



Starters and Plates to Share

Shrimp Cocktail

Jumbo Gulf Shrimp, Poached and Served with Cocktail Sauce \$13

Spanish Platter

Chorizo Cantinpallo, Serrano Ham, Manchego Cheese, Olives & Roasted Peppers \$16

Mozzarella Caprese

Vine-Ripe Tomatoes, Fresh Mozzarella, Drizzled with Basil Olive Oil & Topped with Fresh Basil Leaves \$13

Tomato and Avocado Salad

Florida Heirloom Tomatoes and Fresh Avocado, served with Sherry Herb Vinaigrette \$11

Tuna Tartar Stack

Marinated Seared Ahi Tuna, Served Over Avocado-Mango Relish Stock, Topped with Cream Cheese and Caviar \$14

Stone Crab Claws in Season

Med Size, Served with Mustard Sauce - Each \$6

App Portion - 3 Three Med Stone Crab Claws \$18

Fried Calamari

Tender Peaces of Calamari, Coated in Zesty Breading, Fried to Golden Perfection,
Served with Home Made Marinara & Lemon Aioli \$11

Shrimp Guadaluja

Spicy Shrimp, Sautee and Served on a Bed of Fried Plantains & Guacamole, Topped with Pico De Gallo \$15

Crab Stuffed Mushrooms

Button Mushrooms Stuffed with Crab Meat, Topped with Hollandaise Sauce \$12

Escargot in Mushroom Caps

Served in Puff Pastry and Topped with Garlic Butter \$13

Spinach & Artichoke Dip

New Orleans-Style, Baked Golden Brown, Served with Crispy Tortilla Chips \$10

Fresh Soup & Salads

Beer Cheese Soup \$7

Served with Toasted Parmesan

Cup of Soup & Salad

A cup of Beer Cheese Soup and Caesar Salad \$11

Caesar Salad \$8

A Crisp Romaine Salad Tossed with Classic Style Caesar Dressing, Served with Grated Parmesan

Entree with Chicken \$16, with Grilled Salmon \$18, with Shrimp \$17

Garden Salad

Romaine, Iceberg, Tomatoes, Carrots, Onions, Cucumbers, Kalamata Olives \$7

Greek Salad

Crisp Lettuce, Tomatoes, Cucumber, Peppers, Red Onion, Pepperoncini, Calamata Olives, Feta Cheese, Lemon Vinaigrette

Large to Share \$11 Small \$8

Crab & Shrimp Louie Salad

Topped with Crab Meat, Chopped Shrimp, Asparagus, Hard-Boiled Egg,

Avocado, Cognac Infused 1000 Island Dressing \$18

Captain's Cobb Salad

Mixed Greens, Tomato, Diced Bacon, Greek Olives, Avocado, Cucumbers, Blue & Cheddar Cheese,

Hard Boiled Eggs, Topped with Chunks of **Grilled Chicken**, Choice of Dressings \$17

Blackened Salmon Salad

Rubbed with Blackened Seasoning, Served on a Bed of Field Greens with Candid Walnuts, Blue Cheese, Artichokes,

Cranberries, Apples & Grapes, Raspberry Vinaigrette Dressing \$18

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
Especially if you have certain medical conditions.



Restaurant Lunch Buffet \$17.95

Available Monday through Saturday, from 11:00am to 3:00pm

Sandwiches

All Entrees are Served with French Fries. Add a Cup of Soup or Garden Salad for \$5

Aviator's Burger

Ground Sirloin Topped with American Cheese, Onions, Lettuce & Tomato \$13

Bacon Cheddar Burger

Ground Sirloin Topped with Cheddar Cheese, Bacon, Onions, Lettuce & Tomato \$14

French Dip

Thinly Shaved Roast Beef stocked on the Fresh Roll,
Topped high with Fried Onions Straws and Served with Au Jus \$13

Cuban Sandwich

Slow Roasted Marinated Pork, Served with Ham, Swiss Cheese and Pickles \$13

Key Lime Chicken Sandwich

Double Breast of Chicken, Marinated in Cilantro and Citrus Juices,
Grilled and Served on a Toasted Roll, Topped Key Lime Butter Sauce \$13

Romano Chicken Sandwich

Grilled Breast of Chicken, Mozzarella Cheese, Proscuitto, Tomatoes, Fresh Basil,
Served over Fresh Baked Bun, Drizzled with Balsamic Vinaigrette \$15

Skirt Steak Sandwich

Marinated Beef, Caramelized Onions, Peppers, Served Open face Hoagie Roll \$19

Fresh Fish Creations

Salmon

Char Grilled, Topped with Asparagus, Green Onions, Fresh Spinach, Mushrooms,
Finished with Thyme Cream Sauce, Garlic Mashed Potatoes \$20

Mahi-Mahi Scampi

Fresh Local Aka-Mahi, Grilled or Blackened, Topped with Shrimp Scampi Sauce,
Served with Mashed Potatoes and Veggies \$24

Farmhouse Specialties

Chicken Paillard

Thinly Pounded Double Breast of Chicken, Seasoned and Pan Seared Golden,
Drizzled with Olive Oil and Lemon Juice, Topped with Pico de Gallo and Served with
Garlic Mashed Potatoes and Fresh Vegetables \$18

Porcini Mushroom Ravioli

Tender Pasta Pillows, Stuffed with Porcini Mushrooms, Served with a Choice of Tomato Basil or Light Cream Sauce \$18

Pork Chops

Marinated with Herbs Garlic Lime Juice, Pan Seared & Served with Mashed Potatoes,
Tostone & Fresh Vegetables \$19

New York Steak

12 oz USDA Choice Hand-Cut NY Steak, Seasoned and Grilled to Perfection \$27

Churrasco Steak

Argentinean Style Marinated Skirt Steak, Charbroiled, Topped with Chimichurri Sauce \$28

Filet Mignon

9oz. USDA Choice Filet, Seasoned and Grilled, Topped with Onion Straws, Served with Sautéed Mushrooms \$30

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