



STARTERS

Wild Key West Shrimp Cocktail 18

**Jumbo Lump Blue Swimmer
Crabmeat Cocktail**
Sauce Lorenzo 17

Cedar Key Clams on the Half Shell •
Half-Dozen 13 Dozen 24

Oysters on the Half Shell •
Half-Dozen 14 Dozen 26

Tomato Soup
Grilled Cheese Croutons 8

Classic Gazpacho
Crab and Cucumbers 9

Simple Salad of Spring Greens and Soft Herbs
Green Goddess Dressing 12

Neapolitan Flat Breads
Tomatoes, Sausage, Mozzarella 14
Artichoke, Goat Cheese, Caramelized Onions 15

SIGNIFICANT SALADS

Whole Leaf Caesar Salad
Romaine, Garlic Dressing 12
with Grilled Chicken 15 or Shrimp 18

Maine Lobster Cobb Salad
Applewood Smoked Bacon, Traditional Garnishes, Sauce Lorenzo 24

Heirloom Tomato Salad
Little Gem Lettuce, Sweet Onion, Florida Corn, Applewood Smoked Bacon, Buttermilk Blue Dressing 16
with Grilled Chicken 19 or Shrimp 22

Salad of Roast Chioggia Beets
Double Cream Feta Cheese, Upland Cress, Marcona Almonds, Pomegranate Vinaigrette 16

Burrata Cheese
Heirloom Tomatoes, Watermelon, Petite Rocket Salad and Saba 19

Salata Santorini
Grecian Vegetable Salad with Double Cream Feta, Heirloom Tomatoes and Olives 14
with Grilled Chicken 17 or Shrimp 20

Talawak Pepper Seared New York Strip Steak Salad •
Maytag Blue Cheese, Arugula 22

Classic Salade Nicoise
Seared Rare Ahi Tuna, Provençal Olive Tapenade, Spring Vegetables 19

Phillips Point Chopped Cobb Salad
Fresh Turkey, Tomato, Avocado, Egg, Bacon, Swiss Cheese, Choice of Dressing 16

CLUB FAVORITES

Parmesan and Fontina Tart
Salad of Heirloom Tomatoes, Rocket and Herbs 15

Mediterranean Plate
Warm Olive Hummus, Baba Gahnoush, Tabouleh and
Double Cream Feta, Olives, and Grilled Pita 15

Phillips Point Club Burger •
Wagyu Beef or Natural Turkey on a Toasted Brioche Roll,
Caramelized Shallots, Applewood Smoked Bacon, choice of Cabot
Cheddar, Wisconsin Gruyère, Maytag Blue or American Cheese.
Herb Fries, Tropical Slaw 16

Croque Monsieur
French Ham and Gruyère Gratin on Toasted Peasant Bread
with Herb Fries and Mesclun Salad 16

Chicken Paillard Sandwich
Heirloom Tomatoes, Roast Garlic Aioli, Herb Fries 14

8oz Prime New York Strip Steak Frites •
Herb Fries, Spring Vegetable Ragout 22

Pan Roasted Breast of Chicken
Florida Corn Voloute, Mushroom Ragout 17

SEAFOOD

Pan Seared Sea Bass
Spring Greens, Grapefruit, Citrus Dressing 18

Jumbo Lump Blue Swimmer Crab Cake
Florida Corn Succotash 19

Pan Seared Swordfish
Florida Citrus and Picholine Olive Agrodolce,
Sardinian Fregola Pasta 18

Cedar Key Clams
Steeped with Garlic and Herbs
over Strozzapretti Pasta, Gremolata 18

Cashew Crusted Snapper
Shaved Fennel, Apple, Arugula,
Citrus Vinaigrette 18

**Florida Soft Shell Crab
Tempura Sandwich**
Watermelon Pickle, Heirloom Tomato, Tropical Slaw,
Low Country Tartar Sauce 19

Bronzed or Tempura Grouper Sandwich
Key West Cocktail Sauce, Club Chips, Tropical Slaw 16

All menu prices subject to 20% service charge and state sales tax.

As a courtesy to our guests, please refrain from using cellular telephones in the restaurant.

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