

## Appetizers (all day)

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**Fried Calamari \$11** served with marinara

**Conch Fritters \$10** served with spicy remoulade

**Chicken Tenders \$10** served with honey mustard or ranch

**Onion Rings \$9** beer battered and served with ranch

**Chips & Salsa \$7** with black bean-corn salsa fresca

**Smoked Chicken Wings \$10** served with 3 dipping sauces

**Basket of Fries \$6** double order of lightly seasoned fries

**Quesadilla \$11** peppers & onions; add chicken \$4 add steak \$6

**Shrimp Cocktail \$12** six shrimp with spicy remoulade and tartar sauce

## Soups & Salad (all day)

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**Iceberg Heart \$10** with tomatoes, onions, bacon, croutons, and buttermilk blue cheese

**Baby Greens \$10** with tomatoes, onions, and tamarind vinaigrette

**Chicken Salad \$12** with almonds, grapes, basil, and greens

**Conch Chowder \$9** new England style with a hint of sherry

**Classic Ceaser \$8** add chicken \$4; mahi, calamari, or steak \$6

**Caprese Salad \$10** fresh mozzarella, tomatoes, basil, olive oil, balsamic

## Lunch (11am – 5pm)

Lunches served with pasta salad; sub fries \$2 onion rings or side salad \$3

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**Pulled Pork Sandwich \$12** chipotle-root beer bbq and slaw

**Mahi Sliders \$13** grilled or blackened with mango chutney

**Chicken Sandwich \$11** grilled or fried with spicy remoulade

**Cheeseburger \$12** ½lb burger with American, cheddar, or provolone; add bacon  
\$2

**Tacos \$12** skirt steak or mahi in soft flour tortillas with slaw and cider-poppy seed  
vinaigrette

**Grilled Vegetable Sandwich \$11** onions, red peppers, squash, and tomatoes with  
herbed ricotta

**Brie-L-T \$12** a twist on a classic with bacon and mango chutney

**Chicken Salad Wrap \$12** house made with greens, tomatoes, and onions

## Dinner (5pm – 9pm)

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**Surf and Turf \$39** 6oz filet mignon with a full lobster tail

**Tofu Brochettes \$21** teriyaki marinated over vegetable rice

**Caribbean Lobster Tail \$35** over vegetable rice with fruit butter

**Filet Mignon \$33** two 6oz medallions with mashed, asparagus, and a tawny port  
demi-glace

**Seared Ahi Tuna \$24** over mango fried rice with soy and wasabi

**Fra Diavlo \$25** fresh local seafood in spicy marina over spaghetti

**Fettuccini Alfredo \$19** add chicken \$4 tuna \$8 ½ lobster tail \$12

**Stuffed Chicken \$24** with brie, spinach, and red pepper over mashed with  
vegetables and marsala cream sauce

**Blackened Mahi \$23** over vegetable rice and pineapple-mango salsa

**Jerked Chicken Breast \$21** with mashed, asparagus, and mango chutney

**Teriyaki Skirt Steak \$25** with mashed, asparagus, and crispy onion strings

## Kids Menu (all day) \$2 Up charge for 12+

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**Chicken Tenders \$8** with fries

**Pasta \$8** marinara, butter, alfredo

**Grilled Cheese \$8** with fries

## Beer

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**Stateside \$4** miller lite, miller high life, coors light, bud light, Budweiser

**Import \$5** heineken, amstel light

**Island Beer \$5** red stripe, president, VI summer ale, banks

**Mexican Beer \$5** corona, corona light

**Non Alcoholic \$4** becks

## Wine & Champagne

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**House White \$8** Cavit pinot grigio

**House Red \$8** Con Cannon pinot noir

**Chef's White \$10** Jaboulet Parallele 45 & St. Francis Chardonnay

**Chef's Red \$10** Ménage a Trois

**Premium Red \$12** Kit Fox "Foxy" red

**Lunetta Prusecco NV** sparkling wine (Italy) split \$10

**Veuve Champagne (France)** bottle \$80, split \$40

## Beverages

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**Fountain Sodas \$2** coke, diet coke, sprite, ginger ale, club soda; refills \$1

**Bottled Soda \$3** ting, VI root beer

**Brewed Tea \$3** unsweetened Lipton

**Juices \$3** cranberry, orange, pineapple, fruit punch, lemonade

**Red Bull \$5** energy drink

**Bottled Water \$3**

## Frozen Drinks

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**Mango Tango \$7** tango with the mango

**Lime in d' Coconut \$7** we put the lime in d' coconut; you drink it all up!

**Bushwacker \$7** includes local rum, 5 different liquors and a touch of coconut

**Daiquiris \$7** strawberry, mango, banana, or lime

**Coladas \$7** always with coconut! Pina, strawberry, mango or banana

**Lisa Margarita \$7** cuervo gold \$1; cuervo 1800 & Cointreau \$3; patron & Cointreau \$6

**Mocha Rumbie \$8** an adult chocolaty milkshake

**BBC \$8** a banana colada with an Irish cream kick

## On The Rocks

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**The High Tide \$12** our signature drink in a souvenir glass\_yours to keep! Refills \$5

**Cruzan Confusion \$7** get confused, get crazy! Vi Cruzan rum jumble

**The Painkiller \$7** an island favorite; ass pusser's rum and get josted!

**Rum Punch \$6** made with a blend of juices, light and dark rum

**Lisa Margarita \$7** cuervo gold \$1; cuervo 1800 & Cointreau \$3; patron & Cointreau \$6

**Ocean Runner \$8** high tide's version of the rum runner; these guys are strong!!

**Sweet Ting \$7** light refreshing blend of vodka, strawberry, and ting

## Shots

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**Rowdy Rich \$7** ADIOS! Our signature shot in a souvenir glass\_yours to keep!  
Refills \$5

**Sugar Apple \$5** crown royal island style

**Tuaca on the Beach \$4** this pretty little shot will make you tuaca.....

**Sea Witch \$5** peaceful as the sea but of so bewitching

**Tropical Kisses \$5** strawberries and rum make for some island fun

**Purple Drank \$5** this ain't your mam's Kool-Aid

# Daily Specials

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- Monday**      **Lunch \$12** – french Dip  
**Dinner \$23** – kelloggs chicken over bacon-cheddar grits with silky sherry cream sauce
- Tuesday**      **Lunch \$12** – smoked chicken enchiladas  
**Dinner \$22** – country ham with scalloped potatoes and maple glazed carrots
- Wednesday**      **Lunch \$12** - monte cristo sandwich  
**Dinner \$24** – sausage stuffed meatloaf over smoked gouda and bourbon mac n’ cheese
- Thursday**      **Lunch \$12** – open faced hot turkey sandwich  
**Dinner \$26** – carolina ribs with potato salad, baked beans, and corn on the cob
- Friday**      **Lunch \$14** – beer battered fish n’ chips  
**Dinner \$MP** – local seafood
- Saturday**      **Lunch \$12** – chicken parmesan sandwich  
**Dinner \$35** – prime rib with horseradish-whole grain mustard cream sauce
- Sunday**      **Lunch \$12** – beer steamed Hebrew national chili dogs  
**Dinner \$35** – prime rib with horseradish-whole grain mustard cream sauce