



APPETIZERS

Fried Cheese

Premium white cheddar curds lightly breaded and fried to a golden brown and accompanied with a creamy dipping sauce.

\$8.99

Smoked Snapper Dip

Local snapper chunks adorn a creamy and refreshing dip, includes cucumber slices, red pepper slices and assorted crackers.

\$12.99

Peel and Eat Shrimp

Seasoned fresh gulf shrimp served with a zesty cocktail sauce and a smoky remoulade sauce.

1/2lb \$11.99 and 1lb \$21.99

Chicken Wings

Traditional wings deep fried and glazed with your choice of buffalo, jamaican jerk or pineapple-ginger BBQ sauce, served with celery sticks, carrot sticks, and either bleu cheese or ranch sauce.

10 wings \$11.99 / 20 wings \$18.99 / 30 wings \$25.99

SALADS

Dressings : Fig Vinaigrette, Peanut Dressing, Bleu Cheese, Ranch, Honey Mustard, Greek, Balsamic Vinaigrette

House Salad

Mixed greens, roasted yellow beets, grape tomatoes, red onions, homemade croutons, bacon bits, and goat cheese.

\$9.99

*Add Fresh Fish \$MKP or Add Chicken \$4.00
(select fried, grilled or blackened)*

Chicken Pasta Salad

Grilled chicken breast served on a rotini pasta salad flavored with tomatoes and feta cheese with a creamy balsamic vinaigrette.

\$12.99

Fruit Plate

Fresh cut seasonal fruit served with a cardamom honey yogurt dressing.

\$11.99

ENTREES

Steak and Cheese Naan

Grilled bread topped with premium Ribeye, accompanied with grilled sweet onions, green peppers, provolone and mozzarella cheese.

\$13.99

Blue Dunes Burger

Juicy 7oz grilled hamburger served on a toasted bun and topped with lettuce, tomato, and red onion.

\$10.99

(Add cheese \$0.99, Bacon \$1.50)

Cuban Sandwich

Cuban bread stuffed with ham, roasted pork, Swiss cheese, dill pickles, and yellow mustard and grilled. Accompanied with fried plantain chips and a mojo aioli.

\$10.99

Market Fish Sandwich

Your choice of fried or grilled fish of the day, served on a toasted bun and topped with lettuce, tomato, red onion, and smoky remoulade sauce.

\$MKP

Tuscan Grilled Chicken BLT Sandwich

Grilled marinated chicken breast topped with melted provolone cheese, bacon, baby greens, yellow tomato, red onion and a roasted garlic mayonnaise on a brioche bun

\$11.99

SIDES

All entrée sandwiches come with French fries or fresh potato chips can sub with other sides for \$1.99

Fresh Cut Fruit | Cucumber Salad | Pasta Salad | Fries

KID'S MENU

All Kids Menu items come with either french fries or chips. **\$8.99**

**Hamburger | Grilled Cheese Sandwich
Hot Dog | Chicken Tenders**

** Consuming raw or uncooked meat, poultry, shellfish or egg may increase risk of foodborne illnesses



ALCOHOLIC BEVERAGES

\$9.99

Emerald Waters

Pinnacle Citrus Vodka shaken with Hpnotiq' and sour, topped with a splash of Midori' Melon Liqueur.

Mai Tai

Cruzan Single Barrel Aged Rum, DeKuyper Orange Curacao, Dekuyper Crème de Almond, fresh lime and a touch of bitters.

Jamo Jamo

Jameson Irish Whiskey and ginger ale.

Destin Refresher

Pinnacle Vodka and Cruzan Coconut Rum with pineapple and cranberry juices with a splash of lemon-lime soda.

Pear-a-dise

Pinnacle Pear Vodka mixed with Cruzan Coconut Rum, pineapple juice and lemon-lime soda.

Mojitos with Rums from the Virgin Islands

Go original or pick a flavor from Cruzan Rums- Key Lime, Pineapple, Citrus or Strawberry.

Moscow Mule

Pinnacle Vodka, ginger beer with a squeeze of lime. Try it with Pinnacle Pineapple Vodka.

Cruzan Cooler

Cruzan Raspberry Rum with soda and a splash of cranberry juice.

Dragon Berry Lemonade

Bacardi Dragon Berry Rum and fresh lemonade.

Dark 'N Stormy

A Bermuda legend, Gosling's Black Seal Rum with Gosling's Stormy Ginger Beer and lime chunk.

***Please ask Server for daily FROZEN DRINK Specials**

WINES

Please ask server for daily wine options
\$10 a glass

Local House Wines:
\$8 a glass

BEER

**Coors Light | Michelob Ultra | Budweiser | Miller Lite
Shock Top | Corona | Corona Light | Stella | Bud Light**

**Draft beers and aluminum bottles are often local
beers, please ask server for selection and pricing.**

ICED TEAS

**Sweetened Black Iced Tea | Unsweetened Black Iced Tea
Raspberry Iced Tea | Sweetened Green Tea
\$2.50**

ICED COFFEE

**Vanilla Iced Coffee
\$5.00**

FOUNTAIN DRINKS

**Orange Fanta | Dr. Pepper | Coke Zero
Diet Coke | Coke | Minute Maid Lemonade
Fruit Punch | Sprite | Bottled Water
\$2.50**



— BREAKFAST —

Fresh Baked Scone

Enjoy our Twist on an English Classic. Made From Scratch Scone
Served with Whipped Butter. Flavors Change Daily

\$3.50

Quiche Of The Day

Fresh Made Egg Custard in a Flaky Pie Crust. Served
with Fresh Fruit

\$5.50

Fresh Yogurt Parfait

Cardamom, Cinnamon, and Local Honey Flavored Yogurt with
Locally Made Granola, Fresh Seasonal Berries and Fruit Puree

\$5.50

Poached Eggs Benedict

Two Poached Eggs Served on Smoked Gouda Grit Cakes with
Grilled Ham. Finished with Cheese Tasso Cream Sauce

\$10.99

Egg Sandwich

A Fried Egg Served on a Toasted English Muffin with Smoked Ham
and American Cheese

\$7.50

Stuffed French Toast

Grilled French Toast Stuffed with Cinnamon and Vanilla Cream
Cheese Filling. Topped with Butter and Maple Syrup

\$7.50

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*A 19% Gratuity and 7% Sales Tax Will Be Added To All Food And Beverage Purchases



== BEVERAGES ==

Juice Up

Orange Juice / Grapefruit Juice / Cranberry Juice

\$2.50

Coffee

We get all our Coffee Beans from a Local Vendor

Fresh Brewed Coffee

\$2.50

Iced Coffee

\$5.00

Milk

\$2.50

Hot Chocolate

\$2.50

Hot Tea

Please ask your Server for our Hot Tea Menu

\$3.00

Iced Teas

\$2.50

Fountain Drinks

Orange Fanta / Dr. Pepper / Coke Zero / Diet Coke
Coke / Minute Maid Lemonade / Sprite

\$2.50

== ALCOHOLIC BEVERAGES ==

Please ask your Server for Daily Drink Specials and Pricing.

TOPS'L Bloody Mary

Mimosa

Bellini

Seasonal Sangria