



STARTERS

SESAME CRUSTED AHI TUNA	16	SHRIMP CEVICHE	16
Asian ginger slaw, Sriracha & wasbi aioli, crispy wontons, pickled ginger		Mangoes, mexican chilies, lime juice, cilantro and crispy wonton	
LOLLIPOP LAMB CHOPS	18	SHRIMP COCKTAIL	14
Macadamia crust, wild mushrooms, veal jus paste		Jumbo bay seasoned shrimp, thai chile cocktail, fresh lemon	
BLACKENED SCALLOPS	16	LOBSTER "CARGOT"	19
Caramel ginger-preserved prickly pear glaze, summer melon salsa		North Atlantic lobster nuggets, garlic butter, asiago, garlic crostini	
COCONUT GROUPER CHEEKS	15	CHILLED SEAFOOD TRIO	28
Papaya-chile glaze		Poached lobster, shrimp ceviche, sesame tuna, crispy wonton, sauce trio	
CHEF'S CHOICE CHARCUTERIE	15 22	ESCARGOT	16
Assorted cured and dried meats & cheeses		Chardonnay cream, wild mushrooms, fresh herbs, puff pastry	
LAMB MAC & CHEESE	16	PORK BELLY & FRIED BRUSSELS	12
Shredded braised lamb, white cheddar cavatappi, cotija, buttered bread crumbs		gorgonzola and balsamic syrup	

SALADS

FRIED PORTOBELLO & GOAT CHEESE	14	BEET & ARUGULA	13
Baby greens, yellow tomatoes, balsamic syrup		Gorgonzola, fresh berries, blueberry-pomegranate vinaigrette	
BURRATA SALAD	15	COMPRESSED WATERMELON	13
Fried green tomatoes, arugula, avocados, crostini's, aged white balsamic		Arugula, cotija, grilled mango, mint julep vinaigrette	

MAINS

PRETZEL CRUSTED BONE IN PORK CHOP	32	PAN ROASTED SNAPPER	38
Honey dijon sauce, roasted sweet potato, broccolini		Roasted corn-cheddar grits, low country shrimp sauce, broccolini	
12 OZ. NY STRIP	38	SEAFOOD POT PIE	38
Balsamic shallots, toasted goat cheese crust, garlic mashed potatoes, broccolini		Shrimp, bay scallops, lump crabmeat, veggies, saffron-lobster-marsala cream, puff pastry	
FILET MIGNON	40	SMOKED SALMON PASTA	33
Roasted garlic red wine demi, roasted garlic mashed potatoes, grilled brocolini		English peas, spinach, dill, goat cheese, saffron cream sauce, fettuccine, garlic bread	
10 OZ. HANGER STEAK	32	LUMP CRABCAKES	37
Chile-coffee rubbed, chimchurri, roasted sweet potato, roasted baby vegetables		Bay seasoned, panko crust, spicy remoulade, garlic mashed potato, roasted asparagus	
VEAL OSCAR	46	GULF GROUPER	38
Herb crust, lump crab, roasted asparagus, garlic mashed potatoes, bernaise		Macadamia crust, banana rum sauce, roasted sweet potato, roasted baby vegetables	
LAMB OSSO BUCO	40	BLACKENED SCALLOPS	36
Slow roasted lamb shank, roasted root vegetables, roasted garlic mashed potatoes, pan gravy		Summer melon salsa & sweet chile sauce, sweet potatoes tots, roasted baby vegetables	
PAN ROASTED CHICKEN	32	DRY SPICED GRILLED SALMON	34
Smoked tomatoes, roasted baby veggies, wild mushrooms, alredo, fettuccine, garlic bread		Roasted sweet potato roasted baby veggies, honey maple glaze	
SPAGHETTI SQUASH PRIMAVERA	32	SOY LACQUERED CHILLEAN SEABASS	40
Roasted veggies, wild mushrooms, spicy arribiata, cotija cheese, garlic bread		Sweet soy glaze, baby bok choy, roasted sweet potato	



