

GrillSmith Countryside

2539 Countryside Blvd Ste 6 33761-3503 · +17277266061 · Updated: Jan 14, 2026

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REFRESHERS & TEAS 5

Blueberry Smash

Blueberries, honey, lemon, soda

Raspberry Lemonade

House-made lemonade, raspberries, lemon-lime spritz

Berry Fizz

Fresh seasonal berries, lemon-lime spritz, fresh lime

Kiwi Watermelon Cooler

Fresh watermelon, kiwi-lemon compound, soda

Mango Apple Mint Tea

Mango, lime, mint, tea, apple juice, ginger beer

SNACKS & SHARES 9

Caribbean Pumpkin Crab Bisque

House-made blue crab bisque, toasted almonds, green onion, dollop of cream

AVAILABLE OPTIONS

Cup: \$4.90

Bowl: \$7.50

Add a Cup to Any Entrée:

\$4.50

Spicy Thai Shrimp

Flash-fried shrimp, Sriracha aioli, sesame Thai dipping sauce

AVAILABLE OPTIONS

\$12.00

Snack: \$7.00

Pub Pretzel

Bavarian style pretzels with Reef Donkey APA cheese "fondue"

AVAILABLE OPTIONS

\$10.00

Snack: \$6.00

Voodoo Shrimp^

Sautéed shrimp, Creole white barbeque sauce, toasted garlic crostini, chives

\$12.50

Wings & Drums

Jumbo wings served buffalo, blackened, or Asian style

AVAILABLE OPTIONS

\$12.00

Snack: \$7.00

Filet Tip Egg Rolls

Marinated filet, shiitake mushrooms, scallions, bleu cheese, caramelized onion, creamy horseradish, soy sauce

\$12.50

Crunchy Ahi Tuna	\$14.90
Sushi-grade tuna, fresh avocado salad, crispy wontons, sesame Thai dipping sauce, wasabi cream	
Smoked Salmon Bruschetta	\$11.50
Smoked Norwegian salmon, capers, Parmesan, basil, red onion, sundried tomatoes, lemon feta vinaigrette, toasted garlic crostini	
Blue Crab & Shrimp Cakes	\$13.50
Jumbo lump blue crab and shrimp, Sriracha aioli, mango ginger salsa	

RUSTIC GRILLED FLATBREADS 3

Margherita	\$10.50
Roma tomato, fresh mozzarella, basil, quattro cheese blend	
Chicken Gorgonzola	\$11.50
Caramelized onion, Gorgonzola, grilled chicken, arugula, chives, quattro cheese blend	
BBQ Chipotle Pork	\$12.00
BBQ pulled pork, applewood-smoked bacon, crispy onion straws, green onion, quattro cheese blend	

SALADS 4

Steakhouse Wedge^	AVAILABLE OPTIONS
Choice center-cut sirloin, crisp iceberg wedge, Gorgonzola, applewood-smoked bacon, premium beefsteak tomato, chives, bleu cheese ranch dressing	5oz: \$17.00
	8oz: \$20.00
Southwest Cilantro-Lime^	AVAILABLE OPTIONS
Fresh avocado, cheddar, Roma tomato, fire-roasted corn and black bean salsa, romaine, mixed greens, crispy tortilla strips, cilantro-lime vinaigrette	\$12.00
	Blackened Chicken:
	\$4.00
	Shrimp: \$5.00
Napa Valley^	AVAILABLE OPTIONS
Mixed field greens, romaine, Gorgonzola, dried cranberries, candied walnuts, Roma tomato, raspberry balsamic vinaigrette	\$11.00
	Fire-Grilled Chicken:
	\$4.00
	Shrimp: \$5.00
Bourbon Salmon^	AVAILABLE OPTIONS
Fresh cold water Chilean salmon, honey-bourbon cracked pepper glaze, romaine, mixed greens, feta, broccoli, Roma tomato, red onion, lemon feta vinaigrette	6oz: \$16.50
	8oz: \$19.50

