



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 aïoli, 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

Sushi-grade tuna, fresh avocado salad, crispy wontons, sesame Thai dipping sauce, wasabi cream

\$14.90

Smoked Salmon Bruschetta

Smoked Norwegian salmon, capers, Parmesan, basil, red onion, sundried tomatoes, lemon feta vinaigrette, toasted garlic crostini

\$11.50

Blue Crab & Shrimp Cakes

Jumbo lump blue crab and shrimp, Sriracha aïoli, mango ginger salsa

\$13.50

RUSTIC GRILLED FLATBREADS 3

Margherita

Roma tomato, fresh mozzarella, basil, quattro cheese blend

\$10.50

Chicken Gorgonzola

Caramelized onion, Gorgonzola, grilled chicken, arugula, chives, quattro cheese blend

\$11.50

BBQ Chipotle Pork

BBQ pulled pork, applewood-smoked bacon, crispy onion straws, green onion, quattro cheese blend

\$12.00

SALADS 4

Steakhouse Wedge*

Choice center-cut sirloin, crisp iceberg wedge, Gorgonzola, applewood-smoked bacon, premium beefsteak tomato, chives, bleu cheese ranch dressing

AVAILABLE OPTIONS

5oz: \$17.00

8oz: \$20.00

Southwest Cilantro-Lime*

Fresh avocado, cheddar, Roma tomato, fire-roasted corn and black bean salsa, romaine, mixed greens, crispy tortilla strips, cilantro-lime vinaigrette

AVAILABLE OPTIONS

\$12.00

Blackened Chicken: \$4.00

Shrimp: \$5.00

Napa Valley*

Mixed field greens, romaine, Gorgonzola, dried cranberries, candied walnuts, Roma tomato, raspberry balsamic vinaigrette

AVAILABLE OPTIONS

\$11.00

Fire-Grilled Chicken: \$4.00

Shrimp: \$5.00

Bourbon Salmon*

Fresh cold water Chilean salmon, honey-bourbon cracked pepper glaze, romaine, mixed greens, feta, broccoli, Roma tomato, red onion, lemon feta vinaigrette

AVAILABLE OPTIONS

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 Crab Bisque

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 Capres* \$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. Based on availability

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 Migno*	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 8oz 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*

Smashed Cauliflower

Jalapeño Mac 'N' Cheese

Fresh Seasonal Veggies*

Au Gratin Potatoes*

Jasmine Rice

Sautéed Spinach*

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	

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

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

SEASONAL STARTERS 6

Chunky Guac & Chips	\$5.00
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Margherita Flatbread	\$5.00
Spicy Thai Chicken	\$6.00
Crispy Fish Tacos	\$6.00
Filet Tip Egg Rolls	\$7.00
Chicken Gorgonzola Flatbread	\$7.00

BUILD YOUR OWN MARTINI 3

Pick Your Liquor	\$7.00
Stoli Vodka, Svedka Vodka, Absolut Vodka, Beefeater Gin, Bombay Gin	
Pick Your Flavor	
Dry, Extra Dry, Dirty Cosmo	
Pick Your Garnish	
Olives, Bleu Cheese, Twist	

WINES BY THE GLASS 11

House Wine	\$3.50
Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet, White Zin	
Moscato, Beringer	\$4.00
Riesling, Schmitt Sohne	\$4.00
Pinot Grigio, Danzante	\$4.00
Chardonnay, Lucky Star	\$4.00
Chardonnay, Simply Naked Unoaked	\$4.00
Pinot Noir, Hob Nob	\$4.00
Merlot, Bogle	\$4.00
Malbec, Bodega Norton	\$4.00
Red Blend, Darkhorse	\$4.00
Cabernet Sauvignon, Zonin	\$4.00

HALF-PRICED COCKTAILS 6

Vodka	
Absolut, Stoli, Svedka Flavors	
Rum	
Bacardi Flavors, Captain Morgan	

Whiskey/Bourbon

Seagram's 7, Jim Beam, Jack Daniels

Tequila

El Jimador Blanco, Sauza Silver

Scotch

J&B, Cutty Sark, Dewars

Gin

Beefeater, Bombay