

Longboards Oceanfront Grille

2605 N Hwy A1A, Indialantic, FL 32903 · +13217750012 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 10

Citrus Poached Jumbo Shrimp	\$21.00
one pound jumbo shrimp, key lime cocktail sauce	
Coconut Shrimp	\$17.00
zesty orange marmalade, herb salad	
Town Dock Calamari	\$17.00
sweet Thai chili, crumbled feta	
Chef's Seasonal Ceviche	
tajin dusted tortilla chips	
Crispy Wings	\$18.00
nine jumbo wings, choice of hot & honey, garlic buffalo, sesame Asian glaze sauce or dry- rubbed, blue cheese & celery	
Hummus Trio	\$16.00
black bean, roasted garlic & pimento hummus, marinated olives, chili garlic naan, sliced cucumbers	
Loaded Chowder Fries	\$12.00
classic New England style clam chowder, tossed with old bay seasoned fries, shredded cheddar jack, green onions	
Seafood Chowder	\$10.00
a hearty combination of vegetables, seasonal fish, shrimp, clams, and potatoes in a creamy broth	
Blackened Chicken Quesadilla	\$17.00
blackened chicken, pico de gallo, shredded pepperjack, sour cream, salsa raja	
Cuban Flatbread	\$16.00
shredded pork, ham, cherry pepper pickle relish, honey dijon aioli	

SALADS 3

Longboard's Caesar	\$13.00
romaine hearts, shaved Parmesan, asiago crostini, classic Caesar dressing	
Local Market Salad	\$12.00
Mixed greens, grape tomatoes, cucumber, onion, carrots, choice of dressing	
Roasted Beets & Burrata Salad	\$16.00
roasted beets, arugula with creamy burrata, honey-citrus vinaigrette	

HANDHELD 6

Wagyu Beef Sliders	\$17.00
caramelized onions-bacon jam, blue cheese, Hawaiian slider roll	
Longboards Burger	\$19.00
signature Angus blend, choice of cheese, lettuce, tomato, onion, secret sauce, brioche	
Crab Cake Sandwich	\$21.00
housemade crab cake, lettuce, tomato, Meyer lemon aioli, brioche	
Blackened Mahi Tacos	\$21.00
pineapple salsa, chipotle & cilantro slaw, queso fresco	
Veggie Wrap	\$16.00
grilled pesto marinated vegetables, housemade hummus, garlic herb tortilla	
Coconut Crusted Grouper	\$23.00
fried grouper, cilantro-lime slaw, curry aioli, brioche	

SUSHI & BOWLS 5

Longboards Roll	\$25.00
California roll topped with freshly baked seafood, eel sauce, tobiko, micro greens	
Crunchy Tuna Roll	\$19.00
tempura style sushi grade tuna, avocado, kimchee sauce, masago, micro cilantro	
Ahi Tuna Poke Bowl	\$28.00
coconut cilantro rice, tomatoes, edamame, avocado, namasu cucumbers, seaweed salad, sriracha aioli	
Pork Asado Bowl	\$26.00
shredded mojo pork, cilantro lime rice, fried plantains, pico ge gallo, sliced avocado, chipotle mayo	
Chicken Teriyaki Bowl	\$26.00
pineapple fried rice, edamame, broccoli, carrots, toasted sesame seeds	

KIDS MENU 4

Grilled Cheese	\$8.00
melted to perfection, served with chips	
Chicken Tenders	\$9.00
fries, choice of honey mustard or bbq sauce	
8" Kids Pizza	\$10.00
cheese or pepperoni	
Mac & Cheese	\$6.00
traditional mac and cheese	

FROZEN CONCOCTIONS 5

Margaritas

featuring Corazon Tequila Blanco classic | strawberry | mango

Daiquiris

featuring Cruzan Rum - strawberry | mango

Piña Colada

Rum Runner

Mango Sunrise

Don Julio Anejo Tequila, mango puree, strawberry puree

SPECIALTY COCKTAILS 7

Buccaneer

Captain Morgan Spiced Rum, RumHaven Coconut Rum, Amaretto Liqueur, pineapple & cranberry juice

