

# SPINNERS

## Rooftop Revolving Bistro & Lounge

### Appetizers

<b>Sunset Seafood Trio</b> <i>Chilled Gulf shrimp, grilled mango scallops, and smoked fish dip.</i>	\$11
<b>Shrimp Mojito</b> <i>5 Chilled jumbo Gulf shrimp with tropical fruit salsa.</i>	\$10
<b>Coconut Shrimp</b> <i>Coconut shrimp fried golden brown and served with sweet &amp; sour sauce.</i>	\$9
<b>Crab Cakes</b> <i>Our special mix of crabmeat, herbs and spices, fried golden brown.</i>	\$10
<b>Mango Glazed Scallops</b> <i>Gulf scallops seared in a tangy mango glaze served over a tropical fruit salsa</i>	\$10
<b>Ahi Tuna</b> <i>Sesame seared Ahi tuna served with ginger, wasabi, soy sauce and sriracha sauce.</i>	\$11
<b>Pesto Mussels</b> <i>1/2 pound of mussels sautéed in white wine and our house made pesto butter.</i>	\$9
<b>Coconut Rum Chicken Skewers</b> <i>Crispy coconut chicken with a rum dipping sauce.</i>	\$9
<b>Hot Spinach &amp; Artichoke Dip</b> <i>Spinach blended with artichokes and a creamy cheese sauce served with tri-colored tortilla chips.</i>	\$9
<b>Potato Skins</b> <i>Baked potato halves filled with shredded cheese and bacon and served with sour cream.</i>	\$8
<b>Mozzarella Cheese Sticks</b> <i>Large strips of America's favorite cheese, breaded and lightly fried.</i>	\$8
<b>Bruschetta</b> <i>Grilled Ciabatta bread topped with Roma tomatoes, garlic, basil, olive oil and Parmesan cheese.</i>	\$8
<b>Caprese Cocktail</b> <i>Fresh baby Mozzarella cheese with tomatoes and basil drizzled in olive oil.</i>	\$9
<b>Cheese Plate</b> <i>Smoked Gouda, soft Brie, sharp Cheddar and Havarti dill cheeses served with assorted crackers.</i>	\$10

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

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## Rooftop Revolving Bistro & Lounge

### Hand Cut Steaks

#### The Plaza Steak

*Our signature steak grilled to perfection then crowned with melted Gorgonzola cheese, crisp smoked bacon and a rich Balsamic glaze. Served with roasted potatoes and fresh vegetables.*

**8oz Filet Mignon \$33    12oz NY Strip \$29    12oz Ribeye \$28**

#### Steak Imperial

*Our hand cut steak grilled to perfection then topped with sweet crab meat, and Hollandaise sauce. Served with golden mashed potatoes and fresh vegetables.*

**8oz Filet Mignon \$33    12oz NY Strip \$29    12oz Ribeye \$28**

#### Brandy Peppercorn Steak

*Our signature steak dusted in peppercorns, flamed in brandy and finished with a mushroom demi glace. Served with golden mashed potatoes and fresh vegetables.*

**8oz Filet Mignon \$32    12oz NY Strip \$28    12oz Ribeye \$27**

#### Bourbon Street Steak

*Our hand cut steak seasoned in our spicy blackening rub, then crowned with spicy Creole shrimp and Andouille sausage. Served with roasted potatoes and fresh vegetables.*

**8oz Filet Mignon \$34    12oz NY Strip \$30    12oz Ribeye \$29**

#### Santa Cruz Steak

*Our signature steak grilled to perfection then crowned with Gulf scallops, Pico De Gallo and smothered in a smoked Gouda sauce. Served with roasted potatoes and fresh vegetables.*

**8oz Filet Mignon \$34    12oz NY Strip \$30    12oz Ribeye \$29**

#### Filet Mignon

*A tender and juicy 8 oz. filet of beef charbroiled to perfection, served with golden mashed potatoes and fresh vegetables.*

**\$30**

#### New York Strip

*A 12 oz. cut of beef from the strip loin, charbroiled over an open flame, served with roasted potatoes and fresh vegetables.*

**\$26**

#### Ribeye Steak

*A 12 oz prime cut of beef seasoned and grilled to your liking, served with golden mashed potatoes and fresh vegetables.*

**\$25**

#### Herb Crusted Prime Rib of Beef

*Slow roasted to perfection in its own natural juices and served with roasted potatoes and fresh vegetables.*

**12oz Queen Cut \$25    16oz King Cut \$32**

#### All Entrees include:

Choice of soup du jour or fresh tossed salad, and fresh baked bread sticks.

