

GET THE PARTY STARTED

Mediterranean Hummus **V** 10
Chickpeas, Garden Vegetables, Olives, Grilled Pita

Smoked Tuna Dip 14
House Smoked Ahi Tuna, Pickled Jalapeños,
Bread & Butter Pickles, Lahvosh Cracker

Firecracker Shrimp **GF** 14
Crispy Fried Gulf Shrimp, Cabbage Slaw,
Sweet Chili Sauce

Seafood Gumbo 8 | 12
Louisiana Crawfish, Gulf Shrimp,
Smoked Andouille Sausage, Okra Rice
Green Onions, Cup or Bowl

Smoked Buffalo Wings **GF** 11 | 17
Wing Sauce, Garden Vegetables,
Blue Cheese Dressing, 1/2 Dozen or Dozen

Fried Pickle Basket **GF** 10
Spicy Ranch

Raw or Baked Oysters* MP
Baked with Garlic Cajun Butter
Seasoned Breadcrumbs

Pimento Cheese Dip 15
Homemade Pimento Cheese, Candied Pepper Bacon,
Assorted Crackers & Waffle Chips

Crab And Spinach Dip 18
Wilted Baby Spinach, Jumbo Lump Crab Meat Mixed
Together with Cream Cheese, Smoked Gouda Cheese,
Shredded Pepper Jack. Served with Warm Tortillas

GO GREEN

Seaside Caesar* 10
Hearts of Romaine, Aged Shredded Parmesan,
Garlic Croutons, Classic Caesar Dressing

Strawberry Fields **V GF** 13
Baby Spinach, Strawberries, Candied Walnuts,
Crumbled Feta Cheese, Balsamic Vinaigrette

Coastal Cobb **GF** 14
Romaine, Tomatoes, Blue Cheese Crumbles, Bacon,
Egg, Avocado, Apple Cider Vinaigrette

[Added Goodness]:

BLACKENED, FRIED OR GRILLED

Marinated Chicken Breast 6
Jumbo Shrimp 10
Blackened Ahi Tuna* 12
Gulf Grouper 14

BOWL WITH IT

Quinoa Bowl **GF** 12
Mixed Greens, Red Quinoa, Edamame,
Curry Roasted Cauliflower, Carrot, Red Cabbage,
Radish, Ginger Turmeric Dressing

Chef's Bowl (price will change weekly) 16-20
Chef's weekly bowl, different bowl starting every Monday.
Samples: Cold Soba Noodle Bowl, Salmon Poke Bowl,
Beef Rice Bowl, Cajun Bowl, Ramen Bowl, Fruit Bowl,
Tofu Rice Noodle Bowl

Tuna Bowl* **GF** 17
Marinated Yellowfin Ahi Tuna, Cucumber,
Avocado, Edamame, Sriracha, Aioli, Soy Reduction,
Pickled Ginger, Sushi Rice

THAT'S A WRAP

SERVED WITH CHOICE OF SIDE

Grilled Vegetable Wrap **V** 11
Zucchini, Squash, Mushroom, Peppers, Hummus,
Onion, Feta Pesto

Chicken Salad Wrap 13
Tarragon Waldorf Chicken Salad, Local Greens,
Flour Tortilla

Chicken Caesar Wrap 14
Grilled Chicken, Romaine Lettuce, Shaved Parmesan,
Classic Caesar Dressing, Flour Tortilla

BASKET CASE

SERVED WITH CHOICE OF SIDE

Buttermilk Fried Chicken Tenders **GF** 10 | 15
Honey Mustard, Ketchup, 3 or 5 Piece

Jumbo Shrimp **GF** 13 | 20
Blackened, Fried or Grilled
Cocktail Sauce, 1/2 Dozen or Dozen

Gulf Grouper **GF** 21
Blackened, Fried or Grilled
Tartar Sauce, Lemon Wedge

Ahi Tuna 23
Seared, Blackened, or Grilled
Wasabi Cream Sauce, Sweet Soy Reduction

LICENSED TO GRILL

SERVED WITH CHOICE OF SIDE

Beach Club Burger 15
Cheddar, Lettuce, Tomato, Sliced Red Onion,
Dill Pickle Spear, Brioche Bun

Blackened Grouper Tacos 16
Cilantro Cabbage Slaw, Queso Fresco,
Chipotle Aioli, Flour Tortilla

Gulf Grouper Sandwich 21
Blackened, Fried or Grilled, Lettuce, Onion Strings,
Creole Remoulade, Brioche Bun

All That and a Side of...

