



Nightly 5:00 - 10:00 p.m.

Many fine wines are also available by the glass.

Children's menu available.

White Wine

California

Chardonnay

Chalone, Monterey	29
Clos Du Bois, Sonoma	36
Jordan, Russian River	60
Kendall-Jackson Vintner's Reserve	29
Mer Soleil, Santa Lucia Highlands	78
Sebastiani Sonoma Cask, Sonoma	39
Sonoma-Cutrer, Russian River	46

Sauvignon Blanc

de Lorimier Winery "Spectrum", Alexander Valley	45
Grgich Hills Fume Blanc, Napa	55
Kendall-Jackson Vintner's Reserve	29

Germany

Piesporter, Weber	30
Riesling Kabinett, Schloss Vollrads	39

Italy

Orvieto, Antinori	29
Pinot Grigio, Maso Canali	39
Gavi di Gavi, La Scolca	45

Australia

Chardonnay, Lindemans Bin 65	27
Chardonnay, Rosemount	29
Semillon, Peter Lehmann	27

France

Côtes du Rhône Blanc, Perrin Réserve	26
Michel Redde Sancerre, Loire Valley	60
Pouilly-Fuissé, Louis Jadot	45
Puligny-Montrachet, Joseph Drouhin	99

Champagne & Sparkling Wine

Domaine Chandon Brut, California	34
Dom Perignon, France	220
Korbel Brut Rosé, California	39
Laurent-Perrier Rosé, France	120
Martini and Rossi Asti Spumante, Italy	38
Moet White Star, France	95
Piper Heidsieck Extra Dry, France	69
Roederer Estate Brut, California	56

Dessert Wine

Mer Soleil Late Harvest, California	55
Schmitt Sohne Eiswein, Germany	37

Appetizers

Floribbean Seafood Chowder

A fusion of flavors from South Florida and the Caribbean
\$6

Soup of the Day

Every day a new creation
\$5

Fried Green Tomatoes

with mustard sauce and Boursin cheese
\$6

Coconut Soaked Fried Calamari

with a trio of sauces
\$7

Shrimp Martini Cocktail

with drunken crab salad
\$9

Blue Crab Cake

with crayfish cream and house-made tartar sauce
\$10

Sautéed Jumbo Shrimp

with mango and papaya chutney and a zesty soy dip
\$11

Baked Oysters

with smoked bacon, pineapple and Asiago cheese
\$7

Bermudas House Salad

A medley of greens and vegetables
topped off with toasted sunflower seeds,
almonds and crispy chow mein noodles
\$6

Caesar Salad

Crisp Romaine lettuce, house-made garlic croutons,
grated parmesan, and creamy Caesar dressing
\$7

Entrées

All entrées are served with a house salad tossed tableside,
fresh vegetable and accompaniment of the day

Grilled Pork Tenderloin

10 ounce White Marble Farm pork tenderloin
with stewed mangos and Caribbean salsa
\$19

Pan Roasted Free Range Chicken

Marinated in fresh herbs, garlic and shallots
with a zinfandel pan jus lie
\$16

Braised St. Louis Ribs

With bourbon cannellini beans
vegetable slaw and sweet corn fritters
\$18

Steaks & Seafood

All entrées are served with a house salad tossed tableside,
fresh vegetable and accompaniment of the day

Surf & Turf

7 ounce grilled filet mignon & a 5 ounce roasted lobster tail
with drawn butter and red wine demi glace
Market Price

Grilled Filet Mignon

7 ounce filet of Angus beef tenderloin
with twin sauces of chimichurri and red wine demi glace
\$26

Grilled New York Strip Steak

10 ounce marinated Angus strip steak
with crispy shallots and a red wine demi glace
\$24

Delmonico Steak

12 ounce hand cut Delmonico
with our own red stripe mustard sauce
\$23

Roasted Salmon

8 ounce salmon fillet glazed with spiced rum and honey,
roasted on a cedar plank
with preserved lemon vinaigrette
\$19

Grilled Mahi-Mahi

Topped with a mango and avocado salsa and a mango beurre blanc
\$20

Baked Grouper

with a crab and potato crust
sauvignon blanc sauce
\$24

Pan Roasted Halibut

with a horseradish crust, wilted spinach
and a green onion butter sauce
\$23

Red House Rubbed Tuna

8 ounce fresh tuna steak
rubbed with a blend of 13 spices and pan seared
topped with a spicy fruit and rock shrimp salad
\$25

Pan Seared Local Snapper

with a pecan and crab meuniere and fresh herbs
\$23

Rustic Rubbed Scallops

Pan seared scallops rubbed in house blend of spices
drizzled with crayfish cream
\$24

Seafood Fra Diavolo

Gulf shrimp, mussels, clams and scallops
In a spiced marinara over linguini
with a garlic crouton
\$25

Red Wine

California

Cabernet Sauvignon

Veraison, Napa	79
Avalon, Napa	29
Frog's Leap, Napa	89
Jordan, Sonoma	99
Joseph Phelps, Napa	100
Louis Martini, Napa	42
Stags' Leap, Napa	99
Silver Palm, Alexander Valley	36

Pinot Noir

Acacia, Carneros	46
Beaulieu Vineyards, Napa	33
Iron Horse Estate, Sonoma	75
Echelon, Central Coast	27

Meritage & Blends

Kendall-Jackson Vintner's Reserve	39
Beaucanon Estate "Trifecta", Napa	56
deLorimier Mosaic, Alexander Valley	75

Merlot

Bogle Vineyards	28
Clos du Bois, Sonoma	45
Edna Valley Vineyard	29

Syrah

Fess Parker, Santa Barbara	49
Rock Rabbit, Central Coast	28

Zinfandel

Cline Cellars	31
Beauzeaux Blend, Napa	32

Italy

Amarone della Valpolicella, Santi	80
Brunello di Montalcino, Altesino	120
Chianti, Monrosso	26
Chianti Reserve, Villa Antinori	55

Australia

Shiraz, Green Point	48
Cabernet Sauvignon, Lindemans Bin 45	29
John Duval "Plexus", Barossa Valley	75
Merlot, Jacob's Creek	32
Cab Merlot, Cape Mentelle, Margaret River	42
Shiraz-Cabernet, Rosemount Estate	32

France

Beaujolais-Villages, Louis Jadot	33
Côtes du Rhône Rouge, Perrin Réserve	26
Chateauneuf-du-pape, Lucien Barrot	70
St. Estephe, Chateau Haut Beausejour	52

Ask about Our TradeWinds *Flavors of the Beach* Cookbook.

To better serve you, please present any coupons or discount offers at the time of ordering.

(An 18% gratuity will be added to your check for parties of 6 or more.) Shared dinners are subject to an extra plate charge.