

apps

CONE OF FRIES | 12

Classic crinkle-cut fries, lightly seasoned and served with chive dip.

LOADED FRIES | 14

Fries smothered with queso blanco, bacon, ranch, scallions and love. Serves two or more.

EDAMAME | 10 6

Steamed and tossed in kosher salt. Spice it up with chili sauce for \$1.

CHICKEN TENDERS | 16

Chicken tenderloins are hand-battered with our Parmesan breading then fried and served with ranch dressing.
Ask for them tossed in Buffalo or Asian BBQ sauce, add \$1.

MACHO NACHOS | 18

Loaded with seasoned ground beef, shredded cheddar jack cheese, queso, black bean corn salsa, scallions, cilantro and drizzled with avocado ranch. Serves two or more.

CHEESEBURGER SLIDERS* | 16

Three slider-style burgers topped with cheese, caramelized onions, our special sauce, lettuce, tomato and pickles. Serves two or more.

BUFFALO CHICKEN EGGROLLS* | 15

Hand-rolled and filled with buffalo chicken, cream cheese, celery, and carrots. Served with scallions and avocado ranch for dipping.

VOODOO SHRIMP | 16

Crispy shrimp tossed in sweet n' spicy voodoo sauce, sesame seeds, scallions, and crispy rice noodles.

PAN-FRIED POTSTICKERS | 15

Pork potstickers with black vinegar sauce, scallions, and sesame seeds.

salads

SOUTHERN GODDESS SALAD | 20

Chopped fried chicken tenders, avocado, deviled eggs, cucumber, bacon, shaved red onion, roasted corn, and heirloom tomatoes over butter and romaine lettuce with green goddess dressing and a Stingin' Honey Garlic drizzle.

BLACKENED CHICKEN CAESAR | 20

Romaine lettuce tossed in Caesar dressing and topped with blackened chicken, croutons and shaved Parmesan cheese.

CHICKEN CHOPPED SALAD | 20

Chopped grilled chicken, tomatoes, shaved red onion, bacon and blue cheese crumbles tossed in creamy Parmesan vinaigrette. Topped with avocado and drizzled with balsamic reduction.

SOUTHWEST SALAD | 23

Seasoned ground beef, black beans, corn, pico de gallo, avocado, red peppers, cheddar jack cheese, cilantro, tortillas strips and sour cream over romaine tossed in cilantro lime dressing. Served in a crunchy tortilla shell.



handhelds

OUR BURGERS ARE HAND-CRAFTED WITH OUR SIGNATURE BLEND CERTIFIED ANGUS BEEF® AND COOKED TO A JUICY MEDIUM-WELL. ALL SANDWICHES AND BURGERS ARE SERVED WITH FRIES.

CHEESEBURGER DELUXE* | 20

A classic burger with cheese and special, top-secret sauce. Served with lettuce, tomato, pickle and onion.

WEST TEXAS BURGER* | 22

Smothered in barbecue sauce, melted cheddar and topped with bacon, frizzled onions and mayo. Served with lettuce, tomato and pickle.

BUFFALO CHICKEN | 20

Breaded chicken breast spiced up with hot sauce and cooled off with ranch dressing, lettuce and tomato.

STEAKHOUSE BURGER* | 21

Smothered with melted Swiss and topped with savory sauteed mushrooms, steak sauce and horseradish cream. Served with lettuce, tomato, onion and pickle.

BAJA SHRIMP TACOS | 22

Blackened shrimp, dressed cabbage, Thai chili lime, pickled red onion, cotija cheese and cilantro. Served with cilantro-lime rice and beans on the side.

TURKEY CLUB SUPREME | 19

Shaved turkey, miso aioli, chopped lettuce, tomato, bacon and Muenster cheese garnished with a gherkin pickle and grape tomato.

CHEESE | 18

House made crust, mozzarella

and fresh tomato sauce like

Mamma Mia used to make

BBQ CHICKEN | 20

Our house made cheese pizza

PEPPERONI | 20

loaded with pepperoni.

HAWAIIAN | 20

Grilled chicken, BBQ sauce, smoked

Gouda, mozzarella, cilantro and red onion.

House made crust, tangy BBQ sauce and

mozzarella cheese topped with Canadian

bacon, fresh pineapple and cilantro.



BLACK JACK CHICKEN | 22

Grilled blackened chicken breast smothered in melted Colby jack cheese served on a bun topped with crispy bacon, guacamole, lettuce and tomato.

