

Appetizers

Buffalo Wings

One Pound of Crispy Fried Buffalo Wings, Tossed in Your Choice of Sauce; Traditional Buffalo, Sweet Thai Chili Glaze or Chipotle BBQ
19

Baked Oysters Rockefeller

Six Oysters with Pernod, Bacon and Spinach Topping, Finished with Hollandaise Sauce and Parmesan Cheese
24

Warm Pretzel Sticks & Queso

Freshly Baked Pretzel Sticks, Served with Queso Dipping Sauce
14

Harbor Side Nachos

Fresh Cooked Tortilla Chips Topped with House Made Meat Chili, Queso Cheese Sauce, Tomatoes, Green Onions, Pickled Jalapeños and Sour Cream
14

Add Chicken 4 | Add Shrimp 8

Thai Chili Calamari

Calamari Rings and Tentacles Lightly Breaded and Fried, Served Over Asian Slaw with Fried Jalapeños and Sweet Thai Chili Sauce
19

Coconut Shrimp

Deep Fried and Served with a Citrus Horseradish Sauce
19

Tortilla Basket

with the Following Salsa / Dip Options
Fresh Salsa 10 | Queso Cheese Dip 12
Chili 13 | Guacamole 14

Oysters on Half Shell

Half Dozen Fresh Oysters, Served with Cocktail Sauce and Horseradish
17
Each Additional Oyster 3

Salads & Bowls

Bunless Blue Cheese

8oz Angus Beef Burger Topped With Blue Cheese Crumbles and Mushrooms, Served Over Baby Greens and Romaine With Pear Tomatoes, Red Onion, Cucumbers and Hearts of Palm, Tossed in our House Balsamic Vinaigrette
20

Floribbean Chopped

Shredded Romaine, Broccoli Slaw, Avocado, Cherry Tomatoes, Mango, Cucumber, Dried Cranberries, Macadamia Nuts, Topped With Feta Cheese and Tossed in a Citrus and Passionfruit Vinaigrette
15

Harbor Salad

Baby Greens, Romaine, Pear Tomatoes, Red Onion, Cucumber and Hearts of Palm, Tossed in our Signature Balsamic Dressing
14

Classic Caesar Salad

Crisp Romaine Lettuce Tossed With House Made Caesar Dressing, Croutons and Shaved Grana Padano Cheese
14

Classic Cobb Salad

Baby Greens and Romaine Tossed With Egg, Bacon, Tomatoes, Croutons, Avocado, Bleu Cheese Crumbles and Vinaigrette Dressing
15

Ahi Tuna Poke Bowl

TUNA IS SERVED RAW IN THIS DISH AND CANNOT BE COOKED
Ahi Tuna Tossed in our Poke Sauce, Over Asian Slaw, Avocado, Mango, Cucumber, Seaweed, Pickled Red Onion, Ginger and Crispy Edamame, Topped With Sesame Seeds and Green Onion
20

Proteins

(Add To Any Salad)

Grilled or Blackened Chicken 7
Grilled or Blackened Mahi 10
Grilled or Blackened Salmon 11
Grilled or Blackened Shrimp 10

Soups

Seafood Chowder

Cup 6 Bowl 8

Navy Bean & Ham

Cup 6 Bowl 8

New England Clam Chowder

Cup 6 Bowl 8

Caribbean Conch Chowder

Cup 6 Bowl 8

Tacos

*Add Fries 1.5 or Fresh Seasonal Fruit or Waffle Cut Sweet Potato Fries 2.5

Blackened Mahi Tacos

Two Grilled Flour Tortillas Stuffed With Blackened Mahi, Lemon Garlic Aioli, Creamy Jalapeno Vinaigrette Slaw and Fresh Lime
18

Blackened Grouper Tacos

Two Grilled Flour Tortillas Stuffed with Blackened Grouper, Creamy Jalapeño Vinaigrette Slaw and Fresh Lime
20

Sandwiches

All Sandwiches are Served with French Fries and a Pickle Spear. *Substitute with Fresh Seasonal Fruit or Waffle Cut Sweet Potato Fries 2.5

Seafood Roll

Lobster, Crab, Scallops and Shrimp Salad, Served on a Toasted Bun With Iceberg Lettuce, Diced Tomatoes and Remoulade Sauce
22

