



# TAPAS BY THE SEA

## Sea Farer Apps

### BLUE CRAB STACK (MARKET PRICE)

*Two Pan Sauteed Florida Blue Crab Cakes Served with our Spicy Remoulade.*

### RAW OYSTERS

\$13 1/2 Dozen

\$20 Dozen

### PEEL & EAT SHRIMP \$10

*Chilled shrimp served with cocktail sauce.*

### LOBSTER MAC & CHEESE \$12

*Rich, creamy, cheesy macaroni infused with succulent lobster meat.*

### SASHIMI STYLE AHI TUNA \$12

*Seared with black peppercorns, thinly sliced and served with seaweed salad.*

### CALAMARI FRITTI \$10

*Soaked in buttermilk, lightly floured then deep fried to tender perfection, served with marinara sauce.*

### GROUPE BITES \$11

*Pan seared with Cajun seasoning.*

### SCALLOPS RUMAKI \$10

*Wrapped with applewood bacon Fried and served with a Ginger Plum Sauce*

## Landlubber Apps

### ONION RINGS \$7

Thick Hand Cut Beer Battered Onion Rings served with a spicy remoulade .

### SWEET POTATO FRIES \$4

Fried, and deliciously sweet! A nice change from the usual fry.

### CHEESE LOGS \$9

Fresh Hand Made Fried Cheese Logs

### NACHOS- BEEF AND BEAN OR CHICKEN \$10

Homemade tortilla chips topped with beef and beans or chicken, lettuce, tomatoes, jalapenos, and cheese sauce. Served with guacamole, sour cream, and salsa

### CHICKEN QUESADILLA \$9

Grilled chicken, cheddar and mozzarella cheese, peppers, onions, and green onions, Served with salsa and sour cream.

### ROASTED FETA \$9

Feta cheese, tomatoes, olives, red and green peppers Roasted and served with pita bread

### SAGANAKI \$10

Kasseri cheese coated with seasoned flour, pan fried then served flaming with pita bread

### FRIED GREEN TOMATOES \$7

Traditional Southern favorite served with Ranch dressing

### GULF DRIVE WINGS \$10

Jumbo chicken wings tossed with your favorite sauce (mild, medium, hot, BBQ, or dry rub)



# DINNER BY THE SEA

## FROM THE SEA

CHEF TOTO'S TUNA Market Price

*Sushi Grade North Pacific Tuna Prepared Differently By Chef Jayson Toto Himself. Ask your server how he is preparing this amazing dish today!*

FRESH CATCH OF THE DAY Market Price

FISH AND CHIPS \$12

*Deep fried Alaskan cod served with cottage fries, and a side of tartar sauce.*

MAHI-MAHI \$16

*Fresh Mahi-Mahi, served grilled or blackened, with rice and veggies.*

ATLANTIC SALMON \$20

*Fresh, Atlantic Salmon, served grilled or blackened, with rice and veggies.*

BREADED SHRIMP \$19

*Fresh, Florida shrimp, breaded and fried golden brown. Served with fries and cocktail sauce.*

SAUTÉED SEA SCALLOPS \$24

*Large sea scallops sautéed in butter, white wine, and lemon sauce, served on a bed of rice with veggies.*

SEAFOOD PASTA \$20

*Sautéed seafood in a creamy, Carbonara sauce over pasta. Served with garlic bread.*

GULF DRIVE MEDLEY \$24

*Sautéed shrimp and large sea scallops served over pasta with your choice of sauces ( Scampi,Diablo,Marinara or Alfredo) Served with Garlic Toast Points.*

GROUPEL DINNER

Market Price

*Fresh, locally caught Gulf of Mexico Grouper. Served grilled, fried, or blackened, with rice and veggies.*

FLORIDA BLUE CRAB CAKES \$24

*Two lightly seasoned homemade crab cakes, served with rice and veggies, and a side of mango, pineapple salsa.*

FRESH CATCH EN PAPILOT \$29

*Served Wrapped in Parchment Paper our Fresh Catch Fish and Stuffed with our homemade Lump crab Meat and shrimp, then topped with a Citron Burr Blanc Sauce and veggies.*