MAUI CHICKEN SANDWICH | 22

A hand-breaded, crispy-fried chicken breast, topped with grilled pineapple, teriyaki sauce, Asian slaw, cilantro and spicy mayo on a King's Hawaiian Sweet Roll.

STEAK RANCHERO TACOS* | 22

Marinated, chargrilled steak, salsa ranchero, pico de gallo, dressed cabbage, cotija cheese, onion and cilantro. Served with cilantro-lime rice and beans on the side.

NY-STY THICK CR

SICILIAN FOUR CHEESE | 24

Loads of mozzarella, provolone, Pecorino Romano and Parmesan with tomato sauce on our signature thick crust.

SPICY PEPPERONI | 28

Mozzarella, pepperoni, and torn basil, drizzled with Mike's Hot Honey

MEAT LOVERS | 22

Smoked sausage, pepperoni, bacon and Italian meatballs.

entrees

CHICKEN FRIED RICE | 26 @

Pan-roasted chicken, peas, carrots, broccoli, egg, bacon and sushi rice stir-fried in kimchee soy sauce.

GRILLED SALMON WITH MANGO CHUTNEY* | 34 69 Hand-cut salmon is grilled and topped

garlic butter broccoli and sushi rice.

CHICKEN DINNER | 24

Five crispy chicken tenders with fries and coleslaw. Choice of barbecue,

with mango chutney and served with

ranch or buffalo for dipping. FISH N' CHIPS | 26

Hand-battered and golden-fried fish fillet served with seasoned French fries, coleslaw and tartar sauce.

SWEET N' SPICY CHICKEN BOWL | 26

Tempura-battered chicken, broccoli, red peppers and scallions are tossed in spicy Thai chili sauce and served over sushi rice.

TUNA POKE BOWL* | 26 65

Seared ahi tuna tossed in spicy kimchee ponzu and served over sushi rice with diced avocado, fresh mango and shelled edamame. Topped with seaweed salad, scallions, sesame seeds and our house made spicy mayo.

STEAK & FRIES* | 42

An 8-ounce American Wagyu sirloin finished with garlic butter and served with shoestring fries, broccoli, and our signature steak sauce.



sushi

CALIFORNIA ROLL | 14

Sushi rice, Kani Kama krab, cucumber and avocado.

CALIFORNIA CRUNCH | 15

Tempura Kani Kama krab, cucumber and avocado, topped with tempura crunch, spicy mayo and kimchee ponzu.

SPICY TUNA* | 17 63

Fresh tuna, spicy mayo and cucumber. Drizzled with sriracha hot chili sauce and sprinkled with scallions.

VOLCANO ROLL | 20

Tempura shrimp rolled with avocado and cream cheese and topped with spicy krab mix, spicy mayo and sriracha.

SUPER TUNA* | 21

Ahi tuna, tempura shrimp, cream cheese topped with seared ahi, avocado, eel sauce, tempura flakes and spicy mayo.

FANTASY ROLL* | 22 65

A sushi dream come true! Fresh salmon, cucumber and avocado are rolled in soy paper and topped with steamed shrimp and ahi tuna. Drizzled with spicy kimchee ponzu sauce.

NINJA CRUNCH* | 18

Tempura fried salmon and Kani Kama krab rolled with fresh salmon and topped with tempura crunch, spicy mayo and eel sauce.

SURF & TURF ROLL* | 22

Tempura shrimp, cream cheese and asparagus topped with thinly-sliced, seared Wagyu sirloin, avocado, masago, horseradish cream, kimchi ponzu, and crispy onions.

CROUCHING DRAGON | 19

Tempura shrimp, asparagus and avocado. Topped with spicy krab mix and drizzled with eel sauce, spicy mayo and sriracha.

YUM YUM ROLL | 18

Tempura shrimp and cream cheese topped with shrimp, avocado, scallions, our signature Yum Yum sauce and a soy reduction.

ALOHA ROLL* | 21

Kani Kama krab, cucumber and avocado wrapped in nori and sushi rice and topped with tuna, mango, pineapple salsa, garlic chile and micro cilantro.

GOLDEN SPIDER ROLL* | 21 Tempura fried softshell crab, cucumber and

avocado wrapped in soy paper and sushi rice, topped with diced mango, honey wasabi, eel sauce and micro greens.

KRAB RANGOON ROLL | 20 Kani Kana krab, cream cheese, water

chestnuts and scallions are rolled and then tempura fried, served with Thai chili sauce.

