



## APPETIZERS

ULTIMATE NACHOS	\$12
Queso, Salsa, Black Beans, Sour Cream, Pico, Cilantro, Jalapeno, Guacamole, Olives, & Limes.	
FAJITAFY IT! Add Grilled Peppers, Onions, & Warm Flour Tortillas \$5	
ADD A PROTEIN: Chorizo \$9, Mojo Pork \$8, Beef \$8, Roasted Chicken \$8	
SMOKED WINGS 	\$16
Applewood Smoked, Agave Sriracha Glaze, Fresh Crudite, & Herb Bleu Cheese Dressing.	
TUNA POKE SPRING ROLL 	\$17
Fresh #1 Ahi, Sesame Tamari Dressing, Mint, Cilantro, Napa Cabbage, Cucumber, Nuoc Cham.*	
CRUCIFEROUS POPCORN  	\$14
Brussel Sprouts, Cauliflower Bites, Coconut Curry Caramel Sauce, Raisins, Radish, & Almonds.	
WILD MUSHROOM FLATBREAD  	\$18
Cauliflower Crust, Fresh Forest Mushrooms, Spinach, Tarragon Aioli, Feta, Cotija, & Balsamic Glazed Figs.	
CHARCUTERIE & CHEESE PLATTER	\$21
Artisan Cheeses, Imported Salami, Guava Chutney, Sun Dried Fruits, Cornichon, Olives, & Nuts.*	
DEVILED CRAB CROQUETTES	\$16
West Tampa Style, Meyer Lemon Tartar Sauce, & Chef's Homemade Hot Sauce.	
FRESH SHUCKED OYSTERS 	\$18
Half Dozen, Coastal Varieties, Cocktail Sauce, & Spanish Sherry Mignonette.*	
CALAMARI BATONNETTES	\$15
Crispy Coated, Marinara di Chevre, Unagi Agrodulce, & Pickled Gremolata.	




Gluten Free





Vegetarian

## SOUPS


	CUP	BOWL
SOUP DU JOUR	\$5	\$7
SPANISH BEAN CASSOULET 	\$7	\$9
FRENCH ONION		\$8


## SALADS

BISTRO   \$8/\$13  
 Seasonal Greens, Strawberry, Avocado, Candied Pecans, Chevre, &  
 Champagne Vinaigrette.

CAESAR  \$8/\$12  
 Romaine, Reggiano Parmesan, Italian Anchovy, Spanish Croutons,  
 Sweet Drop Peppers & Zesty Dressing.

1911  \$9/\$12  
 Iceberg, Ham, Swiss, Olives, Onion, Tomato, Parmesan Cheese,  
 & Herb Vinaigrette

COBB  \$15  
 Romaine, Cheddar & Bleu Cheese, Tomato, Spring Onion,  
 Avocado, Egg, & Bacon.

BURRATA CAPRESE  \$16  
 Fresh Local Solena Burrata, Heirloom Tomatoes, Basil, Crostinis, & Balsamic Redux

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## ADD ONS

Grilled Chicken Breast	\$9	Grilled Colossal Shrimp (1)	\$4
Seared Salmon*	\$9	Pan Seared Tofu	\$6
Tuna Sashimi*	\$9	Chicken Salad	\$8

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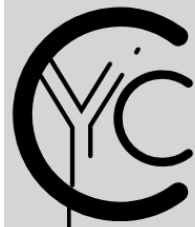
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## HANDHELDS

BAYWAY BURGER	\$15
Choice of <b>Beef, Chicken,</b> or <b>Beyond Burger.</b> Choice of Cheese, Lettuce, Tomato, Onion, & Pickle on a Brioche Bun.	
YACHT CLUB	\$16
Grilled Sourdough, Smoked Turkey, Avocado, Tomato, Bacon Jam, Melted Brie, & Honey Mustard.	
CUBANO SUPREME	\$16
Mojo Pork, Chorizo, Ham, Salami, Prensada, Swiss, Pickle, Mustard Aioli, & La Segunda Toast.	
GROUPER SANDWICH	\$19
Pan Seared, Lemon Pepper Tartar Slaw, Lettuce, Tomato, topped with Onion Rings & served on a Brioche Bun.	
CHAR SIU BAHN MI	\$16
French Baguette, Char Siu Smoked Pork, Pickled Cucumber, Carrot, Daikon, Cilantro, & Mayo.	
CHICKEN SALAD SANDWICH	\$14
Cherry Walnut Chicken Salad, Lettuce, Tomato, Avocado, Toasted Sourdough.	
TACOS	\$16
Fajita Chicken, Mojo Pork or Agave Lime Mahi, Black Bean, Avocado, & Coriander Slaw.	
BEEF TENDER SLIDERS	\$18
Seared Beef Tenderloin, Pinot Noir Onions, Bleu Cheese Sauce, Coriander Horseradish Slaw.	
FRENCH PHILLY	\$18
Shaved Beef Ribeye, Grilled Onion, Mushrooms, Gruyere Queso, Pico, Au Jus.	
DOG DU JOUR	\$9
Nathan's All Beef on a Steamed Bun. Please ask your server for today's special dog.	

ALL HANDHELDS ARE SERVED WITH YOUR CHOICE OF  
FRIES, SWEET POTATO FRIES, SLAW, OR FRUIT.

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## DINNERS SERVED AFTER 5 PM

### PASTAS

RAVIOLI BUTTERNUT 	\$17
Homemade Ravioli, Pumpkin Seed Sage Pesto, & Balsamic Drizzle.	
BUCCATINI CARBONARA	\$18
Guanciale, Pancetta, Nueske Bacon, Green Peas, Pecorino, & Egg.	
PENNE RIGATE A LA VODKA  	\$15
Marinara di Chevre, Olives, Cipollini Onion, & Reggiano Parmesan.	
CAPELLINI DI MARE	\$34
Scallops, Shrimp, Crab, Mussels, Scallions, & Citrus Clam Beurre Blanc.	

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### ADD ONS

Grilled Chicken Breast \$9    Marinated Shrimp \$4    Beef Tender Tips \$11

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### ENTREES

SEARED GROUPER 	\$36
Crab, Pine Nuts, Lemon, Raisin Brown Butter, & Parsley.	
MARINATED COLOSSAL SHRIMP 	\$30
Balsamic Glazed Chicharrónes with a Tomato Basil Beurre Blanc.	
PAN ROASTED SALMON	\$25
Cashew Crusted with a Coconut Curry Caramel.*	
HERB CRUSTED CHICKEN	\$23
Herb Crusted Airline Breast with a Lemon Caper Beurre Blanc.	
GRILLED PORK TENDERLOIN 	\$23
Mojo Agrodulce & Black Bean Puree.	
BEEF SHORT RIB	\$28
Braised Root Vegetables, Cipollini Onion, & Natural Jus Lie.	
IRON SEARED BEEF FILET 	\$32
Fine Herb Whole Butter Basted with Demi 58 & Toasted Garlic Chips.	
BRAISED LAMB SHANK	\$27
Colorado Lamb & Natural Jus Braised.	

ALL ENTREES ARE SERVED WITH VEGETABLE, STARCH DU JOUR,  
& A HOMEMADE SOUP OR SIDE SALAD.



Gluten Free



Vegetarian



Spicy