Drunken Monkey

RumHaven Coconut Rum, Captain Morgan Spiced Rum, orange & pineapple juice, nutmeg

Beach Lemonade

New Amsterdam Vodka, peach schnapps, lemonade

Pink Paradise

RumHaven Coconut Rum, Amaretto I Liqueur, cranberry & pineapple juice

Toes in the Sand

Captain Morgan Spiced Rum, Cruzan Rum, Sauza Silver Tequila, orange & pineapple juice, sweet & sour, grenadine

Orange Crush

New Amsterdam Orange Vodka, triple sec, orange juice, lemon lime soda

Deep Blue Punch

RumHaven Coconut Rum, blue curacao, pineapple juice, lemon lime soda

PREMIUM COCKTAILS 11

Perfect Margarita

Corazon Blanco Tequila, cointreau, fresh lime juice, housemade simple syrup

Pama Mojito

Pomegranate Liquor, rum, lime, mint, sugar

Crowne Jewel Mule

Kettle One Vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice

Pain Killer

Pussers Rum, pineapple & orange juices, cream of coconut

Aperol Spritzer

Aperol, Prosecco, club soda, orange

Ginger 43

Licor 43, ginger ale, lime

Classic Mojito

Bacardi Silver Rum, lime juice, mint, simple syrup, club soda

Muling Mule

Tito's Vodka, mango puree, ginger beer

Rye Old Fashion

Knob Creek Rye or Basil Haydens' Dark Rum, housemade simple syrup, orange bitters

Absolut Beach Cocktail

Absolut Citron, Dekuyper Amaretto Liqueur, sweet & sour, ginger ale

Hugo Sprintzer

St Germain, Prosecco, club soda, mint

DOMESTIC 6

Budweiser

Bud Light

Miller Light

Coors Light

Michelob Ultra

Landshark

CRAFT & SPECIALTIES 10

Longboard Lager

Mango Cart

Lagunitas IPA

Florida Man IPA

Blue Moon

Yuengling

White Claw

High Noon

Angry Orchard Hard Cider

Dog Fish 60 Minute IPA

IMPORTS 8

Corona

Corona Light

Heineken

Heineken 0.0

Stella Artois

Guinness

Modelo

Sapporo

DRAFT 6

Bud Light

Yuengling

Dragon Point IPA

Blue Moon

Kona Big Wave

Michelob Ultra

SIP SIP PASS 4

Dragon Berry Limeade

Bacardi Dragon Berry Rum, Fresh Squeezed Lime Juice, Lemon Lime Soda

Mango Madness

Bacardi Mango Rum, Orange Juice, and Cranberry Juice

Tropical Storm

Bacardi Tropical Rum, Fresh Squeezed Lime Juice, Orange Juice, Pineapple Juice

Coco Mojito

Bacardi Superior Rum, Bacardi Coconut Rum, Lime Juice, Mint

MERLOT 2

14 Hands Merot, Washington

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$38.00

Decoy by Duckhorn, California	AVAILABLE OPTIONS	
	Glass:	\$12.00
	Bottle:	\$52.00

CABERNET SAUVIGNON 4

30 Degrees, Paso Robles	AVAILABLE OPTIONS	
	Glass:	\$9.00
	Bottle:	\$29.00

Wente Southern Hills, California	AVAILABLE OPTIONS	
	Glass:	\$10.00
	Bottle:	\$40.00

Kendall Jackson, California	AVAILABLE OPTIONS	
	Glass:	\$11.00
	Bottle:	\$39.00

Starmont, North Coast California	\$60.00	
----------------------------------	---------	--

