



## STARTERS

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### Seafood Trio 15

Chilled jumbo shrimp, blackened scallops with blood orange glaze and local smoked fish dip served with crackers\*

*\*Substitute for Gluten Free Crackers*

### Tuna Sashimi 14

Ahi tuna, guacamole, wontons, cilantro crème fraiche & scallions in a citrus ponzu sauce\*

*\*Gluten free option is served without wontons*

### Malibu Island Shrimp 14

Crispy coconut & Malibu rum dipped shrimp with pineapple salsa and Thai chili sauce

### Crab Cakes 15

Lump crab, with a citrus vinaigrette, baby arugula, jicama slaw, with a side of bistro sauce

### Mediterranean Sampler 13

Tabouli, roasted beet & Thai chili hummus, baba ghanoush, falafel, feta cheese, marinated olives, tomatoes, cucumbers and tzatziki dip with pita bread\*

*\*Substitute for Gluten Free Crackers*

### Shrimp Cocktail 13

Poached jumbo shrimp chilled and served with cocktail sauce and lemon

### Bruschetta 11

Grilled rustic bread, diced tomatoes with scallions, fresh herbs, pesto, romano cheese and a balsamic glaze

### Mini Charcuterie Plate 14

Sopressata salami, Spanish chorizo, aged sharp cheddar, cheese of the moment, red pepper jelly, fresh berries, marinated olives, and served with crackers\*

*\*Substitute for Gluten Free Crackers*

### New England Clam Chowder 9

Thick 'n creamy—and loaded with sweet baby clams

### Soup of the Moment 9

Ask your server about our soup of the moment

## SALADS

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### Chicken & Bacon Caesar Salad 13

Crisp romaine lettuce with grilled chicken, bacon, red onions, garlic herb croutons, and parmesan cheese, tossed in our creamy Caesar dressing \*

*Add Steak, shrimp, salmon, or tuna 9*

*\*Gluten free option served without croutons*

### Plaza Salad 11

Baby lettuce with mandarin oranges, craisins, tomatoes, red onions, gorgonzola cheese and toasted almonds with a mango citrus vinaigrette

*Add Chicken 5*

*Add Ahi Tuna, Shrimp, Salmon or filet tips 9*

### Mediterranean Salad 13

Romaine and baby lettuce with tomatoes, cucumbers, red onions, feta cheese, pepperoncinis, and fried falafel with a lemon cream tarragon dressing

## FLATBREADS

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### Fig & Filet Flatbread 16

Seared filet mignon, blue cheese peppercorn béchamel, prosciutto, roasted red peppers, figs and arugula with a pomegranate reduction on Italian herb flatbread

### Veggie Flatbread 13

Marinated and grilled asparagus, zucchini, yellow squash, red onion, green pepper, artichoke hearts, and grape tomatoes with pesto, balsamic glaze and romano cheese on Italian herb flatbread

## WRAPS & TACOS

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*All wraps include your choice of french fries, sweet potato fries, potato salad, cole slaw or fresh fruit*

### Fish Tacos 14

Blackened fresh fish, shredded lettuce, pico de gallo, cheddar jack cheese, guacamole, cilantro cream fraîche, and cole slaw

### Gyro Wrap 14

Shaved lamb, lettuce, tomatoes, onions and tzatziki sauce in a warm pita

### Roast Beef Wrap 13

Roast beef with swiss cheese, lettuce, tomato, onions and a horseradish cream

### Duck Quesadilla 19

Cajun grilled duck breast, bell peppers, onions, cheddar and jack cheeses, raspberry chipotle with roasted garlic BBQ sauce, pico de gallo, guacamole, cilantro cream fraîche & scallions

### GLUTEN FREE ITEMS

Sorry, no split plates allowed. An 18% Gratuity will be added to parties of 6 or more.

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. Due to health concerns in the cooking of beef, our policy is that hamburgers may only be cooked to medium, medium well or well done.



## BURGERS AND SANDWICHES

All burgers and sandwiches include your choice of french fries, sweet potato fries, potato salad, cole slaw or fresh fruit

### Grouper Sandwich (Seasonal) 19

Fresh grouper filet prepared blackened or grilled with lettuce, tomato, onion and tartar sauce on a brioche bun

### Mahi Mahi Rueben 15

Blackened Mahi Mahi with bacon and beer infused sauerkraut, melted Swiss, and thousand island dressing on toasted rye bread

### Level 11 Burger 14

8oz chopped sirloin topped with mojo pulled pork, white cheddar mac 'n cheese, lettuce, tomato, onion, and bacon on a brioche bun

### Classic Cheeseburger 13

8oz chopped sirloin with cheddar cheese, lettuce, tomato, and onion on a brioche bun—Add Bacon \$2

### Philly Sandwich 14

Shaved ribeye, sautéed peppers, onions, wild mushrooms with beer cheese sauce on a hoagie roll

### Cuban Sandwich 14

Slow roasted mojo pork, ham, Swiss cheese, pickles and Dijon aioli on pressed Cuban bread

### Muffaletta 14

Ham, capicola, salami, mortadella, provolone cheese, fresh mozzarella, olive tapenade giardiniera relish, Italian oil & vinaigrette on rustic bread

### Crab Cake Sandwich 15

Our scratch made lump crab cake with bacon, pepper jack cheese, lettuce, tomato, onion and bistro sauce on a brioche bun

## LUNCH ENTREES

### Grilled Salmon 21

Grilled salmon filet in a citrus beurre blanc sauce with island rice and sautéed vegetables

### Grouper (Seasonal) 25

Blackened Gulf grouper topped with pineapple salsa and a blood orange reduction served with island rice and sautéed vegetables

### Chicken Pasta 19

Grilled chicken breast with zucchini, yellow squash, tomatoes, and broccoli tossed in a pesto cream sauce and served with farfalle pasta\* and romano cheese

\*Substitute for gluten free pasta \$3

### Caribbean Filet Skewers 23

Caribbean jerk rubbed filet tips fire grilled and finished in a teriyaki glaze with island rice and sautéed vegetables

## SIDES

Side House Salad	5
Side Caesar Salad	5
Cole Slaw	5
Fresh Fruit	5
French Fries	5
Sweet Potato Fries	5
Potato Salad	5
Rice	5
Asparagus	7

## SWEETS

Raspberry White Chocolate Cheesecake	9
Chocolate Cake	9
Key Lime Pie	9
Snickers Pie	9

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