free roll

Grilled Munster Cheese & Nueske's Bacon Sandwich 14

braised onion aioli | challah

*served with tomato soup

48 Hour Roasted Mountain Trail Farm

Porchetta Sandwich 16

pulled pork | creamy slaw | carolina barbecue
b&b pickle | gluten free roll

Prime Rib 26

mashed yukon potatoes

Wood Grilled Colossal Beef Short Rib 26

fries | coleslaw

Grilled Cape Canaveral Shrimp Skewer 26

white bean cassoulet with house sausage



R
RENAISSANCE®
ORLANDO AT SEAWORLD®

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cooked to order: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
we source our food from responsible growers and producers that practice sustainable methods of farming. we buy local whenever possible.
we are proud to offer vegetarian and gluten sensitive lifestyle dishes. please discuss with your server regarding our current offerings.

20% service charge is added for parties of 6 or more

CLASSIC COCKTAILS

Sazerac 15
rye whiskey, absinthe, bitters

Pimm's cup 13
pimms, ginger ale, cucumber, mint, strawberry, lemon

Aviation 14
gin, maraschino liqueur, crème de violette

Paloma 11
blanco tequila, grapefruit juice, sparkling water

Dark & Stormy 13
gosling's black rum, ginger beer

Pisco Sour 13
pisco porto acholado, egg whites
lemon juice, simple syrup

COCKTAILS WITH A TWIST

Brooklyn 13
rye whiskey, drambuie, madeira, demerara

Howl at the Moon 12
tequila blanco, triple sec, house-made sour
red wine float

Ginger N Whiskey 14
irish whiskey, ginger beer

Contessa 13
st. augustine gin, aperol, dry vermout

SPECIALTY COCKTAILS

Easy Breezy 14
malibu mango rum, grand marnier,
dark cherry syrup, house-made sour

Vintage 13
bourbon, demerara syrup, bitters

Toro Madras 14
St Augustine vodka, orange juice, cranberry red bull

The Dandy 14
tito's vodka, st germain, basil, lemon juice, simple syrup

BEER

CRAFTS & LOCAL

jai alai ipa | sam adams | blue moon | cigar city "invasion" pale ale

funky buddha hefeweizen | cigar city tampa-style lager 8

angry orchard hard cider 9

IMPORT & DOMESTIC BOTTLES

heineken | stella artois | corona | corona light | modelo 7

coors light | miller lite | michelob ultra | budweiser | budlight

odoul's n.a | PBR (tall boy) 6

DRAFT

budlight 6 | wizard wit 8 | guinness 7 | playalinda red ale 8

yuengling 7 | orlando pale ale 8 | rotating craft 8 | big nose ipa 8

WINES

Sparkling

	glass	bottle
Mionetto, Prosecco, Brut, Veneto, Italy, NV	9	45
Mumm Napa, Brut, "Prestige Chefs de Caves", Napa Valley, California, USA		60
Moet & Chandon, Brut, "Imperial", Epernay, France, NV		170
Veuve Clicquot, Brut, "Yellow Label", Reims, France, NV		220
La Marca Prosecco, 187 mL	11	

Rosé

Fleur de Mere, Rose, Cotes de Provence, France	13	54
Beringer,, White Zinfandel ,California	10	36
Rosé Chandon, 187 mL	11	

Whites

Casasmith, Moscato, Washington, USA	10	36
Charles Smith, Riesling, "Kung Fu Girl", Ancient Lakes, Washington, USA		40
Cooper Mountain Vineyards, Pinot Gris, Willamette Valley, Oregon USA		58
Pighin, Pinot Grigio, Friuli-Venezia Giulia, Italy	13	50
Paco & Lola, Albarino, Rias Baixas, Spain	16	60
Wairau River, Sauvignon Blanc, Marlborough, New Zealand	11	43
Snoqualmie, Chardonnay, Columbia Valley, Washington, USA	11	42
Copain, Chardonnay, "Tous Ensemble", Anderson Valley, Mendocino, California, USA	21	82
Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma Coast, Sonoma County, California, USA		70
Rombauer Vineyards, Chardonnay, Carneros, California, USA		120

Reds

Cherry Pie Wines, Pinot Noir, "Three Vineyards", Monterey, Sonoma Coast, Santa Barbara, California, USA	14	56
Mohua, Pinot Noir, Central Otago, New Zealand		80
Rex Hill, Pinot Noir, Willamette Valley, Oregon, USA		90
Alamos, Malbec, Bodega Cantena Zapata, Argentina	10	36
Achaval-Ferrer, Malbec, Mendoza, Argentina		100
Marchesi di Barolo, Barbera d'Alba, "Ruvei". DOC, Piedmont, Italy		80
Matanzas Creek, Merlot, Sonoma County, California, USA		80
Decoy by Duckhorn, Merlot, Sonoma County, California, USA	18	70
Sledgehammer, Cabernet Sauvignon, North Coast, California, USA	11	40
Justin, Cabernet Sauvignon, Paso Robles, California, USA		65
Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, Sonoma County, California, USA	24	95
Napa Valley Quilt, Cabernet Sauvignon, Napa Valley, California, USA	30	115