

On Ice

Oysters

Cocktail Sauce and Horseradish
East Coast 29 West Coast 39

Seafood Trio for Two

Oysters, Middleneck Clams and
Jumbo Shrimp 45

Middleneck Clams

Cocktail Sauce and
Horseradish 25

Stone Crab Claws

Served with Classic Mustard Dipping Sauce
Large 12 Jumbo 20 Colossal 37

Appetizers

Prince Edward Island Mussels

Caramelized Onions, Apples,
Gorgonzola and Smoked Bacon 16

Crab Nachos

Crab Meat, Marinated Sweet Onions and Tomatoes,
Jalapeños, Cheddar Grit Sauce,
Toasted Cumin and Lime Sour Cream 26.5

Coconut Shrimp

Sweet Chili-Garden Vegetable Aioli and
Mango Slaw 20.25

Calamari

Fried Golden Brown, Basil Aioli and
Tomato Dipping Sauce 19

Jumbo Shrimp Cocktail

Housemade Cocktail Sauces and Mustard 21

Shrimp and Grits

Andouille Sausage, Peppers, Onions and Celery
Served over Creamy White Cheddar Grits 16.5

Jumbo Lump Crab Cakes

Summer Corn, Tomato and
Cole Slaw Rémooulade 26

The Sampler For Two

Conch Fritters, Coconut Shrimp and
Crab Nachos 45

Crispy Zucchini Chips

Spicy Marinara Sauce and Basil Aioli 7.5

Key West Conch Fritters

Conch Fritters with Calypso and Sweet Chili Sauces 13

Truffled Gorgonzola Fries

Truffle Oil and Gorgonzola Cheese 8.5

Soup & Salads

New England Clam Chowder

Cream Based Chowder with Clams, Onions and Potatoes served in a Sourdough Bread Bowl 9.75

Gazpacho

A Chilled Classic 9

Day Boat Salad

Local Daily Catch, Mixed Greens, Hearts of Palm,
Roasted Golden Beets, Oranges, Pecans, Wild Flower Honey, Tangelo Vinaigrette 24

House Dinner Salad

Mixed Field Greens, Crumbled Blue Cheese, Tomatoes and Cabernet Onions
White Balsamic Peppercorn Dressing 14

Hearts of Romaine Salad

Whole Grain Mustard Dressing, Oven-Cured Tomatoes, Hearts of Palm and Focaccia Crouton 14.75
Grilled Chicken 19.5 Roasted Shrimp 24

*To ensure the highest quality of oysters, the variety of oysters may change on a daily basis.
As a courtesy to our guests, please refrain from using cellular telephones in the restaurant.*

Entrées

Any fish selection can be prepared blackened, broiled, pan-seared or grilled.

Jumbo Lump Crab Cakes

Summer Corn, Green Beans, Tomatoes, Smashed Potatoes and Cole Slaw Rémoulade 41

Snapper

Hearts of Palm "Slaw", Pineapple Reduction 38

Shrimp and Lobster Salad

Mixed Greens, Baby Shrimp, Sliced Lobster, Cucumber, Tomato, Papaya, Egg, Bacon, Papaya Seed Dressing 25

Mahi Mahi

Blackened, White Cheddar Corncake, Papaya Relish, Jalapeño Maple Butter 35

Boston Cod

Pecan Crusted with Citrus Mashed Potatoes, Jicama Mango Slaw and Coconut Lime Sauce 38

Lobster Tails

Twin Cold Water Tails, Florida Corn and Potato Salad 63

Yellow Fin Tuna

Teriyaki BBQ Sauce, Edamame "Risotto", Crispy Scallions 39

Salmon

Grilled with Smashed Bliss Potatoes, Sea Salt Grilled Asparagus and Lemon Spring Onion Butter 34

Mahi Tacos

Plantain Crusted or Grilled, Black Beans, Chipotle Remoulade, Pickled Cabbage,
Mango Salsa, Avocado, Queso Fresco 24

Seafood Club

Maine Lobster and Jumbo Lump Crab Salad on Brioche with Bacon and Truffle Fries 29

Cajun Burger

Blackened Burger, Jalapeño Peppers, Avocado, Marinated Tomatoes, Pepper Jack Cheese and Cajun Fries
Served on a Seeded Brioche Bun 18

Grilled Filet Mignon

Crab "Stuffed" Potato, Broccolini, Roasted Beets and Pepper Butter 48

Conchiglie Rigate Garlic Pasta

Sea Shell Pasta, Oven Roasted Tomatoes and Spinach with Roasted Garlic Cream Sauce 21
Grilled Chicken 28 Roasted Shrimp 33

The Breakers Burger

Shaved Lettuce, Thinly Sliced Tomato, Pickle, Ketchup and Mayonnaise
Served on a Poppy and Sesame Seeded Brioche Bun 16.75

On The Side

Grilled Asparagus 8

Sautéed Broccolini 8

Sautéed Spinach 8

Black Beans and Rice 7

White Cheddar Grits 7

All prices are subject to service charge and state sales tax.