



APPETIZERS

BURRATA PANZANELLA \$15

Heirloom tomato, balsamic glaze, focaccia crouton, basil

TAVERN WINGS \$13

Choice of classic buffalo, honey Old Bay, coconut bbq, served with celery and carrots

YOU PEEL EM SHRIMP

\$14 - 1/2 lb \$25 - 1 lb

Old Bay spiced gulf shrimp, bloody mary cocktail sauce, lemon

TUNA TARTAR \$18

Yellowfin Tuna, cucumber, sesame ponzu, avocado, seaweed salad, wonton chips

LOCALLY SMOKED FISH DIP \$12

Tortilla chips, celery, carrots, pickled jalapeno

HOISIN GLAZED PORK BELLY SLIDERS \$13

Cucumber, kimchi, cilantro, brioche bun

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Add chicken, shrimp or Mahi +\$7

TUSCAN CAESAR SALAD \$11 • romaine, shaved parmesan, herb croutons, Tuscan Caesar dressing

BABY ICEBERG WEDGE SALAD \$12 • bacon, tomato, blue cheese crumbles, pickled onion

COBB SALAD \$12 • mixed greens, cucumber, tomato, egg, Canadian bacon, cheddar blend, blue cheese crumbles

HOUSE SALAD \$8 • mixed greens, tomato, cheese, cucumber, croutons

ENTRÉES

CATCH OF THE DAY - MARKET \$

Just plain good, ask your server about today's preparation

SHRIMP YOUR WAY \$27

Grilled, blackened, or crispy coconut crusted, coconut rice with pineapple chutney, seasonal vegetables

CHARLIE'S SIGNATURE COCONUT & SEAFOOD CURRY \$32

Mahi, scallops, shrimp, clams, mussels, coconut rice

SEARED DIVER SCALLOPS \$36

Roasted corn & edamame succotash, crispy pork belly, honey jalapeno glaze

BLACKENED CHICKEN ALFREDO \$24

Fresh fettucine, parmesan cream, roasted tomato, onion

ROASTED WILD MUSHROOM FETTUCINE \$23

Heirloom tomato, onion, fresh burrata, basil, balsamic reduction

12 OZ JERK RUBBED DOUBLE CUT PORK CHOP \$29

Sweet plantain, coconut rice with pineapple chutney, guava bbq

HERB BUTTERED NY STRIP STEAK \$39

12 oz. Certified Black Angus, herb butter, gorgonzola mashed potato, rosemary demi, seasonal vegetable

72 HOUR BRAISED SHORT RIB \$31

Roasted garlic mashed potatoes, rosemary demi, seasonal vegetable

SIDES \$6

ROASTED CORN & EDAMAME SUCCOTASH • COCONUT RICE WITH PINEAPPLE CHUTNEY

SEASONAL VEGETABLE • ROASTED GARLIC MASHED POTATOES • GORGONZOLA MASHED POTATOES

TROPICAL SLAW • SWEET PLANTAIN • FRENCH FRIES

DESSERTS

KEY LIME PIE \$9 • NY CHEESECAKE WITH BLUEBERRY COMPOTE \$9

TRIPLE CHOCOLATE MOUSSE \$10 • COCONUT CHANTILLY CAKE \$10

HAND-CRAFTED COCKTAILS

STRAWBERRY SMASH \$10

Stoli Strasberi, Fresh Muddled Strawberries, Fresh Squeezed Lemons, Simple Syrup

CARIBBEAN OLD FASHIONED \$11

Coconut Cartel Rum, Simple Syrup, Orange Bitters, Luxardo Cherries

THE SOCIALITE \$11

Titos Vodka, Chambord, Tipplers Orange Liqueur, Simple Syrup, Pineapple Juice, Topped with La Marca Prosecco

CUCUMBER QUENCHER \$11

Stoli Cucumber Vodka, Lime Juice, Agave, Fresh Mint Leaves and Cucumber

APEROL SPRITZER \$10

Aperol, La Marca Prosecco and Club Soda

THE KING \$12

Skrewball Peanut Butter Whiskey, Howler Head Banana Whiskey, Chambord, Walnut Bitters and Cranberry Juice

SMOKEY PALOMA \$10

Del Maguey Vida, Grapefruit Juice, Lime Juice, Agave and Q Grapefruit Soda

PASSION FRUIT MOJITO \$10

Flor De Cana Silver Rum, Fresh Mint, Fresh Limes, Lime Juice, Simple Syrup, Passion Fruit Puree, Topped with Soda Water

