

DINNER MENU

APPETIZERS

GRILLED CHILLED SHRIMP COCKTAIL 24 GF

zesty cocktail, charred lemon

SHISHITO PEPPERS 13 VG, GF

furikake, togarshi, charred lime

KOREAN SHORT RIBS 26

spicy kimchee

FISH DIP 16

grilled bread, giardiniera, Old Bay crackers

WHITE WATER CLAMS 22

orange, crème fraiche, Sandbar Sunday beer broth, chives, grilled bread

CHORIZO AND BLACK BEAN KOROKKE 14

smoked paprika aioli, arugula pesto

SMASHED POTATOES 13 VG, GF

lime aioli, sriracha, cojita cheese, chives

ENTREES

SKIN ON CHICKEN BREAST 26

warm potato and brussel salad, arugula, pan jus

BEEF TENDERLOIN 68

duck fat potatoes, roasted Cipolini onions, sautéed greens, chimichurri

SCALLOPS 38

vodka beet puree, corn puree, glass chip, gremolada

GRILLED CATCH 35

cauliflower, potato, Florida Heat, sesame seeds, ponzu

BEACH BURGER 22

chipotle mayo, cilantro mayo, bacon orange onion jam, lettuce, tomato, onion

HERBED CAULIFLOWER 18 VG, GF

Indian Street corn, pea puree

SALADS

CHARRED BRUSSEL AND KALE CAESAR 15

bread dust, caper mix, citrus Caesar dressing

SIMPLE SALAD 15 VG, GF

roasted tomato, pickled cucumber, shaved onion, lemonette

FARMHOUSE SALAD 15

grilled asparagus, radish, Florida orange, pea puree, avocado ranch dressing

BEVERAGES

SODA 5

COFFEE 6

SELECT TEAS 5

JUICES 6

EXPRESSO SINGLE 4 DOUBLE 5

LITTLE GUESTS

CHICKEN FINGERS 13

waffle fries, drink

CHEESEBURGER 13

waffle fries, drink

CHEESE QUESADILLA 10

drink

PB&J 10

waffle fries, drink

GRILLED CHEESE 11

waffle fries, drink

VG ~ vegetarian GF ~ gluten free

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

DANA JACKSON general manager

JASON ANTOLAK executive chef