SIDE SALADS 2

Napa Valley	AVAILABLE OPTIONS
	\$4.50
	Add to Any Entrée: \$3.50

Bleu Cheese & Bacon Wedge	AVAILABLE OPTIONS	
		\$6.00
	Add to Any Entrée: \$5.00	

HALF SANDWICHES 2

BBQ Chipotle Pork Sandwich
BBQ pulled pork, honey chipotle aioli, Swiss, pickled red onion, applewood-smoked bacon, green onions, rustic French bread
Grilled Chicken Club
Grilled chicken breast, applewood-smoked bacon, mayo, crisp romaine lettuce, beefsteak tomato

SOUPS & SALADS 3

Caribbean Pumpkin Club
House Salad
Caesar Salad

COMBO SIDES 4

Kicked-Up Fries
Fresh Seasonal Veggies
Yukon Gold Mash
Smashed Cauliflower

HANDHELDS 5

Grillsmith Burger^	\$13.90
Black Angus steak burger, Muenster, applewood-smoked bacon, tomato bacon jam, lettuce, tomato, Dijon chive aioli, toasted brioche bun, choice of kicked-up fries	
Classic Cheeseburger^	\$11.90
Black Angus steak burger, lettuce, tomato, mayo, cheddar, Swiss, white American or Muenster, toasted brioche bun, choice of kicked up fries	
Fire-Grilled Chicken Sandwich	\$11.90
Fire-grilled chicken breast, applewood-smoked bacon, Swiss, lettuce, tomato, honey mustard, toasted brioche bun, choice of kicked-up fries	
BBQ Chipotle Pork Sandwich	\$13.00
BBQ pulled pork, honey chipotle aioli, Swiss, pickled red onion, applewood-smoked bacon, green onions, rustic French bread, choice of kicked-up fries	
Blue Crab & Shrimp Burger	\$15.90
Jumbo lump blue crab & shrimp burger, Sriracha aioli, house slaw, lettuce, tomato, toasted brioche bun, choice of kicked-up fries	

FITNESS PLATES 2

Chicken Caprese^	\$14.90
Premium beefsteak tomatoes, fresh mozzarella, basil, arugula, balsamic glaze, grilled chicken, extra virgin olive oil	
Fitness Sirloin^	\$20.90
Lean center-cut 8oz sirloin, sesame Thai dipping sauce, fresh seasonal veggies, jasmine rice	

FRESH CATCH 1

Fresh Catch
Reeled-in and delivered daily, our "short-trip" fish comes from Gulf and Atlantic waters. Always fishing close to home, our local fishermen use lines instead of nets

ENTRÉES 9

Cajun Shrimp & Chicken Pasta	\$17.50
Andouille sausage, Cajun seasoned shrimp, chicken, penne, green and red bell peppers, green onion, Creole cream sauce	
Pasta Carbonara	\$17.50
Fire-grilled chicken breast, applewood-smoked bacon, garlic, Parmesan, spaghetti, sweet peas, white wine alfredo sauce	
Lemon Feta Chicken	\$19.90
Grilled chicken breast, feta, artichoke hearts, sundried tomatoes, basil, lemon butter white wine reduction, fresh seasonal veggies, choice of side	
Center-Cut Sirloin^	\$20.90
8oz Choice sirloin, fire-grilled, finished with garlic herb butter	
Chicken Milanese	\$13.90
Herb-crusted chicken breast, jasmine rice, lemon butter white wine reduction, sundried tomatoes, golden raisins, capers, pine nuts, topped with lemon feta arugula salad	
Port Wine Filet Mignon^	AVAILABLE OPTIONS
Choice center-cut tenderloin, fire-grilled, port wine reduction	6oz: \$26.00
	8oz: \$32.00
Oak Barrel Salmon^	AVAILABLE OPTIONS
Fresh cold water Chilean salmon, honey-bourbon cracked pepper glaze, fresh seasonal veggies, choice of side	6oz: \$16.90
	8oz: \$18.90
Coca-Cola Baby Back Ribs	AVAILABLE OPTIONS
Pound and a half domestic rack, braised then finished on the grill, kicked-up sweet and spicy barbeque sauce	Half Rack: \$17.50
	Full Rack: \$23.50
Honey-Bourbon Pork Tenderloin	\$17.90
Pan seared, chili rubbed, honey-bourbon cracked pepper glaze, Yukon Gold mashed potatoes, sautéed spinach	