18% Gratuity will be added to parties of 6 or more.

*Sorry, no split plates allowed*

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## Rooftop Revolving Bistro & Lounge

### Seafood Specialties

<b>Seared Ahi Tuna</b>	\$26
<i>Sesame crusted tuna steak drizzled with a ginger soy reduction, served with toasted almond rice pilaf and fresh vegetables.</i>	
<b>Coconut Crusted Mahi Mahi</b>	\$26
<i>Crispy coconut crusted Mahi Mahi over tropical fruit salsa, finished with a fresh mango glaze and served with toasted almond rice pilaf and fresh vegetables.</i>	
<b>Baha Mahi</b>	\$27
<i>Mahi Mahi fillet pan seared and topped with sundried tomatoes and crab Buerre Blanc sauce. Served over toasted almond rice pilaf and fresh vegetables.</i>	
<b>Grouper Oscar</b>	\$28
<i>Pan seared grouper topped with crab meat and a rich decadent hollandaise sauce, served over golden mashed potatoes with fresh asparagus.</i>	
<b>Stuffed Grouper</b>	\$28
<i>Baked fillet of grouper topped with a lump crab stuffing and drizzled in a smoked gouda cream sauce. Served with roasted potatoes and fresh vegetables.</i>	
<b>Haddock Marguerite</b>	\$26
<i>Broiled Haddock fillet topped with Gulf shrimp, toasted almonds and hollandaise sauce. Served over rice pilaf and fresh steamed vegetables.</i>	
<b>Thai Roasted Haddock</b>	\$26
<i>Roasted Haddock topped with scallops and a sweet Thai chili glaze. Served over rice pilaf and fresh steamed vegetables.</i>	
<b>Parmesan Crusted Salmon</b>	\$26
<i>Wild caught Atlantic Salmon broiled with our signature Parmesan crust, Served with toasted almond rice pilaf and fresh vegetables.</i>	
<b>Tuscan Salmon</b>	\$27
<i>Salmon fillet sautéed and topped with artichoke hearts, tomatoes and capers. Served with roasted potatoes and fresh vegetables.</i>	
<b>Crab Cakes</b>	\$23
<i>Our special mix of crabmeat, herbs and spices, lightly fried and drizzled in remoulade sauce. Served with french fries and fresh vegetables.</i>	
<b>Broiled Seafood Combination</b>	\$28
<i>A combination of shrimp, scallops, and white fish broiled in butter and a white wine sauce. Served with toasted almond rice pilaf and fresh vegetables.</i>	
<b>Shrimp</b>	\$22
<i>Fresh shrimp prepared fried, broiled, or blackened and served with roasted potatoes and fresh vegetables.</i>	

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## Rooftop Revolving Bistro & Lounge

### Chicken

**Chicken Oscar** \$23

*Pan seared chicken breast finished with a savory crab Hollandaise sauce and served with garlic mashed potatoes and asparagus.*

**Chicken Gouda** \$26

*Marinated chicken breast pan seared and topped with Gulf shrimp, Pico de Gallo & a smoked Gouda sauce. Served with roasted potatoes and fresh steamed vegetables.*

**Chicken Marsala** \$20

*A sauteed boneless chicken breast topped with a rich mushroom demi glace sauce. Served with golden mashed potatoes and fresh vegetables.*

**Chicken Parmigiana** \$21

*Boneless breaded chicken breast crowned in Mozzarella & Parmesan cheese with zesty Marinara sauce, served over penne pasta.*

### Pasta

**Seafood Cavatappi** \$22

*Sautéed shrimp, scallops & mussels tossed with fresh Cavatappi pasta and your choice of Scampi, Pesto, Alfredo or Marinara sauce.*

**Blackened Shrimp Pasta** \$22

*Spicy blackened shrimp, Cajun sausage, green peppers and onions tossed in a light Parmesan cream sauce and served over penne pasta.*

**Lemon Chicken Alfredo** \$21

*Tender chicken breast tossed with Cavatappi pasta, smoked bacon, seasonal vegetables and a lemon zest Alfredo sauce.*

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Choice of soup du jour or fresh tossed salad, and fresh baked breadsticks.