Due to the hand-crafted nature of many items (and variations in vendor supplied ingredients) we cannot make a guarantee regarding the allergen content of an individual menu item. Guests with a special food sensitivity or dietory need should not rely solely on this information as the basis for deciding whether to consume a particular menu item and are individually responsible for ensuring that any such menu item meets their individual dietary requirements.

3 Gluten-sensitive items are modified to be made without gluten-containing ingredients. These kitchens are not free of gluten and thus cross-contact of gluten-free items with other food items that contain gluten is often possible.

*These items are cooked to order or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, fish or eggs may increase your risk of foodborne illness.

frozen drinks

16 OZ | \$15 24 OZ SQUEEZE BOTTLE | \$22 [Refills | \$15!]

PIÑA COLADA

DOLE Pineapple, Coco Lopez, Rumhaven Coconut and Marti Plata Rum blended and topped with a splash of Papa's Pilar Dark Rum. The world's creamiest colada.

BIG KAHUNA

Piña Colada and Big Wave Dave "swirled" with a floater of Appleton Estate 8-Yr-Old Reserve Rum.

ORANGE CRUSH

A Florida original! Vodka, 153 Grain and orange.

SWAMPWATER

A frozen swirl of Orange Crush and Big Wave Dave.

RUMRUNNER

This Florida Keys original combines 151 Rum, blackberry brandy, Crème de Banana, pineapple and lime.

BIG WAVE DAVE

Wheatley Vodka, grain alcohol and raspberry. It will get you where you want to go.

BEACH BUM

A mixture of all four of our frozen drinks. Experts only.

MIAMI VICE

If a Piña Colada and a Rum Runner had a baby, this would be it.

DREAMSICLE

An adults-only version of the classic frozen treat. Our signature Piña Colada swirled with Orange Crush.







BAMBOO BAR

From the

Jop it off WITH A FLOATER

- \$3 -

Myers's Dark Jamaican Rum Jose Cuervo Silver Tequila Stoli Blueberry, Orange, Raspberry or Vanilla Vodka 153 Grain Papa's Pilar Dark Rum Maestro Dobel Diamante Tequila Tito's Handmade Vodka

- \$5 -

take flight

BAMBOO FLIGHT | \$23

We take you around the world with these vacation classics, Blue Lagoon, Tiki Punch and Piña Colada.

DRAFT BEER FLIGHT | \$20

A 7-ounce pour of your choice of any four drafts.

FROZEN FLIGHT | \$28

A sampling of our famous frozen drinks, Piña Colada, Orange Crush, Rum Runner and Big Wave Dave.

resort classics great value.

UPGRADE TO A JUMBO SQUEEZE BOTTLE | \$7

FLORIDA SCREWDRIVER | \$15

Tito's Handmade Vodka, fresh-squeezed orange juice and muddled strawberries.

TIKI PUNCH | \$15

Appleton Estate Rum, Bacardi Dragonberry, 151 Rum and fruit juices. This tropical combination of rums deserves your attention.

BLUE LAGOON | \$15

Jose Cuervo Silver Tequila, Blue Curaçao, fresh lime, pineapple and agave. The perfect blend of tropical and tart.

PAINKILLER | \$16

Pusser's Gunpowder Proof Rum, Siesta Key Coconut Rum, pineapple, OJ, coconut and sprinkle of nutmeg. It will cure whatever ails you.

GUAVA LEMONADE | \$15

Stoli Vodka, guava, fresh-squeezed lemon, simple syrup and a splash of soda water.

TROPICAL LONG ISLAND | \$16

A spirited combination of gin, vodka, coconut rum, triple sec, simple syrup and fresh lime and pineapple juices.

SPICY WATERMELON | \$15

Jalapeno-infused Dobel Diamante tequila and Ancho Reyes Chile Liqueur find balance with fresh watermelon, lime and agave.

BAHAMA MAMA | \$15

Plantation Dark and Overproof Rums, RumHaven Coconut and Kahlua mixed with pineapple and housemade grenadine.

craffy cockfails

KEY LIME MARTINI | \$16

Tito's Handmade Vodka, Licor 43, fresh lime, simple syrup and splash of heavy cream. With a crushed graham cracker rim and lime wheel it's like Key West in a glass.

MICHTERS MULE | \$16

Michter's Bourbon, wildflower honey, ginger beer and squeeze of lemon. Served with a gingersnap cookie.

ESPRESSO MARTINI | \$16

Stoli Vanilla Vodka, Mr. Black Coffee Liqueur, Trader Vic's Macadamia Nut Liqueur, espresso and simple syrup. Served with a lady finger for the perfect post-dinner pick-me-up.