COCKTAILS

SPINNERS 75 | 13

Our version of the classic French 75, house bubbles, Gin, St. Germain, Fresh Lemon juice, splash bitters, garnished w lemon twist

SUMMER THYME SPRITZ | 12

Sloe Gin, Aperol, Grapefruit soda, topped house bubbles & a sprig of thyme

COCONUT MANGO MOJITO | 12

Coconut Rum, Mango Puree, Muddled Lime, Mint & Soda Water

ISLAND SPRITZER | 12

Vodka, house bubbles, Passion Fruit Puree, Pineapple Juice

BEACHSIDE BRAMBLE | 12

Gin, Creme De Mure, Simple Syrup, Fresh Lemon Juice

CARIBBEAN RUM PUNCH | 12

Coconut Rum, Pineapple Juice, Cranberry Juice, Orange Juice, Splash of Sprite, Topped with a Spiced Rum Floater

LAYLA'S OLD FASHIONED | 12

Bourbon, Orange Liqueur, Bitters, Muddled Cherries, Orange Slice

KENTUCKY BUCK | 12

Whiskey, Simple Syrup, Bitters, Fresh Lemon Juice, Ginger Beer, Garnished with a Lemon Wheel & Strawberry

STRAWBERRY BASIL MARTINI | 12

Lemon Vodka, Muddled Strawberry & Basil, Fresh Lemon Juice

BLUEBERRY LAVENDER LEMON DROP | 12

Blueberry Vodka, Lavender Water, Fresh Lemon Juice, Sugar Rim

CARIBBEAN MARTINI | 12

Coconut Rum, Passion Fruit Puree, Pineapple Juice, Fresh Lemon Juice

GULF COSMO | 12

Vodka, Fresh Lime Juice, Cranberry Juice, House Bubbles

WINES, BEERS & BUBBLES

SPARKLING

Dom Perignon Cuvee | 350

Moet Imperial Brut | 135

Korbel Brut | 40

Riondo Prosecco | 45

Freixenet Blanc de Blanc | 10/40

WHITES

Pine Ridge, Chenin Blanc/Viognier | 46

Mirassou, Moscato | 9/38

Chateau Ste Michelle, Riesling | 9/38

Maso Canali, Pinot Grigio | 11/46

Terlato, Pinot Grigo | 60

King Estate, Pinot Gris | 58

Mō zāik, Sauvignon Blanc | 8/34

Crossing, Sauvignon Blanc | 11/46

Honig, Sauvignon Blanc | 53

Mâcon-Villages, Chardonnay | 13/54

Mō zāik, Chardonnay | 8/34

Bianchi, Chardonnay | 10/42

Conundrum, Blend | 45

Charles & Charles, Rosé | 9/38

REDS

Fog Reach, Pinot Noir | 78

Mō zāik, Pinot Noir | 8/34

Cartlidge & Browne, Pinot Noir | 10/42

Ruffino, Chianti | 9/38

Bogle, Merlot | 9/38

William Hill, Merlot | 52

Campo Viejo Reserva, Tempranillo | 58

Trivento, Malbec | 9/38

Mō zāik, Cabernet Sauvignon | 8/34

Kenwood, Cabernet Sauvignon | 11/46

Oberon, Cabernet Sauvignon | 92

Tower Road, Petite Sirah | 64

BEER

Lagunitas IPA | 6

3 Daughters Beach Blonde Ale | 6

Sam Adams Seasonal | 6

Big Storm Wavemaker Amber Ale | 7

St. Pete Orange Wheat | 7

Dukes Brown Ale | 7

Coppertail Free Dive IPA | 7

Stella Artois | 7

Angry Orchard Crisp | 7

Truly Spiked Sparkling Water | 7

Bud Light | 5

Coors Light | 5

Michelob Ultra | 5

Miller Light | 5

Corona | 6

O'Douls | 6