

LUNCH

SMALL DISHES

NACHO SUPREME \$11

Ground beef, guacamole, tomatoes, jalapeños, cheddar cheese

COCONUT SHRIMP \$15

Coconut encrusted shrimp served with guava aioli, plantain chips

HOT WINGS \$11

Choose from Jamaican jerk or maple chipotle

VEGAN BOARD \$12

Grilled zucchini & mushrooms, cherry tomatoes, celery, carrots, hummus, olive tapenade

BLUE CRAB CAKES \$14

Homemade tartar sauce

SMOKED SALMON & RYE TOAST \$14

Lemon & thyme Cream cheese, Crispy capers

GRILLED MAHI TACO \$12

Soft flour tortilla, Mango Relish, pickled onions, cilantro, lime dipping sauce

SOUPS

CARIBBEAN BOUILLABAISSE SOUP \$15

Saffron seafood broth, shrimp, calamari and seafood, pernod aroma

SOUP OF THE DAY \$8

SANDWICHES

SEABREEZE CLUB \$12

Whole wheat bread, shaved turkey, tomato, bacon, white cheddar & herb spread, crispy fries

CHICKEN & AVOCADO SANDWICH \$12

Ciabatta roll, grilled chicken breast, swiss cheese, honey-tomato spread, homemade potato salad

GRILLED SALMON BLT \$17

Potato roll, caper mayonaise, homemade potato salad, olive tapenade

SIRLOIN STEAK PANINI \$14

Panini, caramelized onions, white cheddar, horseradish cream, crispy fries

CILANTRO BLACK BEAN BURGER \$14


Brioche roll, onion, pickle, tomato, lime dipping sauce, crispy fries

SEABREEZE BURGER \$14

Brioche roll, crispy French onions, sharp cheddar, lettuce, tomato, crispy fries

BLUE CRAB BURGER \$18

Brioche roll, basil corn spread, baby arugula, citrus dip, crispy fries

 - Sandwiches can be requested gluten-free

All prices include 5% tax and are subject to a 15% service charge

SALADS

COBB SALAD \$14

Avocado, grilled shrimp, tomatoes, cucumber, bacon, egg, olives, Gouda cheese, green goddess dressing

CAESAR SALAD \$10

Parmesan cheese, anchovies, herb croutons
add grilled chicken \$6
add grilled shrimp \$9

GRILLED TOFU SALAD \$13

Mixed green salad, tomato, cucumber, olives, tamarin dressing, toasted almonds

TUNA POKE BOWL \$16

Seaweed salad, pickled ginger, soy dressing, steamed rice, avocado, sesame seeds, wonton chips

MAIN DISHES

GRILLED 6 oz FRENCH STEAK \$21

Pomme frites, grilled zucchini & mushrooms, sundried tomato thyme garlic & emulsified with olive oil & honey

SURF & TURF \$24

6 garlic shrimp and a grilled 6oz French Steak, pomme frites, asparagus

CATCH OF THE DAY \$19

Mix green salad with a home made dressing

FETTUCCINI BOLOGNESE \$16

Braised ground beef, parmigiana reggiano

SEAFOOD ARRABBIATA \$18

Spicy tomato sauce, seafood mix, Italian chopped herbs

PENNE PRIMAVERA \$16

Zucchini, squash, cherry tomatoes, baby arugula, parmesan cheese
add grilled chicken \$6
add grilled shrimp \$9

FOR THE KIDS \$9

Served with your choice of french fries or fresh fruit

KIDS BEEF SLIDER

HOT DOG

CHICKEN TENDERS

PENNE PASTA & MARINARA SAUCE

SPAGHETTI BOLOGNESE

MAC & CHEESE

SIDES

MIX SALADS \$4

FRENCH FRIES \$5

YUCA FRIES \$5

SEASONAL VEGETABLE \$4

POTATO SALAD \$4

DESERT

KEY LIME PIE \$8

SORBET ICE-CREAM SELECTION \$7

CHOCOLATE CAKE \$8

CHEESECAKE \$8

FRUIT & CHEESE PLATTER \$18



- Dishes Can Be Prepared Gluten-Free



- Vegan

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