

LUNCH 11:00AM- 5:00PM



BITES

Spinach Artichoke Dip 11

Grilled Pita | Cajun Potato Chips
Add: Crab 3

Brussels Sprouts 8

Pork Belly | Onion | Maple | Cuban Bread

Chicken Quesadilla 11

Pico de Gallo | Chipotle Crema | Queso Fresco

Fried Calamari 12

Key Lime Remoulade | Marinara

Goat Cheese Fritters 10

Acai Poached Pear Salsa | Toasted Pecans
Wildflower Honey

Tomato Bisque 8

Micro Herbs | Shaved Asiago | Crostini

Shrimp & Crab Chowder 10

Corn | Bacon | Leeks | Yukon | Sourdough

SANDWICHES

Served with French Fries, Salad or Fruit

Gulf Fish Tacos 16

Soft Tortillas | Cabbage Radish Slaw
Cilantro Crème | Salsa Fresca

Blackened Salmon BLTA 18

Spiced Bacon | Avocado Spread
Cajun Tartar Sauce

Ciabatta Panini 14

Ham | Turkey | Brie | Honey Mustard
Tomato | Arugula

Mahi Mahi Reuben 15

Toasted Rye | Swiss | Sauerkraut
Thousand Island Dressing

Porch Burger 16

Roasted Tomato | Swiss | Cheddar | Arugula

Roasted Turkey Club 15

Seven Grain Bread | Peppered Bacon
Havarti Cheese | Cranberry Mayo

Half Turkey Club & Soup 14

Chopped Cobb 13

Roasted Corn | Avocado | Tomato | Bacon | Egg
Bleu Cheese Crumbles | Buttermilk Dressing

Dark Greens BLT 12

Bacon | Arugula | Kale | Spinach | Tomato
Maple Dijon Vinaigrette

Island Caesar 12

Romaine Hearts | Shaved Manchego
Cuban Bread Croutons | Garlic Chipotle Dressing

Artisan Greens 13

Goat Cheese | Pecans | Roasted Pear | Cranberry
Grape Tomato | Olive Oil | Verjus

Add: Chicken 4 – Salmon 5 – Shrimp 6 – Steak 7

GREENS

MAINS

Low Country Shrimp & Grits 20

White Cheddar Grits | Tasso | Roasted Tomato

Gulf Coast Fish & Chips 18

Beer Battered | Potatoes | Remoulade
Malt Vinegar Reduction

Half Roasted Chicken 21

Lemon Risotto | Asparagus | Jus

Gulf Snapper 26

Pecan Crust | Roasted Root Vegetables | Cranberry
Orange-Ginger Reduction

Cauliflower 6

Chimichurri | Pistachio

Sautéed Broccolini 7

Balsamic Reduction | Smoked Bacon | Bleu Cheese

Risotto 6

Herb Asiago

Green Beans 6

Sweet Chili

SIDES

EXECUTIVE CHEF NEERAJ MAHANI
CHEF DE CUISINE PATRICK GOSSETT

Please inform us of any dietary restrictions so we may do our best to accommodate your needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Menu items subject to change.

SIGNATURE COCKTAILS

“El Burro” 12

Corazón Blanco Tequila | Ginger Jalapeño Syrup | Lime

1944 Mai Tai 13

St. Pete Distillery Oak & Palm Spiced Rum | Myers’s Rum | Cointreau
Almond Syrup | Mint | Lime

Sea Angel 13

Old St. Pete Vodka | Sauvignon Blanc | Kiwi Syrup | Lime

Blackberry Smash 12

Hendrick’s Gin | Blackberries | Housemade Syrup | Lemon | Lime

Hibiscus Tea 12

Old St. Pete Vodka | Hibiscus & Black Tea Syrup | Lime

Shaken Daiquiri 12

Naked Turtle Rum | Muddled Strawberry | Lime | Housemade Syrup

SWEETS

Key Lime Mousse Pie 9

Mango Sauce | Coconut Whipped Cream | Graham Coconut Crumble

Tres Leches Cake 8

Vanilla Bean Whipped Cream | Assorted Berries

Cinnamon Apple Cobbler 10

Almond Scone | Cinnamon Ice Cream

Ultimate Chocolate Cake 10

Ganache | Cashew Caramel | Malted Whipped Cream | Chocolate Crèmeux

Old Fashioned Carrot Cake 8

Sweet Cream Cheese Icing | Candied Walnuts | Raisin Jam