Classic Reuben

Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing on Grilled Marble Rye
17

*Make it a Grouper Reuben 27

Cuban Sandwich

Fresh Ham, Genoa Salami, Roast Pork Loin, Swiss Cheese, Sliced Pickles, Mild Mustard and Mayonnaise, Pressed on Cuban Bread
17

Grouper Sandwich

Grilled, Fried or Blackened Gulf Grouper, Served on a Toasted Sesame Seed Bun With Lettuce, Tomato and Remoulade Sauce on the Side
26

Double Angus Cheeseburger

Double Cheeseburger Served With Your Choice of American, Swiss or Pepper Jack Cheese, Lettuce and Tomato on a Sesame Seed Bun
17

Add Bacon 2

California Chicken Sandwich

Grilled Chicken Breast Topped With Guacamole, Crispy Bacon, Swiss Cheese, Lettuce, Tomato and Lemon Garlic Aioli on a Toasted Pretzel Bun
18

Specialties

Chipotle BBQ Ribs

One Pound Full Rack of Slow Cooked Danish Baby Back Ribs, Basted With our Chipotle BBQ Sauce
25

Island Mahi

Macadamia Crusted Mahi, Pan Fried With Pina Colada Glaze and Mango Salsa, Served With Rice Pilaf and Asparagus
25

Caribbean Grouper

Pan Seared Grouper with Caribbean Jerk Seasoning, Topped with Mango Salsa, Served with Rice Pilaf and Asparagus
33

Curry Chicken Salad

Madras Curry Chicken Salad With Dried Cranberries and Toasted Almonds on Walnut and Cranberry Wheat Toast, Arugula Salad, Tomato Jam and Grapes
17

Tuscan Salmon

Garlic and Herb Marinated Grilled Salmon Topped With Lemon Butter and Tomato Caper Tapenade, Served With Rice Pilaf and Asparagus
28

Sides

French Fries 4

Sweet Potato Waffle Fries 5

 **Creamy Veggie Slaw** 4

 **Fresh Fruit** 5

 **Asparagus** 5

 **Rice Pilaf** 4

Children

12 & Under:
Served with Choice
of Fries or Fruit

Grilled Cheese 8
Made with American
Cheese

Chicken Fingers 9
Deep Fried & Served with
Honey Mustard Sauce

Kid's Burger 9
Served with American
Cheese

Kid's Popcorn Shrimp 10
Lightly Breaded Crispy Fried Popcorn
Shrimp, Served with Cocktail Sauce

Desserts

Key Lime Pie

House Made Recipe Prepared in a Graham Cracker Crust
8

Five Layer Chocolate Cake

Five Layers of Chocolate Cake with Chocolate Fudge Icing Between Each Layer, Accompanied With Chocolate Sauce and Whipped Cream
9

Mango Cheesecake

Rich Cheesecake with Mango Swirl, Raspberry Sauce and Whipped Cream
9

Bottled Beer

Domestic

Budweiser • Bud Light • Coors Light
Michelob Ultra • Miller Light
Yuengling Lager
6

Specialty / Imported

Becks N/A • Corona • Corona Light
Heineken • Heineken Light
Modelo Negra • Sam Adams Boston
Lager • Woodchuck Cider
7

Draft Beer

Bud Light • Michelob Ultra
Michelob Amber Bock
5

Shock Top Belgian White
7

Stella Artois • MJ's IPA
8

Local Craft

Can

Cigar City Jai Alai IPA - Tampa
Coppertail Free Dive IPA - Tampa
Motorworks Pulp Friction IPA - Bradenton
Duke's Brown Ale - Jacksonville
JDubs Passion Wheat - Sarasota
Shipyard Florida Blood Orange Wheat
- Orlando
Big Top Circus City IPA - Sarasota
8

Spiked Seltzers

Can

High Noon: Peach, Pineapple
Joia: Grapefruit, Sparkling Greyhound
White Claw: Mango, Black Cherry
7

Beverages

Pepsi • Diet Pepsi • Ginger Ale
Sierra Mist • Dr. Pepper • Root Beer
Crush Orange Soda • Iced Tea
Tropicana Lemonade • Aquafina
Juices: Orange, Cranberry, Pineapple,
Grapefruit
3

Red Bull • Sugar Free Red Bull
Ginger Beer
5

Where are the Straws?

