

Something to Share



Soup of the Day 13 Chef's Inspiration

Deviled Eggs 15 Pimento Cheese, Bacon, Chive

Chips & Dips 15

House Made Guacamole, Salsa Verde, Roasted Tomato Salsa

Key West Pink Peel & Eat Shrimp 24

Frisée Salad, Old Bay Bloody Mary Cocktail Sauce

Wings 20 BBQ Rub, Buffalo or Sweet Chili Sauce

Fried Oysters 22 Hand Breaded Oysters, Spicy Remoulade, Frisée

Sesame Crusted Tuna 36

Avocado, Wakame Salad, Tobiko, Tempura Flake, Spicy Mayo

House Made Smoked Mahi Mahi Dip 19

Butter Crackers, Cornichons, Chive

Classic Caesar Salad 12 Romaine Hearts, Shaved Parmesan,

Focaccia Croutons & Caesar Dressing

Petite Iceberg Wedge Salad 14

Bacon, Point Reyes Bleu, Candied Walnuts,

Pickled Red Onions, Cherry Tomatoes, Chive

Taco Salad 18

Iceberg, Black Beans, Scallions, Tomatoes, Avocado,

Queso Fresco, Roasted Corn, Tortilla Strips,

Chipotle Cilantro Ranch



Salads

Gasparilla Salad 15

Organic Greens, Tomatoes, Red Onions, Avocado, Pepitas, Crumbled Feta, Balsamic Vinaigrette

Crab Louis 26

Jumbo Lump Crab, Frisée, Egg, Avocado, Asparagus, Tomatoes, Cucumbers

Siam Salad 15

Napa Cabbage, Orange Supreme, Peanuts, Avocado, Mint, Crispy Shallots

Pizza

Our pizzas begin life as dough which we make in house fresh each and every morning. We minimally alter the highest quality San Marzano tomatoes to make an authentic and fresh tomato sauce steeped in tradition. All of our pizza toppings are sourced and created with the most authentic practices in mind to deliver the best and freshest pizza on Gasparilla Island.

Quattro Formaggio 19

Margherita 17

Pizza Aosta 21 Fontina Cream, Housemade Sausage,

Charred Pepper, Parmesan, Fresh Oregano

White Pie Parmesan Cream, Mozzarella, Mozzarella, Basil, Olive Oil Fontina, Parmesan, Provolone

and Confit Garlic

French Fries

Cheese Pizza 16

Pepperoni Pizza 18

Sandwiches & Such

Served with coleslaw and your choice of a side item:Onion RingsSweet Potato FriesSeasonal Fruit & Berries

Crispy Fried Oyster Roll 28 Hand Breaded Oysters, Avocado, Lettuce, Tomato, Comeback Sauce

Grilled Fish Tacos 25 Fish of the Day, Shredded Cabbage, Cilantro, Tomatillo Salsa

Crab Cake BLT 36

Toasted Brioche, Cheshire Pork Bacon, Spicy Remoulade

Hawaiian Grilled Chicken Sandwich 23

Grilled Pineapple, Bacon, Provolone, Teriyaki BBQ Cubano 19 Mojo Roasted Pork, Swiss, Ham, Pickles, Yellow Mustard

French Onion Grilled Cheese 17 Sourdough, Caramelized Onion, Gruyère

Double Smash Burger 23 Cheddar, Bread & Butter Pickles, LTO. House Sauce

Cheese Quesadilla 16

Vegetable \$16 Chicken \$17 Short Rib \$19 Housemade Guacamole, Sour Cream, Roasted Tomato Salsa



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food born illness A 22% service charge will be added to your check

B.Y.O.S (Build Your Own Salad) 15

1.Choose your greens: Chopped or Tossed?2. Choose your toppings3. Pick your protein

Make Any Salad A Wrap

Flour Tortilla Whole Wheat **Spinach Fresh Greens Organic Greens Crisp Iceberg Romaine Hearts Baby Kale** Arugula **Baby Spinach Vegetables** Carrots **English Cucumbers** Tomatoes **Bell Peppers Roasted Corn Red Onion Scallions Mushrooms** Broccoli **Roasted Beets** Hearts of Palm **Artichoke Hearts** Avocado

<u>Fruit</u>

Mandarin Oranges Strawberries Blueberries Apples Additional Toppings Chopped Eggs Chopped Bacon

> Dried Cranberries Edamame Chickpeas Black Beans Roasted Corn Quinoa

<u>Cheese</u> Parmesan Cheese Soft Goat Cheese Blue Cheese Crumbles Cheddar Cheese Queso Fresco Feta

<u>Crunch</u>

Pecans Cashews Almonds Walnuts Pepitas Croutons Tortilla Strips Wonton Strips Sunflower Seeds

Home Made Dressings

Caesar Italian Blue Cheese Thousand Island Buttermilk Ranch Balsamic Vinaigrette Cilantro & Chipotle Ranch Sesame - Ginger Honey - Lime Vinaigrette Vegan Green Goddess

<u>Protein</u>

Tofu 6 Grilled Chicken 11 Chicken Salad 6 Tuna Salad 7 Grilled Shrimp 15 Salmon Filet 19 Fresh Fish of the Day 16 Grilled Skirt Steak 16 Crab Cake 30