MAI TAI | \$16

Appleton's 8-Year, Orange Curacao, orgeat, lime, simple syrup and a floater of Trader Vic's Dark Rum. A nod to one of the most famous cocktails in the world.

1915 OLD FASHIONED | \$16

Old Forester 1920 and 1910 are blended with Italicus Liqueur and Bittercube
Bolivar Bitters. The bourbon lover's old fashioned.

BEES KNEES | \$16

Ford's Gin, wildflower honey, squeeze of lemon, and splash of soda water.
Garnished with a mini honey dipper and a candy bee.

draft beer

Bud Light	\$8	Kona Big Wave	\$9
Yuengling	\$9	Orange Blossom	
Featured		Pilsner	.\$9
Local Draft	\$9	Orange Blossom	
Stella Artois	\$9	City Beautiful IPA	.\$9
Miller Lite	\$8	Modelo Especial	\$9
Blue Moon	\$9		

bottles&cans

Miller High Life (16 oz can) \$7	Schofferhofer Hefeweizen Grapefruit Bier \$9
Budweiser \$7	Oyster City Mill Pond Dirty
Bud Light \$7	Blonde Ale \$9
Angry Orchard	Guinness Draught\$9
Hard Cider\$9	HARD SELTZERS
Cigar City Iai Alai IPA \$9	High Noon Hard Seltzers \$9
Coors Light \$7	
Michelob Ultra \$7	High Noon Tequila\$9
	/
Corona \$9	/ = \
Heineken \$9	



REDS House

Edna Valley Raeburn House House Louis Martini Sonoma

WHITES

House
Sonoma Cutrer
William Hill
House
Honig
House
Santa Margherita

BLUSH & BUBBLY

La Perlina Notorious Pink J Vineyards Cuvee

	TAX PARTIES
	\$9/36
Pinot Noir	\$11/44
	\$15/60
Merlo	\$9/36
	\$9/36
	- /
Cabernet	\$14/56

Chardonnay\$9	/36
Chardonnay	\$48
Chardonnay \$11	/44
Sauvignon Blanc\$9	/36
Sauvignon Blanc \$12 ,	/48
Pinot Grigio\$9	/36
Pinot Grigio	\$68

Moscato	\$10/40
Rose	\$10/40
Sparkling Wine	\$15/60



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STRAWBERRY MARGARITA

Jose Cuervo Silver, triple sec, fresh lime juice and strawberry puree served frozen with a salt rim.

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BAHAMA MAMA | \$15

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Dole Pineapple

SMOOTHIE | \$6

A blended pineapple and vanilla frozen delight! Non-alcoholic, gluten-free and dairy-free treat.



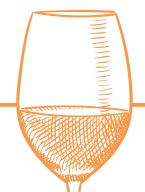
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Angry Orchard Hard Cider\$9
Cigar City Jai Alai IPA \$9
Coors Light \$7
Michelob
Ultra \$7
Corona
Heineken

Schofferhofer Hefew Grapefruit Bier	
Oyster City Mill Pond Dirty Blonde Ale Guinness Draught	
HARD SELTZERS	



REDS

House
Edna Valley
Raeburn
House
House
Louis Martini Sonoma

WHITES

House
Sonoma Cutrer
William Hill
House
Honig
House
Santa Margherit

BLUSH & BUBBLY

La Perlina	
Notorious Pink	
L Vinevards Cuve	ج

\$9/36
\$11/44
\$15/60
\$9/36
\$9/36
\$14/56

Chardonnay	\$9/36
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Pinot Grigio	\$68

Moscato	\$10/40
Rose	\$10/40
Sparkling Wine	\$15/60



CHOOSE ONE OF TWO JUMBO SQUEEZE BOTTLES



desserts



Indulgent cookies and cream ice cream loaded with hot fudge, OREO® cookies, whipped cream and a cherry.

SUPER SUNDAE | \$9

Heaping scoops of vanilla and chocolate ice cream are topped with chocolate sauce, caramel sauce, whipped cream, sprinkles and a cherry.

GHIRARDELLI® BROWNIE A LA MODE | \$9

Ghirardelli[®] Triple Chocolate Brownie topped with vanilla ice cream, chocolate sauce, whipped cream, sprinkles and a cherry.

TABLESIDE ROOT BEER FLOAT | \$8

IBC® Root Beer poured over creamy vanilla ice cream and served in a super-sized schooner glass.