We Serve Straws Upon Request. By Skipping The Straw, You Will Help Us Save Sea Turtles and Other Wild Life!



Wine Selections

House Wine: Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot – 7.50 | Pinot Grigio – 8.50

WHITES

Riesling, Schmitt Sohne, "Kabinett", Germany	9
White Blend, Pine Ridge Chenin Blanc/Viognier, California	11
Pinot Grigio, Banfi, "Le Rime", Italy	10
Vermentino di Sardegna, Olianias, Italy	13
Sauvignon Blanc, Stoneleigh, New Zealand	10
Sauvignon Blanc, Babich, New Zealand	13
Sauvignon Blanc, Jax Y3, Napa, CA	13
Chardonnay, Noble Vines, CA	10
Chardonnay, St Francis, Sonoma County, CA	12
Chardonnay, Chalk Hill, Sonoma County, CA	15
Rosé, Sofia, Monterey County, CA	12
Rosé, Maison Lorgeril, Ô de Rosé, Languedoc, France	14

GLS

REDS

Pinot Noir, Meiomi, CA	13
Malbec, Trivento, Argentina	11
Cabernet Sauvignon, Hahn, Central Coast, CA	11
Cabernet Sauvignon, DAOU, Paso Robles, CA	15

GLS

SPARKLING SPLITS

Juame Serra Cristalino, Cava Brut, Spain	12
JP Chenet, Brut Rosé, France	12
Cantine Maschio, Prosecco, Italy	12
Villa Rosa, Moscato D'asti, Italy	9

If you are looking for wines by the bottle, please ask your server to see our extensive Award-Winning Wine list.

Featured Frozen

Mermaid Mudslide 12

Mermaid Vodka, Coffee Liqueur,
Dark Crème de Cacao and Ice Cream,
Served in a Chocolate Swirled Cup

Tropical Daiquiri 10

Don Q Rum and Fresh Fruit Puree
MANGO • PIÑA COLADA
or STRAWBERRY
*Add a Floater of Kraken
Dark Spiced Rum 1

Margaritas

Marina Margarita

Featuring Juarez Gold Tequila
On the Rocks 10 Frozen 11.5

Pure Margarita 14

Hand Selected Maestro Dobel
Reposado, Organic Agave Nectar and
Fresh Squeezed Lime Juice

Ginger Margarita 12

1800 Silver Tequila, Domaine de Canton
Ginger Liqueur, Organic Agave Nectar
and Fresh Squeezed Lime Juice,
Topped with Ginger Beer

Grand Margarita 15

El Mayor Reposado Tequila, Organic
Agave Nectar, Fresh Lime Juice
and a Floater of Gran Gala

Maui Margarita 12

1800 Coconut Tequila, Cointreau,
Sour Mix and Pineapple Juice

Watermelon Margarita 14

Hiatus Blanco Tequila, Organic Agave
Nectar, Fresh Lime Juice and
Watermelon Puree

Hot & Smokey Margarita 14

Jalapeño Infused El Mayor Reposado,
400 Conejos Mezcal, Fresh Lime Juice
and Organic Agave Nectar

Jalapeño-Mango Crush 13

Jalapeño Infused El Mayor Reposado,
J.F. Haden's Mango Liqueur,
Half Soda/Sierra Mist and Fresh Lime

Mango Tango Martini 10

Three Olives Mango Vodka,
Don Q coconut and a Splash of
Pineapple Juice

Watermelon Cosmo 10

Seagram's Watermelon Vodka,
Cointreau, Sour Mix, Cranberry Juice
and a Splash of Watermelon Puree

Oranje Chocolate Balltini 13

Ketel One Oranje Vodka, Licor 43
Chocolate Liqueur and
Dark Crème de Cacao

Pomegranate Martini 10

Pearl Pomegranate Vodka, Stirring's
Pomegranate Liqueur and a Splash of
Cranberry Juice

Martini Madness

Siesta Sands Martini 12

A Perfect Combination of Three Olives
Vanilla Vodka and Siesta Key Toasted
Coconut Rum, Don Q Pina Rum,
Infused With Fresh Pineapple