## FROM THE LAND

GREEK STYLE CHICKEN DINNER \$14

*Chicken marinated in olive oil, lemon, and oregano, and sauteed with onions, peppers and tomatoes. Served on a bed of rice.*

PRIME RIB DINNER \$21

*Cooked to order and served with mashed potatoes and veggies.*

NY STRIP \$19

*Cooked to order and served with mashed potatoes and veggies.*

SHEPARD'S PIE \$14

*Seasoned ground beef and mixed veggies topped with mashed potatoes and cheese then baked to a golden brown. Served smothered in gravy with a side of garlic bread.*

SPAGHETTI AND MEATBALLS \$14

*Spaghetti with our homemade marinara sauce served with garlic bread.*



# WINE LIST

## RED WINE

- HOUSE WINE-COPPER RIDGE  
Merlot-gls \$5.50  
Cabernet Sauvignon- gls \$5.50
- WILLIAM HILL CABERNET SAUVIGNON      gls 9    btl 27
- ALAMOS MALBEC-ARGENTINA      gls 6.75    btl 20.25
- COPPOLA CABERNET SAUVIGNON    gls 7.25    btl 27.00  
*characteristics of ripe, dark fruit, cocoa and toasted oak*
- COPPOLA PINOT NOIR      gls 7.00    btl 23.00  
*elegant flavors of raspberries and pomegranate with notes of sandalwood and a hint of minerals*
- MCWILLIAMS SHIRAZ      gls 6.25    btl 18.75  
*smoky/oaky/berry scents smooth flavor with a tart finish*
- MIRASSOU PINOT NOIR      gls 6.75    btl 20.25  
*has flavors of cherry, strawberry and red currant, light vanilla and oak notes.*
- APOTHEC RED 10      gls 7.25    btl 26.00  
*a tasty blend of Zinfandel, Syrah and Merlot with ample fruit and plenty of food-pairing versatility.*
- ECCO DOMANI MERLOT      gls 7.25    btl 21.75  
*Sicily, Italy- expresses ripe cherry aromas and plush blackberry flavors.*
- LUIS MARTIN CABERNET SAUVIGNON      btl 35.00  
*aromas of dark fruits, smoky cedar and dried herbs with concentrated flavors of black cherry and blackberry.*
- RED ROCK MERLOT      gls 7.00    btl 21.00  
*California- Aromas of ripe cherry, strawberry, and raspberry, framed by a touch of sweet vanilla flavor. The palate is rich, giving flavors of briary blackberry and raspberry fruits.*

## White Wine

- HOUSE WINE-COPPER RIDGE  
Chardonnay gls \$5.50  
Pinot Grigio gls \$5.50  
White Zinfandel gls \$5.50
- BAREFOOT RIESLING      gls 8      btl 24  
*Hits all the right fruit-filled notes with perfect pitch. A delicate orange blossom aroma bounces off juicy apple and tangy lemon flavors for a slightly sweet finale.*

## WHITE WINE Continued

- WILLIAM HILL CHARDONNAY      gls 8      btl 24
- ECCO DOMANI PINOT GRIGIO      gls 6.25    btl 18.75
- MCWILLIAMS RIESLING      gls 8.00    btl 28.00  
*Fresh lime, mineral notes and ripe tropical characters combine with a crisp, clean finish.*
- SEAGLASS PINOT GRIGIO      gls 7.00    gls 24.75  
*very light and crisp, citrus and green apples, short finish*
- COPPOLA PINOT GRIGIO      gls 6.25    btl 26.00  
*top notes of apricots and tangerines, followed by flavors of pear, green apple and grapefruit with underlying mineral accents*
- WHITE HAVEN SAUVIGNON BLANC    gls 8.50    btl 25.50  
*vibrant currant and gooseberry flavors, that linger on the dry, clean finish.*
- FRANCIS COPPOLA VOTRA SANTE    gls 7.00    btl 24.00  
*Bright, vibrant flavors of raspberries, cloves, and cranberries are accentuated by light notes of smoky minerals*
- MCWILLIAMS CHARDONNAY      gls 8.00    btl 28.00  
*White nectarine and Fuji apple notes with layers of rich tropical fruit flavors.*
- APOTHIC WHITE      gls 7.25    btl 27.00  
*piercing aromas of vivid fruit, with honeyed peach, tropical mango and ripe pineapple and tangerine*
- KOURTAKI RETSINA (GREECE)    glass 5.25    btl 15.75  
*Medium body, light grassiness, light pine resin, lemon*
- FREI BROTHERS CHARDONNAY      btl 35  
*characters of bright pear, peach and citrus fruit, with hints of vanilla*
- WHITE HAVEN SAUVIGNON BLANC    gls 7.25    btl 26.00  
*Presenting flavors of passion fruit, citrus, melon and honey.*
- OYSTER BAY CHARDONNAY      gls 8.00    btl 28.00  
*concentrated aromas and flavours of ripe citrus and stonefruit, balanced with subtle oak*
- SEAGLASS SAUVIGNON BLANC      gls 7.25    btl 26.00  
*clean, crisp notes of gooseberries and tangerines awaken your palate.*
- SEAGLASS CHARDONNAY      gls 7.50    btl 26.00  
*Tropical fruit aromas lead to creamy pineapple and zesty citrus fruit flavors*