RED BLEND 3

Robert Mondavi Private Selection, California	AVAILABLE OPTIONS	
	Glass:	\$10.00
	Bottle:	\$38.00

Unshackled, California	\$45.00	
------------------------	---------	--

Banfi Centine Toascana IGT, Tuscany Italy	AVAILABLE OPTIONS	
	Glass:	\$9.00
	Bottle:	\$32.00

PINOT NOIR 2

Meiomi, California	AVAILABLE OPTIONS	
	Glass:	\$14.00
	Bottle:	\$46.00

Cambria Julia's Vineyard, Santa Maria Valley, California	\$52.00	
--	---------	--

MALBEC 1

Alamos, Argentina	AVAILABLE OPTIONS	
	Glass:	\$10.00
	Bottle:	\$38.00

CHARDONNAY 4

30 Degrees, Monterey, California	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$29.00
Wente, California	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$42.00
Sea Sun by Wagner, California	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$52.00
Hartford Court, Russian River	\$52.00

SAUVIGNON BLANC 3

Oyster Bay, New Zealand	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$32.00
Emmolo, New Zealand	\$39.00
Kim Crawford, New Zealand	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$46.00

PINOT GRIGIO 2

Santa Margherita, Valdidage, Italy	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$38.00
Terra d'Oro, California	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$39.00

BUBBLES | ROSE I VARIETALS 6

Gerard Bertrand Cote Des Roses, Languedoc, FR	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$39.00
SA Prum Essence Riesling, Germany Mosel, DE	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$38.00
Menage a Trois Moscato, California	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$32.00

LaMarca Prosecco, Italy	AVAILABLE OPTIONS	
	Glass:	\$12.00
	Bottle:	\$46.00
Piper Sonoma Brut Rose, Sonoma County, California	AVAILABLE OPTIONS	
	Glass:	\$12.00
	Bottle:	\$56.00
Veuve Clicquot Yellow Label, France		\$140.00

KID'S HATCHLINGS PUNCH 2

Tropical

orange juice, mango, passion fruit

Raspberry

raspberry, lemonade, lemon-lime soda

MAINS 4

Grilled Cheese	\$8.00
melted to perfection, served with chips	
8" Kids Pizza	\$10.00
cheese or pepperoni	
Chicken Tenders	\$9.00
fries, choice of honey mustard or bbq	
Mac & Cheese	\$6.00
traditional mac & cheese topped with bread crumbs	

BREAKFAST SPECIALTIES 8

Sunrise Breakfast	\$15.00
Two "eggs your way", breakfast potatoes, roasted mushrooms, roasted tomatoes, choice of breakfast meat	
Eggs Benedict	\$16.00
Poached eggs, Canadian bacon, English muffin, hollandaise sauce, breakfast potatoes	
Bacon Brussels Sprouts Hash	\$15.00
Bacon lardons, Brussels sprouts, red potatoes, fried eggs, sambal	
Chimichurri Steak & Eggs	\$24.00
Two "eggs your way", center cut sirloin, breakfast potatoes, choice of toast	
Bisquits & Gravy	\$14.00
Two 'eggs your way', fresh baked biscuit, sausage gravy, choice of breakfast meat	
Morning Flatbread	\$16.00
Naan, scrambled eggs, bacon, roasted tomatoes, spinach, cheddar, Monterey Jack	

Denver Bowl	\$15.00
Breakfast potatoes, grilled ham, onion, peppers, two "eggs your way", cheddar	
Coconut Chia Overnight Oats	\$13.00
Oatmeal with chia and red quinoa, coconut cream, blueberries, strawberries, toasted coconut flakes	

GRIDDLE 2

Buttermilk Brioche French Toast	\$13.00
Brioche, creme fraiche yogurt, lemon curd, berry compote	
Buttermilk Pancakes	\$13.00
Tall stack, butter, warm maple syrup	