Grapefruit Basil Martini 12

Deep Eddy's Ruby Red Grapefruit
Vodka, Fresh Basil, Thatcher's
Elderflower Liqueur, and a Splash of
Grapefruit Juice

Espressotini 12

Three Olives Vanilla Vodka, Dark
Crème de Cocoa and Espresso

Palm Bender 13

Ron Zacapa Centenario Rum,
Orangic Agave Nectar and Espresso

Specialty Drinks

Spiked Mimosa 10

Three Olives Mango Vodka, Villa Rosa
Moscato D'asti and Fresh Orange Juice

Domingos 12

Don Q Naranja, Mashio Prosecco,
and Fresh Orange Juice

Bold Bloody Mary 12

Dixie Black Pepper Vodka and
Zing Zang Bloody Mary Mix

Marina Mojito 11

Don Q Rum, Organic Agave Nectar,
Muddled Fresh Mint and Lime
*Add Fresh Pureed Strawberry,
Coconut or Mango 1

MJ'S Pink Lemonade 9

Three Olives Citrus Vodka, Lemonade
and a Splash of Cranberry Juice

Dirty Arnie Palmer 9

Three Olives Mango Vodka,
Iced Tea and Lemonade

Jack Jam 13

Jack Daniels Black Label, J.F. Haden's
Mango Liqueur, Orange Marmalade,
Fresh Lemon and Agave

Kraken Rum Runner 12

Don Q Rum, Kraken Dark Spiced
Rum, Banana and Blackberry
Liqueurs, Orange and
Pineapple Juices

Mermaid Mule 12

Mermaid Vodka, Fresh Squeezed
Lime Juice and Q Ginger Beer

Peach Sangria 10

Deep Eddy's Peach Vodka,
Caposaldo Pinot Grigio, Fresh
Peach Puree, With a Splash of
Sierra Mist and Orange Juice

Gin Paloma 12

Nolet's Gin, Grapefruit Juice,
Lime Juice, Agave Nectar
and Soda

Come To Papa 13

An Amazing Blend of Papa's Pilar
Blonde Rum, Pineapple Juice,
Mango Puree, Fresh Lime

Papa's Old Fashioned 16

Sherry Cask Papa's Pilar Rum,
Chocolate Bitters, Filthy Cherries
and an Orange Slice

Happy Hour

Monday - Friday 4pm to 6pm | Not Available on Holidays and Select Dates

Food Specials 7

Chipotle BBQ Pork Sliders

Two Chipotle BBQ Pulled Pork Sliders on Two
Mini Brioche Buns, Served with French Fries

Mini Salmon Burger Sliders

Two Pan Seared Salmon Burgers on Toasted
Brioche Buns With Citrus Horseradish Slaw and
Lemon Garlic Aioli, Served with French Fries

Ropa Vieja Tacos

Two Grilled Flour Tortillas, Spiced Ropa Vieja
Beef, Cabbage and Salsa Slaw and Cilantro,
Served with French Fries

Street Corn Ribs

Lightly Battered Corn Ribs, Topped with Chipotle
Aioli, Queso Fresco, Cilantro and Fresh Lime

Specialty Drinks 6

Dirty Arnie Palmer

Three Olives Mango Vodka, Iced Tea
and Lemonade

MJ Pink Lemonade

Three Olives Citrus Vodka, Lemonade
and a Splash of Cranberry Juice

Draft Beer 4

Michelob Amber Bock | Shock Top

House Liquor 5.5

Rocks or Up Pours Additional 1.5

Wines by the Glass 6

Chardonnay | Cabernet | Merlot
Pinot Grigio | White Zinfandel

Top Shelf Cocktails 7

Blue Sunshine

Don Q Coconut Rum, Blue Curacao
and Pineapple Juice

Melissa's Peach Tea

Deep Eddy's Peach Vodka
and Iced Tea

Marina Margarita

Juarez Gold Tequila, Triple Sec
and Sweet and Sour Mix

Kraken Rum Runner

Kraken Spiced Rum, Don Q Rum,
Banana Liqueur, Blackberry Liqueur
and Grenadine with Pineapple
and Orange Juices

Please Enjoy Responsibly.