

Ocean Fresh Appetizers

Pimento Shrimp Toast – 13

Homemade pimento cheese spread on Jalapeno cornbread toast points topped with cocktail shrimp fresh scallions and Cholula lime sauce

Blue Claws – 18

Blue crab claws served deep fried or sautéed house style in clarified butter with, garlic, scallions, bay seasonings, lemon juice and white wine reduction. Served with grilled bread

Southern Calamari Fritti – 16

Calamari marinated in buffalo spiced buttermilk then dredged in our house seasoned white cornmeal flour then deep fried with banana peppers and served with lemon, parsley, ranch dressing and marinara

Lobster Flatbread – 18

Shrimp and lobster combined with fresh ingredients of garlic, tomato, parmesan and gruyere cheese. Topped with fresh arugula olive oil and cracked pepper

Classic Starters

Garlic Cheese Bread – 12

Our oven baked pizza dough flavored with garlic and herbs topped with mozzarella cheese and served with marinara sauce

Nacho Fresca – 14

Our famous mountain of corn tortilla chips piled with fresh ingredients. Olives, pico de gallo, scallions, jalapenos, queso sauce, shredded lettuce, sour cream, and guacamole.
Add: Chicken – \$4 / Ground Beef – \$5 / Shrimp – \$6 / Chili – \$2

Carnitas Chicken Quesadilla – 15

Carnitas chicken, grilled peppers and onions, with cheddar jack cheese in a grilled flour tortilla. Served with lettuce, pico de gallo, sour cream, and guacamole

Cheese Fries – 14

Ocean's favorite crispy fries smothered with queso sauce, cheddar jack cheese, bacon and sliced scallions *Add: Chili – \$2*

Bimini Wings – 16

House original bone-in chicken wings tossed in your choice of sauce (Mild, Hot, Garlic Parmesan, Jamaican BBQ or Beach Sauce)

Fried Pimento Squares – 12

4 squares of deep fried pimento cheese topped with smoked bacon pepper jam and baby arugula on mini brioche slider buns

Greens

Garden "House" Salad – 12

Fresh blend of romaine and Arcadian greens topped with grape tomatoes, sliced cucumber, sliced egg, smoked bacon, shredded cheese, and croutons. Served with your choice of dressing.
Add: Chicken – \$4 / Shrimp – \$6 / Grouper – MKT / Fried Oysters – \$10 / Barbacoa Beef – \$7

BBQ Chop Salad – 16

Great flavor in one bite is the idea of this hearty salad. pulled BBQ chicken and pickled red onions sits atop a mix of chopped romaine, fresh kale, carrot, tomato, black bean corn salsa and Cotija cheese tossed in a poblano avocado ranch dressing then garnished with crispy fried onions

Classic Caesar – 12

Crisp chopped romaine tossed with creamy Caesar dressing, parmesan cheese, herb garlic croutons.
Add: Chicken – \$4 / Shrimp – \$6 / Grouper – MKT / Fried Oysters – \$10 / Barbacoa Beef – \$7

Paradise Pizza Corner

Cheese Pizza 12" – \$13 16" – \$17

Pepperoni Pizza 12" – \$13 16" – \$17

Carnivore Pizza 12" – \$19 16" – \$28

House red sauce, mozzarella cheese, Italian sausage, pepperoni, pancetta, Canadian bacon, chopped bacon, ground steak

Carribbean Chicken Pizza 12" – \$17 16" – \$21

House red sauce, BBQ jerk chicken, pineapple, bell peppers and onion

Veggie Dream Pizza 12" – \$17 16" – \$23

House red sauce, mozzarella cheese, mushroom, red onion, black olive, bell peppers, tomato, spinach

Hot Chicken Pizza 12" – \$17 16" – \$21

House red sauce, pepper jack mozzarella blend cheese, kosher pickles, fried Nashville hot chicken

Americana Pizza 12" – \$18 16" – \$26

House red sauce with BBQ, ground beef, chopped bacon, kosher pickle, cheddar jack mozzarella blended cheeses. Topped with chopped lettuce, fresh sliced tomato and Sriracha ketchup

Street Taco Pizza 12" – \$19 16" – \$26

Light red sauce, barbacoa beef, white onion, cilantro, lime juice and mozzarella cotija cheese blend. Topped with Fresh Cilantro and Cholula lime sauce

Beach Delight Pizza 12" – \$22 16" – \$28

Olive oil, mozzarella cheese, tomato, basil, garlic, roasted shrimp and baby arugula

Create Your Own 12" – \$13 16" – \$17

Choose from any size crust and add any toppings of your choice. \$1.50 for 12" / \$3.00 for 16" pizzas per topping (limit 10).

