

HAPPY HOUR DAILY 4:00 PM – 6:30 PM \$1.50 off draft beer, house wine, well liquor

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APPETIZERS	
GRILLED OCTOPUS	18
Charred grilled octopus in a bed of arugula topped with	
mango poblano sauce and basil oil drizzle	
STEAMER CLAMS	16
With white wine, lemon, shallots, garlic, butter and parsley	
SALMON TOSTADAS	18
Raw with guacamole, pickled red onions, jalapenos and	
carrots, tomatoes, cilantro	
LUNCH 11:00 AM – 2:00 PM	
CAPRESE SALAD	15
With arugula, Roma tomatoes, fresh mozzarella, basil, and	15
balsamic glaze	
BEET SALAD	15
With mixed greens, candy pecans, feta, cherry tomatoes	15
and balsamic dressing	
COBIA POBLANO	29
Grilled with parmesan Poblano sauce, and steamed veggies	25
over yellow rice	
GROUPER TACOS	21
Grilled or Blackened with shredded cabbage, tomatoes,	21
cilantro, pumpkin seeds, and Baja sauce on flour tortillas	
COD-SHRIMP CAKE	16
Seared with onion straws, garlic aioli, and red thai curry	10
coconut milk	
DINNER 4:00 PM – 9:00 PM	
COBIA W PESTO PASTA	34
Grilled over fettuccine tossed in a cilantro, spinach, almond	54
and basil pesto with tomatoes, and fresh garlic	
HERB CRUSTED GROUPER	39
With balsamic glaze, roasted red peppers and grilled	55
asparagus over yellow rice	
LUCKY WAHOO	33
Blackened with 3 shrimp over risotto with red thai curry	
coconut milk	
ZUCCHINI BOAT	26
Baked with a lobster tail, ricotta and mozzarella cheese,	20
spinach, garlic, mushrooms and butter	
SWEET & SPICY CHICKEN	20
Baked with baby carrots, fingerling potatoes, sweet and spicy	-
glaze, sesame seeds over coconut rice	
COLLARD GREENS	8
With brown sugar, watermelon radish, and creole seasoning	•
SWEET CREAM CORN	8
Cooked with shallots and dark rum	-
FRIED BRUSSEL SPROUTS	12
With pecans, cranberries, and balsamic glaze	
With pecans, cranberries, and balsamic glaze 1.25 POLIND SNOW CRAB	МКТ
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See Menu For Details AS ENTRÉE/LG SALAD

SHRIMP (10)	25
SCALLOPS (10)	38
COD	23
SALMON	25
WAHOO	28
COBIA	29
SWORDFISH	33
GROUPER	35
SEABASS	46

ADD ONS

SHRIMP (5)	8
SCALLOPS (5)	14
TUNA	12
CHICKEN	9

With potatoes and steamed vegetables

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



DESSERTS

KEY LIME PIE	9.5
Graham cracker crust, whipped cream, powdered sugar	
CHOCOLATE BROWNIE SUNDAE Vanilla or coffee, pecans, caramel, chocolate sauce, whipped cro	8.5
BREAD PUDDING With Brown Sugar Sauce	8.5
CAPPUCINO MOUSSE PIE With coffee ice cream and chocolate sauce	12

<u>KIDS UNDER 12</u>

Served with French frie	S	181
FRIED SHRIMP	9.5)
FISH AND CHIPS	9.5	
HAMBURGER	8.5	
Cheese 1 Bacon 2		
GRILLED CHEESE	6.25	
CHICKEN FINGERS	8.5	
PASTA SHELLS *No side	5.25	
DESSERT		
I-SCREAM	3.75	
Vanilla or coffee		



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PRICING NOTICE: WE OFFER A 3.5% CASH DISCOUNT

To help keep our prices low, we provide a discount to those customers paying with cash.

Thank you.

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