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# ***SPINNERS***

## *Rooftop Revolving Bistro & Lounge*

### **Soups**

**New England Clam Chowder** \$7

*Thick and creamy and loaded with clam strips.*

**Soup du Jour** \$6

*Ask your server for our soup of the day.*

### **Sides**

**Side Salad** \$4

**French Fries** \$4

**Roasted Potatoes** \$4

**Toasted Almond Rice Pilaf** \$4

**Golden Mashed Potatoes** \$4

**Fresh Vegetables** \$4

**Baked Potato** \$4

All items are prepared fresh and cooked to order.  
Please allow time for our staff to prepare your food properly.  
Relax and enjoy the wonderful view of the Gulf of Mexico.

*Sorry, no split plates allowed.*

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*Ask your server to see our fresh baked desserts tray!*



# SPINNERS

Rooftop Revolving Bistro & Lounge

~~ WINE LIST ~~

## By the bottle White

<b>Chardonnay, Francis Coppola Diamond Label</b>	<b>\$38</b>
<i>Delivers enticing aromas of golden apple and exotic fruits. Brimming with flavors of sweet pineapple, pear, and lush guava, this rich, silky wine finished with a touch of vanilla from French oak barrel ageing.</i>	
<b>Chardonnay, Vendange</b>	<b>\$29</b>
<i>Good varietal aromas of apples and butter overlaid with subtle oak. Flavors are soft and smooth, with apple and tropical fruit flavors and a hint of vanilla. Not overly fat or buttery, it is an easy-drinking, fruity wine with moderate acidity, light body and a medium finish.</i>	
<b>Chardonnay, Kendall-Jackson (California)</b>	<b>\$41</b>
<i>Aromas of ripe citrus, green apple, pear, and pineapple with notes of vanilla, butter, and toasty oak. A rich, complex wine with a long, lingering finish.</i>	
<b>Pinot Grigio, Caposaldo (Italy)</b>	<b>\$34</b>
<i>Delicate white fruit and apple aromas on the palate. Flavors are offset by notes of acacia blossoms &amp; almonds. The texture is crisp &amp; vibrant with a well balanced, clean, fresh finish.</i>	
<b>Pinot Grigio, Ecco Domani (Italy)</b>	<b>\$39</b>
<i>Full and rich with fresh ripe apples and pear aromas and delicate, juicy flavors.</i>	
<b>Pinot Grigio, Lumina 2010, Tuscany, Italy</b>	<b>\$33</b>
<i>On the nose this wine exhibits intense floral notes followed by aromas of citrus and pear. Refined notes of minerality are balanced with hints of pineapple and sage, making this wine a medium-bodied wine with a lean and lasting finish.</i>	
<b>Riesling, Hogue (Washington)</b>	<b>\$32</b>
<i>Ripe peach, crispy apple and zesty grapefruit. This wine is off-dry and delivers fresh vibrant flavors followed by a long, lingering finish.</i>	
<b>Riesling, Chateau Ste. Michele (Columbia Valley)</b>	<b>\$38</b>
<i>Off-dry, delivering bright passion fruit and sweet lime character with subtle mineral notes, it is a pleasure to drink.</i>	
<b>Sauvignon Blanc 2010, Osyter Bay, Marlborough, New Zealand</b>	<b>\$37</b>
<i>This wine from down under is a bit minerally, has a lot of fresh citrus flavor, and is nicely crisp, dry, and refreshing while still providing some nice fruit overtones.</i>	
<b>White Zinfandel, Beringer (California)</b>	<b>\$ 31</b>
<i>One of the most popular White Zinfandels on the market today, strawberry flavors abound.</i>	

## Champagne

<b>Dom Perignon, Cuvee, France</b>	<b>\$250</b>
<b>Moet &amp; Chandon "White Star," France</b>	<b>\$85</b>
<b>Korbel Brut, California</b>	<b>\$39</b>
<b>Martini &amp; Rossi, Asti Spumante, Italy</b>	<b>\$37</b>
<b>House champagne by the bottle</b>	<b>\$29</b>
<b>House champagne by the glass</b>	<b>\$7</b>