Toppings:

Pepperoni, Italian Sausage, Chopped Bacon, Carnitas Chicken, Pancetta, Canadian Bacon, Ground beef, Beef Barbacoa, Chorizo, Mozzarella, Cheddar Jack Cheese, Red Onion, Bell Pepper, Tomato, Black Olive, Mushrooms, Basil, Cilantro, Spinach, Jalapenos

House Originals Served with your choice of side.

NEW! Southern Chick – 18

Chicken breast deep fried or chargrilled then topped with country ham, fried banana peppers and Swiss cheese on a toasted split top bun with lettuce, tomato, pickle and house sauce

NEW! Summer Shrimp Wrap – 20

Grilled shrimp rolled up in a flour tortilla with mixed greens, cilantro, cucumber, shredded carrot and green onion with a drizzle of chili lime sauce.

Oceans Steak Burger – 18

8-ounce steak burger lightly seasoned and topped with your choice of cheese. Served on a toasted split top roll with lettuce, tomato, pickles and onions

Grouper Sandwich – MKT

Gulf fresh grouper prepared fried, grilled, or blackened, and served on a ciabatta bun with lettuce and tomato

Mahi Fish Tacos – 18

Three flour tortillas filled with our house marinated mahi-mahi. Topped with cilantro lime slaw, scallions, and chipotle aioli with a side of sour cream, guacamole, shredded lettuce, and pico de gallo. Served grilled, fried or blackened

Barbacoa Beef Tacos – 18

Three flour tortillas filled with zesty Barbacoa beef. Topped with cilantro lime slaw, scallions, and chipotle aioli with side of sour cream, guacamole, shredded lettuce, and pico de gallo

Chicken Carnitas Tacos – 18

Three flour tortillas filled with shredded chicken carnitas. Topped with cilantro lime slaw, scallions, and chipotle aioli with side of sour cream, guacamole, shredded lettuce, and pico de gallo

Lunch & Dinner Sides

French Fries, Fresh Fruit, Cottage Cheese, Side Salad, Tortilla Chips

Signature Selections Served with your choice of side

NEW! T-1 Burger – 20

10-ounce steak burger topped with housemade pimento cheese, apple wood bacon, thick cut fries, pickled red onion, fried green tomato, arugula with our house sauce on a toasted split bun

NEW! Backwoods Grilled Cheese And Chili – 16

Smoked duck breast sliced and served on jalapeno cornbread with smoked bacon pepper jam, gruyere cheeses, smoked gouda, tomato and arugula. Served with a side cup of chili topped with cheddar, sour cream and scallions

NEW! Smoked Turkey Pimento – 15

Deli sliced smoked turkey, ciabatta, apple wood bacon, spinach, tomato and crispy fried onion with house made pimento

NEW! Edens Garden Wrap – 13

Roasted portabella mushrooms with chickpea hummus, tomato, bell pepper, onion, shredded carrot and baby arugula wrapped in a flour tortilla

Local Favorites Served with your choice of side.

Crispy Chicken Tenders – 17

Country-style fried chicken tenders served with your choice of dipping sauce

Gulf Grouper Plate – MKT

Gulf grouper prepared fried, grilled, or blackened and served with tartar sauce and a fresh lemon wedge

Gulf Shrimp Plate – 20

Tail off Gulf shrimp can be served hand breaded and deep fried, blackened or grilled. Served with spicy cocktail sauce and lemon wedge

Oyster Plate – 20

Coastal oysters hand breaded and deep fried. Served with spicy cocktail sauce and lemon wedge

Combo Plate – 28

Combine any two local favorites and enjoy two sides

Sunset Favorites

Dinner items available after 5pm. All dinners are served with side salad. No substitutions.

Grouper Florentine – 38

Fresh Grouper filet pan seared and served over garlic mashed potatoes with a creamy spinach Florentine sauce

Surf & Turf – 40

6-ounce filet of beef grilled to temperature and served over roasted broccolini and garlic mashed potatoes. Served with grilled gulf shrimp and topped with mushroom demi-glace

Shrimp Carbonara – 36

Pancetta bacon, sautéed shrimp, onion, green peas and mushrooms, tossed in a garlic cream sauce served over Spaghetini pasta. Served with garlic bread

Caribbean Snapper – 34

Fresh snapper filet pan fried in house island seasonings and served over coconut lime rice with a spiced blend of sautéed onion, pepper carrot and tomato.

Seared Scallops – 36

Large sea scallops lightly dredged in seasoned flour then pan seared in clarified butter and served over smoked gouda grits with grilled broccolini and balsamic reduction

Smoked Duck Breast – 34

Slow smoked organic duck breast seared then sliced and served over an orange ginger sweet potato puree accompanied with garlic roasted brussel sprouts

Premium Sides – 3 Available after 5pm.

Sweet Potato Puree, Garlic Roasted Brussel Sprouts, Coconut Lime Rice, Smoked Gouda Grits, Grilled Broccolini, Garlic Mashed Potatoes