



5:00 pm - 9:00 pm Daily

## STARTERS & SALADS

### **Tuna Tataki GF 14**

Lightly seared with ginger soy wasabi

### **Heirloom Tomato & Mozzarella GF 12**

Basil balsamic reduction

### **Shrimp Chop Chop Salad GF 14**

Napa cabbage, snow peas, carrots, kale and toasted peanuts, ginger soy dressing

### **House Salad GF 9**

Mesclun mix, heirloom tomatoes, carrots, celery, mustard vinaigrette

### **Local Florida Shrimp Cocktail GF 16**

House cocktail sauce

### **Conch Chowder GF 8**

Tomato, seafood broth, vegetables and Caribbean spices

## ENTREES

### **Choose Two Sides**

Baby spinach, grilled asparagus, broccolini, mashed potato, vegetable quinoa, french fries

### **Baseball Cut Sirloin GF 28**

10oz, mushroom demi-glace

### **Pan Roasted Chicken Breast GF 19**

Fresh thyme au-jus

### **Shrimp Scampi Fettuccine GF 23**

Ripe tomatoes, white wine garlic sauce

### **Basil Lemon Seared Salmon GF 21**

Warm tomato, fresh basil sauce

### FROM THE GRILL

Grilled or Blackened

### **Center Cut Filet GF 6oz 24**

### **Center Cut Filet GF 8oz 32**

### **Florida Grouper GF 26**

### **Mahi Filet GF 23**

### **Pink Shrimp GF 22**

## WINE SELECTIONS

### **WHITE 6oz 9oz BTL**

Kendall Jackson Chardonnay	7	9.5	28
Iron Horse Unoaked Chardonnay	9.5	12.5	38
Sonoma Cutrer Chardonnay			44
Pinot Grigio Banfi	7	9.5	28
Pinit Grigio King Estate	9.5	12.5	38

### **RED 6oz 9oz BTL**

Sterling Vintage Cabernet	7	9.5	28
Kendall Jackson Cabernet	9.5		38
Beringer Knights Valley Cabernet			48
Decoy - Duck Horn Merlot			44
Sta-Etude Lyric Pinot Noir	9.5	12.5	38

### SIGNATURE SERIES COCKTAILS 13

Piña Colada  
Strawberry Daiquiri  
305 Piña Colada

### PINK SHELL FAVORITES

Beachside Margarita 12  
Gold Margarita 12  
Rum Runner 11

## DESSERTS 5

Chocolate Lava Cake, House Made Key Lime Pie, Vanilla Bean Cheesecake