SIDEKICKS 7

Yukon Gold Mash^
Jasmine Rice

Smashed Cauliflower

Sauteed Spinach^

Jalapeño Mac 'n' Cheese

Fresh Seasonal Veggies^

Au Gratin Potatoes^

KICKED-UP FRIES 4

Smith Classic

Sweet Potato

Blackened

Parmesan & Herb

SWEET TOOTH 3

Key Lime Pie \$7.90

Scratch-made key lime pie, pecan graham cracker crust, Nellie & Joe's key lime juice, fresh whipped cream, kiwi-lime sauce

Chocolate Decadence^ \$8.50

Scratch-made flourless mocha chocolate cake, fresh chocolate mousse, raspberry coulis

Grand Marnier-Crème Brulée \$7.90

Rich, house-made Grand Marnier®infused crème brûlée finished with caramelized sugar, fresh whipped cream, fresh strawberry

STEAKS, CHOPS, & RIBS 6

Aged Ribeye^ \$34.00

18oz bone-in ribeye, fire-grilled, served with creamy horseradish sauce

Center-Cut Sirloin^ \$20.90

8oz Choice sirloin, fire-grilled, finished with garlic herb butter

Pork Chop Marsala \$22.00

Grilled 13oz fontina cheese, sautéed crimini mushrooms, Marsala wine sauce

Port Wine Filet Mignon^ AVAILABLE OPTIONS

Choice center-cut tenderloin, fire-grilled, port wine reduction 6oz: \$26.00 8oz: \$32.00

Skirt Steak Chimichurri \$26.90

Argentinian style skirt steak, fresh house-made citrus-cilantro pesto

Coca-Cola Baby Back Ribs AVAILABLE OPTIONS

Pound and a half domestic rack, braised then finished on the grill, kicked-up sweet and spicy barbeque sauce Half Rack: \$17.50 Full Rack: \$23.50

STEAKS, CHOPS, & RIBS - ADD ONS 4

Grilled Shrimp Skewer	\$6.00
Mushroom Marsala Wine Sauce	\$3.50
Blue Crab & Shrimp Cake	\$6.00
Bleu Cheese Crumbles	\$2.00

ENTREES 7

Cajun Shrimp & Chicken Pasta	\$17.50
Andouille sausage, Cajun seasoned shrimp, chicken, penne, green and red bell peppers, green onion, Creole cream sauce	
Pasta Carbonara	\$17.50
Fire-grilled chicken breast, applewood-smoked bacon, garlic, Parmesan, spaghetti, sweet peas, white wine alfredo sauce	
Mediterranean Wild Shrimp & Salmon	\$27.00
Fresh cold water 8oz Chilean salmon, wild shrimp, lemon butter sauce, artichoke hearts, sundried tomatoes, feta, basil, jasmine rice, fresh seasonal veggies	
Oak Barrel Salmon^	\$20.90
Fresh cold water 8oz Chilean salmon, honey-bourbon cracked pepper glaze, fresh seasonal veggies, choice of side	
Chicken Marsala	\$18.90
Fire-grilled chicken breast, herbs and spices, mushroom Marsala wine sauce fresh seasonal veggies choice of side	
Lemon Feta Chicken	\$19.90
Grilled chicken breast, feta, artichoke hearts, sundried tomatoes, basil, lemon butter white wine reduction, fresh seasonal veggies, choice of side	
Chicken Milanese	\$18.90
Herb-crusted chicken breast, jasmine rice, lemon butter white wine reduction, sundried tomatoes, golden raisins, capers, pine nuts, topped with lemon feta arugula salad	