



GRILL

seafood • steak • martinis

APPETIZERS

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Firecracker Shrimp	
<i>crispy fried popcorn shrimp tossed with our sweet and spicy firecracker sauce, served with asian slaw (gf)</i>	11
Lobster Spring Rolls	
<i>filled with lobster and napa cabbage, flash-fried and served with mango dipping sauce</i>	13
Smoked Tuna Dip	
<i>served with fried pita chips</i>	13
Shrimp Cocktail	
<i>lightly poached jumbo gulf shrimp with cocktail sauce (gf)</i>	14
Thai Fried Calamari	
<i>with scallions, cilantro, carrots, lime, drizzled with sweet chili sauce</i>	11
Crab Stuffed Mushrooms	
<i>broiled and topped with béarnaise sauce</i>	13
Crab Cakes	
<i>creole remoulade, arugula, lemon vinaigrette</i>	15
Lobster Bisque	8

SIGNATURE SALADS

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Caesar Salad	
<i>romaine, shaved parmesan, garlic croutons, and caesar dressing</i>	7
Iceberg Wedge Salad	
<i>crispy bacon, red onions, tomato, crumbled bleu cheese, and creamy buttermilk dressing (gf)</i>	8
Greek Salad	
<i>mixed greens, tomato, cucumbers, kalamatas, pepperoncinis, feta, red onions, and red wine vinaigrette (gf)</i>	9
Caprese Salad	
<i>tomato, buffalo mozzarella, basil, olive oil, and balsamic reduction (gf)</i>	8

SEAFOOD & STEAKS (gf)

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<i>served with haricot verts and your choice of side { baked potato, creamy grits, whipped potatoes, or french fries } additions: house salad 2 caesar salad 3 greek salad 4 lobster bisque 4</i>	
Jumbo Gulf Shrimp 23	12 oz New York Strip 27
Grouper 29	14 oz. Ribeye 30
Red Snapper 28	8 oz. Filet Mignon 33
Mahi 25	* Prime Rib 24
Tuna 28	* Saltwater Grill Prime Rib 30
Broiled Lobster Tails two 5 oz. cold water tails	36
Surf & Turf 8 oz. filet mignon & 5 oz. lobster tail	43

ENTRÉES

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<i>{ additions }</i>	
<i>house salad 2 caesar salad 3 greek salad 4 lobster bisque 4</i>	
New Orleans Style Shrimp & Grits	
<i>jumbo gulf shrimp, new orleans style barbecue butter sauce, andouille sausage, creamy stone-ground grits, and grilled french bread</i>	24
Diver Scallops	
<i>pan-seared U-10 scallops, parmesan risotto, arugula, and lemon vinaigrette (gf)</i>	31
Snapper Pontchartrain	
<i>roasted red snapper, fried soft-shelled crab, creole remoulade, and creamy orzo with corn and tomatoes</i>	31
Sesame Seared Tuna	
<i>seared rare and sliced, jasmine rice cake, vegetable slaw, ginger dressing, and sweet soy glaze (gf)</i>	29
Grouper Imperial	
<i>grilled fresh gulf grouper, crabmeat, sherry beurre blanc, asparagus, and whipped potatoes (gf)</i>	33
Creole Mahi	
<i>bronzed mahi, shrimp creole, rice pilaf, green onions (gf)</i>	28
Seafood Cappellini	
<i>fresh gulf shrimp, bay scallops, mussels, angel hair pasta, light tomato sauce, basil, and parmesan</i>	29
Steak au Poivre	
<i>8 oz beef tenderloin pepper-crusted and pan-seared, haystack potatoes, creamed spinach, and cognac cream sauce (gf)</i>	35
Pork Tenderloin	
<i>grilled 10 oz pork tenderloin, whipped potatoes, sautéed spinach, and mushroom-marsala sauce (gf)</i>	23
Parmesan Crusted Chicken	
<i>parmesan-crusted double breast of chicken, whipped potatoes, artichokes, capers, sundried tomatoes, and lemon beurre blanc</i>	22
Penne Primavera	
<i>penne pasta with chef's choice of vegetables in a creamy white wine sauce add chicken 6 or shrimp 8</i>	19

SIDES A LA CARTE

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<i>(gf)</i> Twice Baked Potato 7	<i>(gf)</i> Jumbo Lump Crab 8
Creamed Spinach 6	<i>(gf)</i> Grilled or Fried Shrimp 8
Crab Cake 10	<i>(gf)</i> Seared Diver Scallops 12
<i>(gf)</i> Parmesan Risotto 6	<i>(gf)</i> Lobster Tail 15
Fried Soft-Shell Crab 8	<i>(gf)</i> Shrimp & Scallop Skewer 15
Sauces (gf)	
<i>mushroom marsala, béarnaise, sherry beurre blanc, lemon beurre blanc, creole remoulade</i>	2
Oscar Style (gf)	
<i>top your steak with jumbo lump crab, asparagus, & béarnaise sauce</i>	14

