



STARTERS

Murder Point Oysters

1/2 dozen 15 dozen 28

On the Half Shell

Cocktail, Tabasco & Lemon

Marinated Gulf Seafood 12

Jumbo Shrimp, Lump Crabmeat, Red Onion, Vinegar, Dill

Crispy Lobster Fingers 21

Vanilla Bean Honey Mustard

Pickled Pepper Calamari 10

Fried Calamari, Pickles, Banana Peppers, Remoulade

Parmesan Truffle Fries 7

Fresh Thyme, White Truffle Oil, Parmesan

Ratatouille and Goat Cheese Dip 9

Warm Goat Cheese, Roasted Vegetables, Soft Pretzels

Royal Reds 12/24

Half Pound or Pound, Peel and Eat, Brown Butter and Lemon

SOUP AND SALADS

Biscuits and Bisque 6/10

Homemade Lobster Bisque, House
Cheddar Dill Biscuits

Kale Caesar 5/9

Kale, Romaine, Garlic Croutons,
Onion Straws

Wedge Salad 6/10

Iceberg, Bacon,
Blue Cheese, Tomato,
Bleu Cheese Dressing

Field Green 5/9

Tomato, Cucumber, Red Onion,
Croutons, Toasted Sunflower seed,
Cheddar, tossed in Ranch

Add: Shrimp 9 Chicken 6

Main Courses

Small Plates

Royal Red Roll 16

Butter Poached Royal Reds, Bacon Relish, Passion Fruit Caviar. Top 10
Category Finalist in the World Food Championship.

Tuna Avocado Tartar 16

Sushi Grade Tuna, Avocado, Macadamia Nuts, Avocado Ginger Soubise,
Rice Crisp

Crabcake 14

Roasted Corn Relish, Pelican Bay Fries, Remoulade

Diver Scallop 18

Coconut Risotto, Macadamia Beurre Blanc

Caribbean Fish Tacos 14

Jerk Seasoned Fresh Catch, Mango Chutney, Pickliz, Mango Slaw

Griot and Pickliz Tacos 12

Traditional Haitian Pork and Vegetables. Crispy, Spicy, and Fresh

Seafood Specialties

Fried Shrimp 12/18

6 or 9 piece. Fries, Mango Slaw, Tartar, Cocktail

Shrimp and Grits 21

Adluh Mills Stone Ground Grits, Boursin, Blackened Shrimp

Cilantro Ginger Rubbed Salmon 21

Coconut Risotto, Green Beans, Soy Lime Glaze

Crab Crusted Redfish 32

Mashed Potatoes, Creamed Spinach

Parmesan Crusted Grouper 28

Penne Pasta, Pesto and Wild Mushroom Cream

Crackling Snapper 28

Rice paper wrapped Red Snapper, Cilantro, Sticky Rice, Green
Beans, Soy Lime Glaze

Grilled Lobster Tail 34

Brown Butter, Mashed Potatoes, Green Beans

Fresh Catch

Grilled with Mashed Potatoes and Green Beans

Blackened with Mashed Potatoes and Creamed Spinach

Fried with Pelican Bay Fries and Mango Slaw

Grouper 28 Red Snapper 28

Redfish 26 Mahi 21

Salmon 18

Steak and Chicken

Served with mashed potatoes, seasonal vegetables, and garlic compound butter.

14oz Ribeye 28

12 oz. New York Strip 24

8 oz. Filet 28

Beaching It Burger 14

Brioche Bun, Boursin, Bacon, Mango Chutney, Pelican Bay Fries.

Chicken Aurora 18

Crispy Chicken, Penne, Tomato Basil Cream, Parmesan

Shareable Sides

Mac and Cheese 6 Lobster Mac and Cheese 22

Sweet Corn Hushpuppies 6 Sautéed Wild Mushrooms 10

Add ons: Crabcake 12 | 4oz Lobster tail 21 | Grilled Shrimp 9

HEALTH ADVISORY: CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

Checks can only be separated into a maximum of 8.