Fresh Fruit **GF**

Crispy Fries **GF**

With Southern Garlic Spice

Sweet Potato Fries **GF**

House Salad **GF**

Southern Coleslaw **GF**

Lattice Cut Waffle Chips **GF**

THE MAIN EVENT

ENTREES AVAILABLE AFTER 5PM

Fried Seafood Platter **GF** 30
Gulf Grouper, Jumbo Shrimp, Gulf Oysters,
Cocktail Sauce, Tartar Sauce, Creole Remoulade,
Lemon, Served with Crispy Fries and Coleslaw

Blackened Ahi Tuna 30
Wasabi Crema, Soy Reduction, Pickled Ginger,
Served with Sushi Rice and Local Vegetables

Pan Seared Grouper **GF** 34
Gulf Grouper, Jumbo Lump Crab Meat,
Lemon Beurre Blanc, Served with Mashed Potatoes
& Local Vegetables

6 oz. Filet **GF** 34
USDA Choice Black Angus Filet, Shallot Red
Wine Demi Glace, Crispy Onion Strings,
Served with Mashed Potatoes & Local Vegetables

Ask Your Server

About Daily Features

SMALL FRY MENU

Gluten Free Cheese Pizza **GF** 12
Cauliflower and Mozzarella Cheese Crust,
Homemade Marinara Sauce, Shredded Mozzarella
and Parmesan Cheeses

Cheese Pizza (a la carte) 10

Pepperoni Pizza (a la carte) 11

SERVED WITH CHOICE OF CRISPY FRIES OR FRESH FRUIT

Grilled Cheese Sandwich **V** 6

Ball Park Hot Dog 6

1/4 lb. Cheeseburger 8

Chicken Tenders **GF** 10

Popcorn Shrimp **GF** 10

SWEET SOMETHINGS

Key West Key Lime Pie **V** 8
Graham Cracker Crust, Whipped Cream,
Toasted Coconut, Local Honey Drizzle

Chocolate Fudge Brownie **V** 8
Ice Cream, Chocolate Brownie, Salted Caramel Sauce,
Whipped Cream, Cherries

GF GLUTEN FREE **V** VEGETARIAN

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness,
if you have certain medical conditions.

Ask your server about our Gluten Free and Allergy Friendly
options. Menu items may contain or come into contact with
WHEAT, EGGS, PEANUTS, TREE NUTS, MILK, FISH,
SOY, and SHELLFISH. For more information please speak
with a manager.

MEMBER FAVORITES

20 oz | 14

SUNNY DAY LEMONADE

360 Vodka, St Germain, Strawberry, Lemonade

STRESS RELIEVER

360 Vodka, Cruzan Coconut Rum, Pineapple, Fresh Citrus

SKINNY BLUEBERRY

360 Huckleberry Vodka, Blueberry, Fresh Citrus, Topo Chico

WATERSOUND ‘RITA

Hornitos Plata, Triple Sec, Fresh Citrus, Agave

TRANSFUSION

360 Vodka, Ginger Ale, Grape Juice

WELCOME TO THE BEACH

20 oz

SAILER’S SUNSET | 16

Cruzan White Rum, Pomegranate Liqueur, Blood Orange, Topo Chico, Rosemary

PUTTIN’ ON THE SPRITZ | 14

360 Citrus Vodka, St Germain, Raspberry, La Marca Prosecco

COASTAL COOLER | 16

Effen Cucumber Vodka, Watermelon, Cucumber, Mint, Topo Chico

RIP TIDE | 16

Cruzan White Rum, Oak & Palm Coconut Rum, Pineapple, Passionfruit, Lime

PEACH SMASH | 16

Benchmark Bourbon, Peach, Ginger Beer, Mint

FROZEN

16 oz | 14

LEMONBERRY LOUNGER

360 Citrus Vodka, Giffard Blackberry Liqueur, Lemon

FROSÉ

Cathead Honeysuckle Vodka, Rosé, Strawberry

KIDS MOCKTAILS

20 oz | 6

GALAXY LEMONADE

Lemonade, Cherry, Blue Citrus, Cotton Candy, Pop Rocks

POOL FROG

Blue Powerade, Sprite, Gummy Frog, Peach Ring

ONE FISH, TWO FISH

Pineapple, Blue Citrus, Swedish Fish Candy

NON-ALCOHOLIC BEVERAGES

COCA-COLA PRODUCTS | 4

ICED TEA | 4

COFFEE | 4

SPARKLING WATER | 4

NOLI SOUTH KOMBUCHA | 10

GRAPES & HOPS

DRAFT BEER | 20 oz | 7

Odd Pelican “Pelicano” Mexican Lager – 4.7% ABV
Odd Pelican “Anchored Down” Pilsner – 4.7% ABV
Grayton “30A Beach Blonde” Ale – 4.6% ABV
Yuengling “Traditional” Lager – 4.5% ABV
Lienenkugel “Summer Shandy” – 4.2% ABV
Idyll Hounds “Divide & Conch’r Double IPA – 8% ABV

WINE | 6 oz Glass | Bottle

Bubbles

Dibon Cava Brut Rosé, Spain 10 | 35
La Marca Prosecco, Italy 11 | 38
Veuve Yellow Label Champagne, France | 110

Whites

The Pale Rosé, Provence 10 | 35
Mer Soleil Chardonnay, Santa Lucia Highlands 12 | 45
Saint Clair Sauvignon Blanc, Marlborough NZ 12 | 45
Blindfold Blanc de Noir, California 12 | 45
Conundrum White, California 10 | 35
Whispering Angel Rosé, France | 55

Reds

Bonanza Cabernet, California 10 | 35
Sean Minor Pinot Noir, California 15 | 55
Austin Hope Paso Robles Cabernet, California | 70
Caymus Grand Durif, Suisan Valley | 65
Caymus Cabernet Sauvignon, Napa Valley | 200



WATERSOUND BEACH · FL