# DINNER BY THE SEA

## BEVERAGES

- \$2.25 Coffee
- \$2.25 Hot Tea
- \$2.89 Herbal Tea
- \$2.59 Juices - Apple, Coconut, Cranberry,  
Grapefruit, Mango, Orange, and Pineapple
- \$3.50 Fresh Squeezed Orange Juice
- \$2.50 Milk      \$2.75 Chocolate Milk
- \$2.25 Iced Tea - Sweet or Unsweet
- \$3.50 Flavored Iced Tea  
Mango or Raspberry
- \$2.50 Perrier    \$3.75 San Pellegrino
- \$2.79 Fountain Sodas
- \$3.25 Boylan Sodas  
Birch Beer, Black Cherry, Creme, Ginger Ale,  
Grape, Orange, and Root Beer
- \$2.25 Hot Chocolate

### SPECIALTY COFFEE DRINKS

- \$2.99 Cafe Americano
- \$3.95 Greek Coffee
- \$3.99 Espresso      \$4.99 Double Espresso
- \$3.99 Latte      \$3.99 Cappuccino
- \$4.25 Cafe Mocha

### ALCOHOLIC COFFEE DRINKS

*All start with a single shot of espresso*

- \$8.00 Bavarian Coffee - Kahlua, Peppermint Schnapps,  
and Sugar
- \$8.00 Cajun Coffee - Dark Rum and Molasses
- \$8.00 Irish Cream Coffee - Irish Whiskey and Sugar
- \$8.00 Italian Coffee - Amaretto, Brandy, Cinnamon,  
and Sugar
- \$8.00 Jamaican Coffee - Jamaican Rum and Sugar
- \$8.00 Mexican Coffee - Tequila, Kahlua, and Sugar
- \$8.00 Spanish Coffee - Rum, Tia Maria, and Sugar

## KIDS' MEALS

### BREAKFAST - AGES 12 AND UNDER

- \$5    2 Buttermilk Pancakes -  
Plain, Blueberry, or Chocolate Chip
- \$5.50 Scrambled Eggs and Bacon
- \$5    French Toast - 2 slices

### LUNCH AND DINNER - AGES 12 AND UNDER

- Includes one side except for pasta dishes  
\*\*fries, applesauce, or mashed potatoes
- \$5 Grilled Cheese or Mac-n-cheese
- \$6 Hot Dog
- \$7 Sea Dog, Chicken Fingers, Cheeseburger,  
Fried Shrimp, or Spaghetti and Garlic Bread

## DESSERTS

### MAKE IT "A LA MODE" FOR \$2 EXTRA!

- \$3.99 Vanilla Ice Cream
- \$4.50 Root Beer or Coke Float
- \$5.89 Ice Cream Sundae
- \$6.99 Hot Fudge Brownie Sundae
- \$5.99 Milk Shakes
- \$1.25 Additional toppings
- \$5.50 Peanut Butter Cream Pie,  
Key Lime, or Rhubarb Pie
- \$5.50 Cheese Cake
- \$6.50 Flavored Cheese Cake
- \$6.50 Florida Orange Citrus Cake
- \$5.50 Chocolate, Coconut,  
Key Lime Coconut, or  
Lemon Cake
- \$3.99 Rice Pudding