(gf) Gluten Free

** Limited Availability*

Please note, we are not responsible for well-marbled ribeyes or well-done steaks | Split Fee \$6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Please inform your server of any food allergies. | 2019



WHITES | { by glass & bottle }

Chardonnay, Sonoma Cutrer, Russian River Valley, Ca	14	52
Chardonnay, Laguna, Sonoma Valley, Ca	13	48
Chardonnay, Kendall-Jackson, Sonoma County, Ca	12	44
Moscato, Movendo, Sicily, Italy	8	28
Pinot Grigio, Bocelli, Morellino, Tuscany, Italy	11	40
Pinot Grigio, Ecco Domani, delle Venezie, Italy	8	28
Riesling, Schmitt Sohne, Longuich, Germany	8	28
Rosé, Kendall-Jackson, Mendocino County, Ca	12	40
Sauvignon Blanc, Mohua, Marlborough, New Zealand	10	36
Sauvignon Blanc, Rutherford, Napa Valley, Ca	8	28
White Zinfandel, Coastal Vines, Napa Valley, Ca	8	28

REDS | { by glass & bottle }

Cabernet Sauvignon, Beringer Knights, Napa Valley, Ca	14	52
Cabernet Sauvignon, Joel Gott, Napa Valley, Ca	13	48
Cabernet Sauvignon, Slow Press, Lodi, Ca	8	24
Malbec, Gascon, Mendoza, Argentina	9	32
Merlot, Bogle, Clarksburg, Ca	8	28
Merlot, Chateau Souverain, Modesto, Ca	7	24
Petite Syrah, Bogle, Clarksburg, Ca	9	32
Pinot Noir, Hangtime, Napa Valley, Ca	10	36
Pinot Noir, Meiomi, Monterey, Ca	12	44
Shiraz, Tempus Two, Australia	12	44
Red Blend, Bogle Essentials, Clarksburg, Ca	8	28
Sweet Red, New Age, San Rafael, Argentina	8	28
Sangiovese, Bocelli, Lajatico, Tuscany, Italy	10	36
Zinfandel, Sin Zin, Alexander Valley, Ca	12	44

SPARKLING | { by glass & bottle }

Champagne, Grandial, Brut, France	6	20
Champagne, Korbel, Sonoma County, Ca		40
Prosecco, Bocelli, Valdobbiadene, Italy	10	44

Reserve List | { by the bottle }

CHAMPAGNE

Moet & Chandon, Dom Perignon, Epernay	300
Moet & Chandon, Imperial, Epernay, France N.V.	150

WHITES

Chardonnay, Cakebread, Napa Valley, California	95
Sauvignon-Blanc, Cakebread, Napa County, California	70

REDS

Merlot, Cakebread, Napa Valley, California	135
Cabernet Sauvignon, Bocelli In Canto, Tuscany	105
Red Blend, Bocelli Alcide, Tuscany	140
Sangiovese, Bocelli Terra di Sandro, Tuscany	150
Cabernet Sauvignon, Caymus Vineyards, Napa Valley, California	150
Cabernet Sauvignon, Caymus Vineyards, Special Select, Napa Valley, California	275

HOUSE WINE | { Pacific Bay by glass }

Chardonnay	6
Pinot Grigio	6
White Zinfandel	6
Cabernet Sauvignon	6
Merlot	6



Specialty Drinks

Strawberry-Basil Mojito

Muddled Strawberries & Basil, Bacardi Dragonberry Rum, Triple Sec, Sour, Sprite	10
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Coconut Margarita

1800 Coconut Tequila, Triple Sec, Lime Juice, Orange Juice & Pineapple Juice	10
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Bahama Mama

Coconut Rum, Crème de Banana, Pineapple Juice, Cranberry Juice	10
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Shell Island Tea

Vodka, Gin, Rum, Triple Sec, Sweet & Sour, Coke	10
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Saltwater Mule

Vodka, Fresh Squeezed Lime, Ginger Beer	10
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Tropical Daiquiris

Rum Blended with Ice and Your Choice of Flavor: Strawberry, Raspberry, Peach, Banana, PinaColada, Margarita *Non-Alcoholic Available	10
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MARTINIS

Cucumber-Lime Breeze

Cucumber-Lime Vodka, Triple Sec, Fresh Mint, Lime, Sweet & Sour	8
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Key LimeLight

Vanilla Vodka, Licor 43, Lime Juice & Cream	8
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Saltwater Taffy

Whipped Cream Vodka, Flavored Vodka & Cream	8
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Tipsy Kitty

CatHead Honeysuckle Vodka, Pink Lemonade, Fresh Squeezed Lemon & Lime	8
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Strawberry-Lemon Chiffon

Citrus Vodka, Strawberry Puree, Triple Sec & Sour	8
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Bottled Beer

Bud Light, Miller Lite, Coors Light, Michelob Ultra, Budweiser, & O'Douls	4
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Blue Moon, Corona, Stella Artois, Yuengling & Angry Orchard	4-5
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Grayton 30a Beach Blonde Ale, & Pensacola Bay Lil'Napoleon IPA	5
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