Wines by the Glass

Wente Chardonnay \$9 / \$36 Wente Cabernet Sauvignon \$9 / \$36 Moet & Chandon "Ice Imperial" \$25 / \$125 Mumm Brut Prestige \$14 / \$50 Adami, Prosecco Brut \$12 / \$45 Caposaldo Pinot Grigio \$10 / \$40 Beringer White Zinfandel \$10 /\$38 Castle Rock Pinot Noir \$12/ \$46

Beer

Budweiser / Bud Light / Bud Light Lime \$7 Coors Light \$7 Miller Light \$7 Michelob Ultra \$7 Yuengling \$7 Sam Adams \$7 O'doul's \$7 Cigar City Florida Cracker \$8 Corona Extra / Corona Light \$8 Heineken / Heineken Light \$8 Amstel Light \$8 Stella Artois \$8 Guinness \$8 Modelo \$8 Cigar City Jai Alai IPA \$8 Bucket O' Beer (domestic / imported) \$39 / \$44 6 of your favorite beers

Desserts

Chocolate Chip Cookie \$3

Chocolate Cake \$9

Ice Cream \$8 vanilla, chocolate, strawberry

Chipper Dipper \$8 two large chocolate chip cookies with ice cream in between, and fudge dipping sauce

Popsicle \$6 various flavors

Key Lime Tart \$8 with tropical chutney





Lool and Beach Menu

Appetizers and Salads

Shrimp Cocktail \$16

Chicken, Steak or Fish Tacos \$4 napa cabbage, monterey jack cheese, pickled onions, scotch bonnet cream, jalapeno peppers

Pita and Hummus \$8

Chips and Salsa \$6

add guacamole \$2

Fruit Salad with Vanilla Honey Yogurt \$10

Caramelized Onion, Goat Cheese and Spinach Tart \$12

Cobb Salad \$16 romaine, tomatoes, bacon, avocado, blue cheese, hardboiled egg, chicken and ranch dressing

Caesar Salad \$8 romaine, shaved parmesan, focaccia croutons, caesar dressing, fresh anchovy

Mixed Green Salad \$12 cranberries, blue cheese, spiced pecans, shaved carrot, cherry tomato, balsamic vinaigrette

Salad Enhancements

Grilled Chicken Breast \$8 Grilled or Blackened Mahi \$12 Shrimp Skewer or Skirt Steak \$12

Sandwiches, Wraps, and Entrees

All Entrees Served With Kettle Cooked Chips Add Fries for \$2.00

Grilled All Beef Hotdog \$9

Bacon, Egg and Cheese Breakfast Biscuit \$12 served with crispy hash browns

Chicken and Mushroom Crepes \$14

Cheesesteak Wrap \$16 peppers, onions, american cheese

Chicken Tenders \$12 crispy, buffalo, or sesame ginger style with honey mustard, blue cheese or ranch dressing

House Ground Hamburger \$16 choice of cheeses, classic garnishes, brioche bun

Mahi-Mahi Sandwich \$20 grilled, blackened or fried with cajun tartar sauce

Chipotle Chicken Salad Sandwich Toasted Brioche \$14

Enhance Your Entrée \$2 each

Sautéed Onions / Mushrooms / Bacon / Avocado Fresh Sliced Fruit

Signature Frozen Drinks

Lime in D'Coconut \$13 malibu coconut rum and lime juice blended with coco lopez

Orange Beach Colada \$13 bacardi o blended with piña colada

Sunset Daiquiri \$13 bacardi light rum blended with a choice of strawberry, raspberry, mango, peach, or banana

Piña Colada \$13 bacardi light rum blended traditionally as coconut or add strawberry, raspberry, mango, or peach, banana, or key lime

Spiced Blue Kobalt Colada \$13 captain morgan spiced rum, blueberry schnapps, blue curacao blended with piña colada

Add a Rum Floater for \$3 extra

Beach Club Favorites

Lido Sea Spray \$13 mt. gay eclipse rum, cranberry, grapefruit and lime juice

Skinny Piña Colada \$13 coconut rum, pineapple rum, and pineapple juice and coco lopez

Tropical Mojito \$13 bacardi limon rum, fresh lime juice sugar syrup with freshly-muddled lime and mint

Sarasota Smash \$13 captain morgan's spiced rum, banana liqueur, pineapple juice and orange juice, and a float of dark rum

Sunset Sipper \$13 mt. gay eclipse rum, apricot brandy, pineapple juice, and sour mix

No Stress \$13 skyy vodka, malibu rum, peach schnapps, orange juice, pineapple juice, and cranberry juice

MY-OH! Mai-Tai \$13 mt. gay eclipse rum, bacardi light rum, amaretto, lime juice, pineapple juice, and a float of dark rum