# SPINNERS

## Rooftop Revolving Bistro & Lounge

### ~~ WINE LIST ~~

#### By the bottle

#### Red

<b>Cabernet Sauvignon, J. Lohr (California)</b>	<b>\$39</b>
<i>Blackberry, plum and espresso flavors are tangy, with a hint of floral sweetness, firm tannins &amp; cedary oak lingering on an earthy finish.</i>	
<b>Cabernet Sauvignon, Uppercut</b>	<b>\$44</b>
<i>Medium to full bodied with a fine structure that supports black and red fruit flavors with typical notes of olive, chili and herbs which add complexity.</i>	
<b>Cabernet Sauvignon, Francis Ford Coppola</b>	<b>\$42</b>
<i>This wine has aromas of currants, raspberry and vanilla. The flavors meld of plum, blackberry, anise, and cloves. Both rich in color and profuse aromatics give way to layers of enduring flavor.</i>	
<b>Cabernet Sauvignon, Beaulieu Vineyard "BV" Coastal Estates (California)</b>	<b>\$33</b>
<i>Lush aromas of ripe blackberries and cherries, with subtle spice and chocolate notes. Smooth tannins envelope the fruity flavors, while toasty vanilla oak nuances linger on the finish.</i>	
<b>Merlot, Francis Ford Coppola Diamond Collection</b>	<b>\$42</b>
<i>Enticing aromas of ripe blueberry, current and spice. On the palate this offers succulent flavors of dark plums, crushed blackberry and eucalyptus.</i>	
<b>Merlot, Jade Mountain, Caldwell Vineyard</b>	<b>\$38</b>
<i>Enticing dark plum and cherry fruit character with rose and spice nuances. Supple tannins, silky texture and smooth lingering finish. Packed with deep, dark berry fruit and nuanced hints of cocoa, herb and earth with a soft structure.</i>	
<b>Merlot, Bogle (California)</b>	<b>\$33</b>
<i>This wine has a body of concentration &amp; substance. Bright summer cherries greet the nose &amp; palate, while touches of tea &amp; rich red fruit are mouth-filling &amp; lingering. The finish hints of toasty oak &amp; spice.</i>	
<b>Pinot Noir, Firesteed</b>	<b>\$38</b>
<i>Ruby red in color with aromas of strawberries, cedar and spice and luscious flavors of vanilla bean with cherry tart.</i>	
<b>Pinot Noir, Castle Rock (California)</b>	<b>\$37</b>
<i>This elegant, well balanced wine offers aromas of red fruit and spice. On the palate there are flavors of plumb and cherry with oak nuances and the finish is long and harmonious.</i>	
<b>Pinot Noir, Greg Norman (California)</b>	<b>\$38</b>
<i>Medium body wine with flavors of cherry, fresh apple &amp; strawberry with earthy tones.</i>	
<b>Petite Sirah, Bogle, (California)</b>	<b>\$38</b>
<i>Ripe summer blackberries and plums overwhelm both the nose and palate of this wine. Notes of supple leather and toasty oak envelop the flavors through the finish, giving way to wisps of caramel and vanilla.</i>	
<b>Malbec, Elsa Bianchi (Argentina)</b>	<b>\$34</b>
<i>Aromas of ripe plum and violets with hints of vanilla and a palate which frames bright, fresh fruit flavors of plums, cherries, berries and spice in a medium-bodied structure. The soft, supple palate leads to a lingering finish.</i>	
<b>Chianti, Ruffino (Italy)</b>	<b>\$33</b>
<i>Delicious bouquet with floral and fruity notes leading to a finish of slightly spicy scents of wild cherry and hazelnuts. Medium-bodied, this Ruffino is pleasantly fruity, harmonious and persistent.</i>	

# ***SPINNERS***

*Rooftop Revolving Bistro & Lounge*

~~ **WINE LIST** ~~

*Wine by the Glass*

*White*

Chardonnay, Coastal Vines (California)	\$6.95
Chardonnay, Francis Ford Coppola	\$8.95
Chardonnay, Vendange	\$7.95
Chardonnay, Kendall-Jackson (California)	\$8.95
Pino Grigio, Coastal Vines (California)	\$6.95
Pinot Grigio, Caposaldo (Italy)	\$7.95
Pinot Grigio, Ecco Domani (Italy)	\$8.95
Pino Grigio, Lumina (Italy)	\$7.95
Riesling, Hogue (Washington State)	\$7.95
Riesling, Chateau Ste. Michelle (Columbia Valley)	\$8.95
Sauvignon Blanc, Osyter Bay (New Zealand)	\$8.95
White Zinfandel, Coastal Vines (California)	\$6.95
White Zinfandel, Beringer (California)	\$7.95

