



BEACH CLUB

BAR & GRILL

SIGNATURE COCKTAILS GLASS \$15 PITCHER \$60

PARADISE PUNCH

casamigos reposado, strawberry, banana, mango, passion fruit puree, lemon

STRAWBERRY CRUSH

tito's, muddled strawberries, lemon, basil leaves

PURPLE RAIN

ketel one, pineapple, blackberries, raspberries, lemonade

WATERMELON MARGARITA

herradura blanco, watermelon, cointreau, agave nectar, sour mix

LEMON BLUEBERRY

ketel one citron, blueberries, lemon ice

CUCUMBER COOLER

hendricks, st. germain, muddled cucumbers, lime, club soda

MANGO FUSION

bacardi mango fusion, mango, muddled mint leaves & lime

BEACH CLUB PIÑA COLADA \$26	PINEAPPLE DELIGHT \$26
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<p>oak & palm coconut rum, coconut cream, pineapple chunks, served in a coconut topped with myers's rum and toasted coconut shavings</p>	<p>flor de caña, banana & mango, served in a pineapple</p>
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All orders will receive an automatic 18% gratuity.

SANGRIA GLASS \$12 PITCHER \$48

WHITE

pinot grigio, apricot brandy, peach schnapps, sliced oranges & strawberries, pineapple chunks, orange & pineapple juice

RED

merlot, grand marnier, apricot brandy, peach schnapps, sliced oranges & strawberries, pineapple chunks, orange & pineapple juice

DOMESTIC BEER \$8

16 oz.

BUD LIGHT

BUDWEISER

COORS LIGHT

MICHELOB ULTRA

MILLER LITE

IMPORTED BEER \$9

16 oz.

CORONA

HEINEKEN

BEER BUCKETS (5)

DOMESTIC \$32 IMPORTED \$36

HARD SELTZER SINGLE \$8 BUCKET (5) \$28

12 oz. can

WHITE CLAW

BLACK CHERRY OR LIME FLAVOR

HIGH NOON

PINEAPPLE OR WATERMELON FLAVOR

CHAMPAGNE

	GLASS	HALF BOTTLE	BOTTLE
MIONETTO PROSECCO venice, italy	\$15		
DOMAINE CHANDON ALUMINUM california	\$16		
NICOLAS FEUILLATTE reims, champagne			\$145
MOET & CHANDON IMPERIAL reims, champagne			\$192
VEUVE CLICQUOT YELLOW LABEL NV reims, champagne		\$95	\$177
DOM PERIGNON reims, champagne			\$620

WINES

	GLASS	HALF BOTTLE	BOTTLE
WHISPERING ANGEL rose, cotes de provence, france	\$14		\$60
STERLING ALUMINUM rose, california		\$16	
LARKAN ALUMINUM rose blend, california		\$16	
SANTA MARGHERITA pinot grigio, alto adige, italy	\$12		\$66
KIM CRAWFORD sauvignon blanc, marlborough, new zealand	\$11		\$42
SONOMA-CUTRER chardonnay, russian river, california	\$17	\$34	
STERLING ALUMINUM chardonnay, california		\$16	
LARKAN ALUMINUM white blend, california		\$18	
CHALK HILL pinot noir, sonoma coast, california	\$13	\$26	

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BREAKFAST (served all day)

MORNING SANDWICH

fresh baked croissant, 2 eggs, aged white cheddar, bacon, citrus heirloom tomato, guacamole spread

\$14

MARY'S RESCUE

grey goose citron, house-made bloody mary mix, bacon, citrus heirloom tomato, blue cheese stuffed olive, celery, pepperoncini pepper

\$15

COLD

CHIPS & SALSA

charred salsa, tortilla chips

\$10

GUACAMOLE

red onions, garlic, jalapeños, tomatoes, cilantro, tortilla chips

\$13

ROASTED GARLIC HUMMUS

grilled herb pita, vegetable crudités

\$12

SHRIMP COCKTAIL

bloody mary cocktail sauce, lemon

\$17

SEARED TUNA BOWL

sushi rice, avocado crema, sriracha dressing

\$21

SALADS

add herb grilled chicken breast **\$8** | sautéed salmon **\$9**

bronzed mahi-mahi **\$10** | blackened shrimp skewer **\$8**

TRADITIONAL CAESAR

chopped romaine lettuce, parmesan, white anchovies, croûton

\$14

FLORIDA FARMERS

sliced heart of palm, cucumber, chayote squash, radish, carrots, avocado, watercress, arugula, citrus vinaigrette

\$14

GREEK

romaine lettuce, oregano, tomatoes, olives, cucumbers, feta, oregano vinaigrette

\$14

TOMATO & MOZZARELLA

basil, balsamic, ciabatta bread

\$15

HOT

CONCH FRITTERS

creole remoulade

\$13

CHICKEN WINGS

spicy buffalo sauce, celery, blue cheese dressing

\$16

MAHI FISH TACOS

bronzed mahi-mahi, cabbage slaw, salsa verde, chipotle yogurt, corn tortilla

\$16

MEXICAN STREET CORN

cotija cheese, chili, cilantro, lime crema

\$9

CHICKEN TENDERS

coleslaw, choice of carolina BBQ or honey mustard

\$14

FLATBREADS

MARGHERITA

tomato sauce, mozzarella, basil

\$16

CARNE

tomato sauce, mozzarella, sausage, pepperoni, ham

\$17

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SANDWICHES

served with choice of side

ANGUS BURGER

lettuce, tomato, onion, sesame seed bun
add cheddar, swiss, provolone or bacon

\$19

HOT DOG

grilled beef hot dog, onion tomato sauce, spicy relish

\$14

CHICKEN BURGER

swiss cheese, arugula, onion, avocado spread

\$17

SOURDOUGH GRILLED CHEESE

aged cheddar, swiss, provolone, tomato dip

\$14

GRILLED MAHI

lightly blackened, citrus cole slaw, remoulade sauce,
house made pickle, butter toasted brioche bun

\$19

CUBAN

black forest ham, roasted pork, swiss cheese, mustard, pickles

\$16

SIDES \$6

french fries, fruit salad, mixed greens

SODAS \$6

coke, diet coke, sprite, gingerale, fuze raspberry tea,
minute maid lemonade, minute maid cranberry

BOTTLED WATER \$6

icelandic, perrier

RED BULL \$6

original, sugar free, tropical

DESSERTS

HÄAGEN-DAZS ICE CREAM BARS

\$5

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