

# Lunch

#### **Starters**

Creamy Lobster Bisque, Armagnac Foam 11

Crispy Fried Calamari and Shrimp, Smoked Marinara Dipping Sauce 16

Three Cheese Flatbread 15

Mozzarella, Cheddar, Jack Cheese, Pomodoro Sauce, Fresh Basil Mushrooms, Onions, or Peppers +.50 each ~ Sausage, Ham, or Pepperoni +2 each

#### Salads

\*Caesar

Chicken 17/Salmon 20

Grilled or Blackened Chicken, Crisp Romaine Hearts, Shaved Parmesan, Creamy Caesar Dressing Served with Garlic Herb Bread

Spinach and Roasted Beets 15

Baby Spinach, Fresh Roasted Red and Yellow Beets, Goat Cheese, Candied Walnuts
Balsamic and Olive Oil Drizzle
Add Chicken +7/Salmon +10

Cobb 16

Bacon, Egg, Tomato, Blue Cheese, Avocado, Cucumber, Buttermilk Ranch Add Chicken +7/Salmon +10

Chilled Sesame Crusted Tuna and Quinoa 25

Sweet Chili Soya Glaze

#### Sandwiches

Served with Choice of Fries, Fruit or Mango Slaw

\*Tuna Taco 17

Seasoned and Seared Yellowfin, Served with Napa Cabbage Slaw, Fresh Guacamole and Salsa

\*Gulf Grouper 18

Blackened or Crunchy, Served on a Brioche Roll, Spicy Remoulade

Lobster Salad Roll 18

Lobster, Celery, Red & Green Peppers, Mayo, Served on a Grilled Roll

Grilled Chicken 16

Grilled Chicken Breast, Swiss, Avocado, Lettuce, Tomato, Onion, Ciabatta Roll

\*Angus Burger 16

1/2 Pound Chopped Angus Short Rib, Lettuce, Tomato, Onion, Brioche Roll Cheese or Bacon +1 each

Vegetarian Burger Available (plant based substitute)

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness

A 20% gratuity may be added to the check for parties of six or more



## OPEN DAILY 11 AM - 3 PM

## TROPICAL SPECIALTIES

### 16 oz \$14

Casa Paloma		Aperol Spritz		
Platinum Tequila, Pomegranate Liquor		Prosecco, Aperol, Splash of Soda, Orange Slice		
Pink Grapefruit Juice, Lemon Juice		Pina Colada		
Agave, Splash of Soda		Rum, Pineapple Juice, Coconut Cream		
Cool Cucumber		Toasted Coconut Rim		
Cucumber Vodka, White Cranberry Juice		Rum Punch		
Lime Juice, Agave, Sour Mix		Coconut Rum, Banana Liqueur		
Fresh Cucumber Slices		Pineapple Juice, OJ, Grenadine		
Sanibel Iced Tea		Dark Rum Float		
Vodka, Fresh Brewed Tea, Honey		Margarita		
Peach Puree, Simple Syrup		Platinum Tequila, Triple Sec		
Fresh Squeezed Lemon		<del>-</del>	Sour Mix and Lime	
Frozen Mudslide		Pineapple-Coconut Margarita		
Vodka, Irish Cream, Coffee Liqueur		Platinum Tequila, Triple Sec		
Splash of Cream		Sour Mix and Lime, Pineapple Juice		
Strawberry-Basil Lemonade		Cream of Coconut		
Citrus Vodka, Strawberry, Lemon		Rum ~ Tequila Mojitos!		
Basil, Splash of Soda		White Rum or Platinum Tequila, Mint Lime Juice,		
		Cane Sugar Syrup, Splash of Soda		
Frozen Daiquiris				
Strawberry ~ Banana ~ Mango		Red Wine by the Glass		
Raspberry ~ Peach		Ryder Estate Pinot Noir, Central Coast, CA 11		11
		•	der Estate Merlot, Central Coast, CA 11	
Sparkling by the Glass		Thistle Lodge Private Label Cabernet, CA 11		11
Zonin Prosecco Brut NV, Veneto, IT	11		Juggernaut Hillside Cabernet Sauvignon, CA 15	
Louis Perdrier NV, Burgundy	11	Troublemaker Red Blend, Paso Robles, CA 15		15
Louis Perdrier Rose NV, Italy	11			
White Wine by the Glass		Draft Beer 8		
Ryder Estate Sauvignon Blanc, Central Coast, CA	11	Michelob Amber Bock Lager	Bud Light	
Bollini Pinot Grigio, Vigneti Delle Dolomiti, IT	13	Dos Equis Lager Especial	Key West Ale	
Thistle Lodge Private Label Chardonnay, CA	11	High Five IPA	High Five IPA Kona Big Wave	
Butter Chardonnay, Jam Cellars, Napa	15	Sam Adams Seasonal	Stella Artois	
Ryder Estate Rose, Central Coast, CA	11	Mangolandia Blonde Ale	Yuengling Lager	