*Red*

Cabernet Sauvignon, Coastal Vines (California)	\$6.95
Cabernet Sauvignon, J. Lohr (California)	\$8.95
Cabernet Sauvignon, Uppercut	\$9.95
Cabernet Sauvignon, Francis Ford Coppola, Diamond Collection	\$9.95
Cabernet Sauvignon, Beaulieu Vineyard "BV", Coastal Estates	\$7.95
Merlot, Jade Mountain	\$8.95
Merlot, Coastal Vines (California)	\$6.95
Merlot, Bogle (California)	\$7.95
Merlot, Francis Ford Coppola – Diamond Collection	\$9.95
Pinot Noir, Castle Rock (California)	\$7.95
Pinot Noir, Greg Norman (Australia)	\$8.95
Pinot Noir, Firesteed	\$8.95
Petite Sirah, Bogle (California)	\$8.95
Malbec, Elsa Bianchi (Argentina)	\$7.95
Chianti, Ruffino (Italy)	\$7.95

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*Rooftop Revolving Bistro & Lounge*

**specialty DRINKS \$6.95**

## Toasted Almond

*Coffee Liqueur, Amaretto, and cream over ice.*

## Planter's Punch

*Dark Rum and Tropical Juices over ice with a splash of bitters.*

## Creamsicle

*White Cream de Cacao, Triple Sec, Orange Juice, and cream over ice.*

## Dreamsicle

*Amaretto, Orange Juice, and cream over ice.*

## Singapore Sling

*A mix of Gin, Sour Mix, and Grenadine over ice and topped with Cherry Brandy.*

## Root Beer Float

*Coffee Liqueur, Galliano, and cream over ice, with a splash of cola.*

## Alabama Slammer

*Southern Comfort, Amaretto, Sloe Gin, Orange Juice, and a splash of soda.*

## Blue Hawaiian

*Light Rum, Blue Curacao, Pineapple Juice, and Sour Mix.*

## Zombie

*Dark Rum, Triple Sec, Almond Liqueur, and Tropical Juices over ice.*

## Mai Tai

*Light and Dark Rum, Apricot Brandy, Sour Mix, and Grenadine over ice.*

**House Specialty .....\$7.95**

## Long Island Iced Tea

*A refreshing mix of Vodka, Rum, Gin, Tequila, Triple Sec, and Sour Mix over ice with a splash of cola.*

## Top Shelf Margarita

*Cuervo Gold, Cointreau, and Grand Marnier with lime juice over ice.*



# **SPINNERS**

*Rooftop Revolving Bistro & Lounge*

## **frozen DRINKS \$6.95**

### *Bahama Mama*

*Spiced Rum, Coconut Syrup, Pineapple Juice, and a splash of cream, mixed with strawberries, and topped with whipped cream.*

### *Rum Runner*

*Light and Dark Rum, Blackberry Brandy, Banana Liqueur, and tropical juices.*

### *Pina Colada*

*Light Rum, Coconut Syrup, Pineapple Juice, and a splash of cream.*

### *Banana Banshee*

*Banana Liqueur and White Crème de Cocoa blended with banana and a splash of cream.*

### *Strawberry Daiquiri*

*Light rum—strawberries and tropical juices topped with whipped cream.*

### *Tropical Margaritas*

*Choice of Lime, Strawberry, Banana, or Peach mixed with Tequila and Sour Mix—with salt or sugar-rimmed glass.*

### *Banana Split*

*Banana Liqueur, Strawberries, and Rum, topped with Hershey's Syrup and whipped cream.*

## **Frozen Specialties .....\$7.95**



### *Bushwacker*

*A blend of Vodka, Rum, Coffee Liqueur, Amaretto, and Hazelnut Liqueur, topped with Hershey's syrup and whipped cream.*

### *Mudslide*

*Vodka, Irish Cream, Coffee Liqueur and cream, blended smooth and poured into a chocolate-rimmed glass, topped with whipped cream.*

18% Gratuity will be added to parties of 6 or more.



