

## Starters

### **Steamed Mussels 11**

*Chorizo Sausage, India Pale Ale, Garlic, Crostini*

### **Burrata Romana Flatbread 18**

*Roasted Garlic, Roasted Red Pepper, Prosciutto, Burrata, Arugula, Yellow Cherry Tomatoes, EVOO*

### **Bang Bang Shrimp 14**

*Fried Shrimp, Cabbage Slaw, Candied Pecans, Sesame Seeds, Sweet & Spicy Sauce*

### **Tomato Caprese with Burrata 12**

*Balsamic Glaze, Fresh Basil, Grilled Bread*

### **Crab Cake 16**

*Pan Seared with Braised Collard Greens, Roasted Corn Remoulade*

## Side Salads

### **Caesar 5**

*Chopped Fresh Romaine, Croutons, Parmesan Cheese, Caesar Dressing*

### **GF House Salad 5**

*Whole Artisan Baby Greens with Cucumbers, Shaved Red Onion, Avocado, Carrot, Red and Yellow Grape Tomatoes with Choice of Dressing*

## Entrée Salads

### **GF V Summer Champagne Salad 14**

*Mixed Greens, Roasted Corn, Avocado, Pickled Red Onion, Grape Tomato, Watermelon Radish, Champagne Vinaigrette*

*Add Grilled Chicken 18, Grilled Shrimp 19, or Grilled Grouper 23*

### **GF Florida Berry Salad 14**

*Mixed Greens, Strawberries, Blueberries, Raspberries, Candied Pecans & Goat Cheese, Citrus Vinaigrette*

*Add Grilled Chicken 18, Grilled Shrimp 19, Grilled Grouper 23*

## **Charbroiled Burgers**

(Served on a Brioche Roll, Lettuce, Tomato, Onion, Pickle Spear, Choice of Side)

***Beyond Burger 14***

***Eight Ounce Plantation Bay Burger 15***

## **Entrées**

☞ ***Filet Mignon ~ Five Ounce 29 ~ Twin Fives 38***

*Seasonal Fresh Vegetable, Chef's Potato*

*Choice of Blue Cheese Scallion Butter or Béarnaise Sauce*

☞ ***Blueberry Chipotle BBQ Chicken 24***

*Grilled Airline Chicken Breast, House Made Blueberry Chipotle BBQ Sauce,  
Collard Greens, Chef's Potato*

***Seafood Fra Diavolo 23***

*Mussels, Shrimp, Scallops, Fra Diavolo Sauce, Over Linguini*

☞ ***Cedar Plank Salmon 32***

*Sweet & Smokey Brown Sugar Glaze, Seasonal Fresh Vegetable, Chef's Rice*

☑ ***Roasted Tomato Spaghetti 22***

*Spinach, Chickpeas, Cherry Tomatoes, Onion, Mushrooms, Peppers, Garlic, Kalamata Olives  
Add Grilled Chicken 26, Grilled Shrimp 28*

☞ ***Pan Seared Scallops 40***

*U-10 Scallops, Lemon Caper Sauce with Herb Parmesan Risotto*

***Butcher Block & Fresh Seafood Features ~ Market Price***

~~~~~

***Please let us know if you have any special dietary requests***

☞ ***Menu items can be made gluten free***

☑ ***Menu items are vegan***

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