HANDHELDS & TOASTS 3

Grilled Steak & Egg Burrito	\$20.00
Flank steak, scrambled eggs, chimichurri, potato cake, cheddar, tortilla, fresh fruit	
Bacon & Egg Tacos	\$14.00
Scrambled eggs, bacon, cheddar, Monterey Jack, sour cream, salsa, guacamole, served in 3 flour tortillas	
Avocado & Fried Egg Toast	\$13.00
Avocado, heirloom tomatoes, fried egg, everything bagel seasoning, sourdough bread	

OMELETS & EGG SCRAMBLES 3

Build Your Own Omelet	\$15.00
Choose 3: bacon, sausage, ham, tomatoes, bell peppers, onions, mushrooms, cheddar, Monterey Jack + choice of side	
California Omelet	\$15.00
Bacon, avocado, Monterey Jack, choice of side	
Vegetarian Omelet	\$15.00
Broccoli, mushrooms, onions, bell peppers, tomatoes, cheddar, choice of side	

SIDES 8

Bacon Sausage Ham	\$6.00
Seasonal Fresh Fruit	\$6.00
Chicken Sausage	\$6.00
Selection of Cold Cereals	\$5.00
Selection of Toasted Breads	\$4.00
Potato Cake	\$6.00
Breakfast Potatoes	\$4.00

Steel-Cut Oatmeal	\$7.00
Optional add-ons: cinnamon-sugar, walnuts, apples, cranberries, berries, bananas, brown sugar, seasonal fruit	

BEVERAGES 6

Simply & Coca-Cola Assorted Chilled Juices	\$7.00
Coca-Cola® Fountain Beverages	\$4.00
Freshly Brewed Coffee	\$4.00
Selection of Hot Teas	\$4.00
Dairy & Non-Dairy Milks	\$4.00
Bottled Water	\$4.00

COCKTAILS + ZERO PROOF 3

Mimosa	\$9.00
LaMarca Prosecco, orange juice	
Bloody Mary	\$13.00
Ketel One vodka, housemade bloody mary mix	
Cucumber Gimlet (Non-Alcoholic)	\$6.00
Fresh lime juice, muddled fresh cucumber, housemade simple syrup, club soda	

BITES 4

Buffalo Chicken Dip	\$9.00
Sea Salt Tortilla Chips	
Chicken Potstickers	\$10.00
Toasted Garlic & Soy	
Crispy Shrimp	\$10.00
Rice Flour-Wrapped Jumbo Shrimp with Chili-Onion Aioli	
Longboards Smashburger	\$10.00
Shredded Romaine, Garlic Aioli, Sautéed Onions, Pepperjack Cheese	

SIPS 4

Drafts - Ultra & Bud Light	\$4.00
House Wines	\$4.00
Margaritas	\$6.00

House Brand Spirits	\$6.00
Liquor + 1 mixer	

SEAFOOD MARKET 3

Verlasso Salmon	\$32.00
Mahi Mahi	\$28.00
Seasonal Catch	

PLATES 4

Baked Seafood Pasta	\$34.00
jumbo shrimp, scallops, cavatappi, roasted tomato, lobster cream reduction, shaved parmesan, torn basil, grilled garlic baguette, arugula salad	
Bone-In Joyce Farms Chicken Breast	\$29.00
roasted corn and brussel sprout succotash, bacon lardon, warm maple vinaigrette	
14 Oz Double Bone Pork Chop	\$39.00
maple roasted sweet potatoes, grilled baby bok choy, jalapeno pineapple chutney	
Grilled Flat Iron	\$35.00
wild mushroom risotto, garlic roasted broccolini, bordelaise reduction	

PLATES FOR TWO 2

20-22 Oz Chargrilled Ribeye	\$95.00
truffle roasted fingerling potatoes, parmesan brussel sprouts, chimichurri butter, confit garlic	
Whole Fried Snapper	\$65.00
coconut cilantro rice, togarashi baby bok choy, thai chili sauce, herb salad	