# Spinners

Rooftop Revolving Bistro and Lounge

## MARTINIS \$9.95

### CLASSIC

*Vodka served dirty with olives.*

### ALMOND JOY

*Vanilla vodka, coconut rum, Godiva chocolate liqueur, shaved coconut & served in a chocolate swirled martini glass.*

### SLIPPERY BANANA

*Pineapple vodka, creme de banana liqueur, orange liqueur & orange juice.*

### CAPPUCINO MARTINI

*Espresso vodka, espresso, Godiva White Chocolate liqueur & cream.*

### LEMON DROP

*Citroen vodka, sour mix & served in a sugar rimmed glass.*

### CARAMEL APPLE MARTINI

*Dutch caramel vodka, sour apple schnapps, Sprite, a splash of cranberry juice & served in a caramel swirled martini glass.*

### SOUR APPLE MARTINI

*Wild apple vodka, sour apple schnapps, sour mix & a splash of cranberry juice.*

### CARAMEL SWIRL

*Caramel vodka, Irish Cream, cream & served in a caramel swirled martini glass.*

### CREAMSICLE MARTINI

*Orange vodka, vanilla vodka, orange liqueur, orange juice & a splash of cream.*

### SEXY ALLIGATOR

*Melon liqueur, raspberry liqueur & Jagermeister.*

### POMEGRANATE SUNRISE

*Pomegranate vodka, orange juice & a splash of grenadine.*

### FLIRTINI

*Raspberry vodka, cranberry juice & topped with champagne.*

### SWEET TEA

*Sweet tea vodka, strawberry mix, sour mix & cranberry juice.*

### CHOCOLATE ALMOND KISS

*Dutch chocolate vodka, hazelnut liqueur, cream and served in a chocolate swirled martini glass.*

### ESPRESSO MARTINI

*Double espresso vodka, vanilla vodka & crème de café.*

### LADY GODIVA MARTINI

*Raspberry vodka, Godiva White Chocolate Liqueur, white creme de cocoa, raspberry liqueur, a dash of cream & served in a chocolate swirled martini glass.*

### STRAWBERRY BLISS

*Citrus vodka, strawberry mix, sour mix & cranberry juice.*

### GRAPE BULL

*Grape vodka, Red Bull & Grenadine.*

### TIRAMISU MARTINI

*Orange vodka, hazelnut liqueur, Godiva White Chocolate liqueur, Irish Creme, dark creme de cocoa, cream & served in a chocolate swirled martini glass.*

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*Rooftop Revolving Bistro & Lounge*

**COFFEE DRINKS    \$7.95**

*Freshly brewed coffee topped with whipped cream*

*French Coffee*

*Hennessy Cognac, Dark Creme de Cacao*

*Italian Coffee*

*Brandy, Tia Maria*

*Spanish Coffee*

*Brandy and Coffee Liqueur*

*Mexican Coffee*

*Tequila and Kahlua*

*Irish Coffee*

*Irish Whiskey and a dash of Green Crème de Menthe*

*Florida Coffee*

*Made with Grand Marnier*

*Keoke Coffee*

*Brandy, Kahlua, and Dark Creme de Cacao*



*Nutty Irishman Coffee*

*Frangelico and Bailys Irish Cream*

*Koeke Coffee*

*Brandy, Kahlua & Dark Crème de Cacao*

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# *SPINNERS*

## *Rooftop Revolving Bistro & Lounge*

### **Beer Selections**

*\$4.95*

*Corona*

*Heineken*

*Guinness*

*Amstel Light*

*Bass*

*Warsteiner*

*Ybor Gold*

*Sam Adams*

*\$3.95*

*Budweiser*

*Bud Light*

*Miller Light*

*Coors Light*

*Michelob Light*

*Bud Light Lime*

*Michelob Ultra*

*Non Alcoholic O'Doul's \$3.95*

*We proudly serve ..*

*Saratoga Sparkling or Still Spring Water.....\$7.95*



***Enjoy our Breakfast Buffet  
in the Palm Room Restaurant***

*Located on the lobby level overlooking the pool, beach and Gulf of Mexico.*

*Ala Carte menu also available.*

*Outside patio seating available.*

*Open Daily 6:30 a.m. - 11:00 a.m.*

**AND**

***Visit our Bongos Beach Bar & Grille***

*Located directly on the beach & Gulf of Mexico*

*Open Daily 11:00 a.m. - 2:30 a.m.*

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