PINEAPPLE MARGARITA \$10

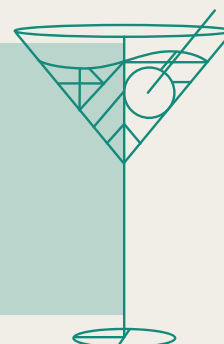
Hiatus Reposado, Grand Marnier, Fresh Sour Mix, Agave, Pineapple Puree and Fresh Limes

Dessert Martinis

ESPRESSO MARTINI \$11 • Stoli Vodka, Kahlua, Baileys, Chocolate Bitters and Tia Maria Cold Brew

CAMPFIRE MARTINI \$11 • Stoli Vodka, Godiva Milk Chocolate, Toasted Marshmallow Syrup and Cream, Finished with a Graham Cracker Rim

KEY LIME PIE MARTINI \$11 • Stoli Vanilla, Keke Key Lime Liqueur, Rumchata and Pineapple Juice, Finished with a Graham Cracker Rim and Whipped Cream



CAN BEER

BUD LIGHT \$5 • MILLER LIGHT \$5 • COORS LIGHT \$5 • MICHELOB ULTRA \$5 • CORONA \$6 • CORONA PREMIER \$6
MANGO CART \$6 • FUNKY BUDDHA FLORIDIAN \$6 • SUNSHINE CITY IPA \$6 • SEASONAL CIDER \$6 • HEINEKEN \$5
RED STRIPE 16 OZ \$7 • REEF DONKEY APA 16 OZ \$7 • KONA BIG WAVE 16 OZ \$7

DRAFT BEER

BUD LIGHT \$5 • MILLER LIGHT \$5 • MICHELOB ULTRA \$5 • YUENGLING \$5 • STELLA \$6 • BLUE MOON \$6
JAI ALAI IPA \$6 • SAM ADAMS SEASONAL \$6 • MODELO NEGRA \$6 • ROTATING LOCAL CRAFT \$6

SELTZERS

HIGH NOON - Peach and Pineapple \$8 • ONDA TEQUILA SELTZER - Blood Orange and Grapefruit \$8
WHITE CLAW - Mango and Black Cherry \$8

Wine

BUBBLES

LA MARCA **PROSECCO 187 ML \$10**
 ZONIN **SPARKLING ROSE 187 ML \$10**
 MUMM **NAPA BRUT \$40 BTL**

WHITE

MONDAVI **CHARDONNAY \$8/\$30**
 J. LOHR **CHARDONNAY \$10/\$38**
 ECCO DOMANI **PINOT GRIGIO \$9/\$34**
 SEA GLASS **SAUVIGNON BLANC \$8/\$30**
 KIM CRAWFORD **SAUVIGNON BLANC \$12/\$46**

RED

MONDAVI **CABERNET \$8/\$30**
 J LOHR **CABERNET \$10/\$38**
 MARK WEST **PINOT NOIR \$8/\$30**
 J. LOHR **PINOT NOIR \$10/\$38**
 14 HANDS **RED BLEND \$8/\$30**

BEGONIA RED SANGRIA \$10 • BEGONIA WHITE PEACH SANGRIA \$11

Sangria

Mocktails

WATERMELON COOLER \$7 • Watermelon Puree, Lime Juice, Lemon Juice and Club Soda
COSNOPOLITAN \$7 • Seedlip Grove NA Spirit, Lime Juice, Cranberry and Simple Syrup
MINOSA \$7 • Seedlip Grove NA Spirit, Orange Juice and Club Soda
GROVE MARGARITA \$7 • Seedlip Grove NA Spirit, Agave Syrup, Lime Juice with Fresh Oranges and Limes



Alcohol-free

PEPSI, DIET PEPSI, MOUNTAIN DEW, DR. PEPPER, SIERRA MIST, LEMONADE, UNSWEET TEA, SWEET TEA \$3
FLAVORED LEMONADE: Mango, Peach, Raspberry, Strawberry and Blueberry **\$5**
SAN PELLEGRINO SPARKLING WATER \$5.5
HEINEKEN 0.0 \$5

Energy Boosters

RED BULL \$5.5
RED BULL Sugar Free \$5.5
RED BULL Tropical \$5.5
RED BULL Watermelon \$5.5
RED BULL Coconut Berry \$5.5