



POOL & GRILL

SHAREABLES

CRAB CAKE	15
House Remoulade, Wilted Swiss Chard	
OYSTER ROCKEFELLER	16
Shaved Parmesan, Nueske Lardons, Arugula, Leek and Chive Cream	
JAI ALAI PEEL & EAT SHRIMP	14
Key West Pinks tossed in Old Bay, Cilantro Lime Butter, House-Made Cocktail Sauce (Shrimp Cocktail Option)	
COCO SHRIMP	12
Mango Chili Sauce, Mango Pear Salsa	
OYSTER ON THE HALF SHELL	15
Chef's Seasonal Mignonette, House Cocktail, Horseradish	
MUSSELS	12
Prince Edward Island Mussels sautéed in Cigar City Brewery Jai Alai, finished with Chorizo Cream Sauce, Grilled Crostinis	
CALAMARI MISTO	12
Grilled Leek, Cherry Peppers, Portobello Mushrooms, Pickled Onions, Herb Aioli, Available Sauteed with Anise Liqueur	
TUNE POKE BOWL	16
Mango Pear Slaw, Avocado, #1 Grade Ahi Tuna, Thai Chili Sauce, Black Sesame Seeds, Green Onions in a House-Made Wonton Bowl	
MARGHERITA FLATBREAD	10
Roma Tomatoes, Fresh Burrata Cheese, Torn Basil, Garlic Infused Hand Pressed E.V.O.O.	
PROSCIUTTO & ARUGULA FLATBREAD	10
Fig, Whipped Goat Cheese	
BLACK BEAN QUESADILLA	8
Cheddar Jack, House Guacamole, Crema, Cilantro,	
Add Chicken 4 Add Shrimp 6	
CHICKEN TENDER BASKET	10
Hand Breaded Chicken Tenders, Truffle Fries, Honey Mustard, BBQ	

SLIDERS

all sliders served with truffle fries

KOBE BEEF SLIDERS	15
(2) Arugula, Red Onion Jam, Goat Cheese, House Brioche	
LOBSTER SLIDER	18
(2) Avocado Cream, Jicama Fennel Slaw, Micro Greens, House Brioche	
PORTOBELLO HALLOUMI SLIDER	14
(2) Hummus, Portobello Mushroom, Sautéed Halloumi Cheese, Shishito Harissa Relish, House Brioche	
PORK BELLY SLIDER	14
(2) Braised Duroc Pork Belly, Honey Beer Glaze, Asian Slaw, Steamed Bun	

GREENS

WEDGE SALAD	11
Heirloom Jewel Tomatoes, Pickled Onions, Nueske Lardons, Sliced Egg, Gorgonzola Buttermilk Dressing	
CHARRED CAESAR SALAD	10
Parmesan Reggiano, Crostinis, Anchovies, House Caesar Dressing	
HOUSE CHOP SALAD	10
Mixed Greens, Blistered Heirloom Jewel Tomatoes, Red Onions, English Cucumbers, House Balsamic Vinaigrette	
THAI SALAD	11
Fresh Greens, Mango Pear Salsa, Fried Edamame, Crispy Wontons, Thai Dressing	

Add Grilled or Jerk Chicken 4 | Filet Tips 5
Shrimp 5 | Seared Ahi 6



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HANDHELDS

- BLACKENED GROUPE SANDWICH 17
WTR BURGER 15
JERK CHICKEN SANDWICH 12
CARIBBEAN SHRIMP TACO 14

ENTREES

served with choice of house chopped, chared caesar or soup du jour

- GULF BLACK GROUPE 25
SEARED SCALLOPS 25
LINQUINE FRUTTI DI MARE 26
STEAK FRITE 32
FISH AND CHIPS 16
TOMAHAWK WTR CHOP 25
PROSCIUTTO CHICKEN ROULADE 17

SIDES

4 each

- WHIPPED CAULIFLOWER
POLENTA CAKES
QUINOA PILAF
TRUFFLE FRIES
CHEF SEASONAL VEGETABLE MEDLEY
HOUSE SALAD
CABERNET MUSHROOMS
SIDE OF FRUIT

DESSERTS

- TRES LECHE
CHOCOLATE CHEESECAKE 7
FLORIDA KEY LIME PIE 7
RED VELVET 7
BEIGNET BITES 7

KIDS MENU

- CHICKEN TENDERS
PASTA WITH MARINARA
FRIED FISH
GRILLED CHICKEN
GRILLED CHEESE
PEPPERONI FLATBREAD PIZZA

SIDES:

Seasonal Vegetables, Fruit or Fries

Executive Chef: Joe Garcia

18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.
WARNING: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR RAW OYSTERS AND EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.