



Open Daily 5:00 p.m. – 10:00 p.m.

727-363-2258

appetizers

boom boom shrimp 9.50

tossed in a sweet and spicy garlic pepper sauce on a bed of far east slaw

steamed blue mussels 8.50

in a white wine sauce or roasted tomato marinara

chilled shrimp cocktail 12.75

goliath gulf shrimp with spiced garlic chili cocktail sauce

seared crab cake 9.50

and mustard remoulade sauce

crispy calamari 7.75

fried calamari with a duo of sauces – pineapple sweet and sour and herbed tomato

soups and salads

french onion soup 6.75

sherry, caramelized fennel, garlic crouton, baked gruyere

soup of the moment 5.50

chef's nightly creation

bermudas house salad 6.50

mixed greens, shaved red radish, cucumber, red onion, hearts of palm and our signature housemade dressing: florida citrus vinaigrette

grilled shrimp cobb salad 14.75

marinated gulf shrimp, avocado, grape tomato, blue cheese, hard cooked egg, smoked bacon, and choice of dressing

caesar salad 7.50

hearts of romaine, parmesan brittle, creamy caesar, herb crouton

pastas

baked lobster "mac & cheese" 27.50

cheddar jack cheese and parmesan cheeses in a creamy lobster sauce with florida lobster, smoked bacon

shrimp and scallop scampi alfredo 20

sautéed shrimp and scallops with sundried tomatoes and fresh herbs over creamy parmesan linguine

wines by the glass

we have many fine wines available by the glass; ask your server for especially enjoyable pairings for each course.

dessert

dinner just isn't complete without dessert. there's always key lime pie and something chocolate.

your server will be most happy to box a dessert to take back to your room for a snack after a moonlit stroll on the beach.

want to try our 50% fewer calorie desserts? ask for an extra spoon!

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

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

ask about *flavors of the beach* tradewinds cookbook.

we are happy to discuss with you and attempt to accommodate any dietary or special needs diets. all food items are cooked to the recommended FDA food code temperatures, unless otherwise requested. consuming raw or uncooked meats, seafood, shellfish or eggs may increase your risk of food borne illnesses.

hand held entrées

(served with house made fries or choice of one side item)

lobster quesadilla 17.25

maine lobster, chorizo sausage, caramelized onions, fresh spinach, cheddar jack cheese

florida fish tacos 12.75

fried cajun spiced whitefish, soft taco shells, shaved lettuce, mix cheese, chipotle mayo and fresh pico di gallo

bermuda burger 13.75

10 oz. angus beef patty with chili-rubbed bacon, sautéed mushrooms, caramelized onion, aged cheddar cheese, fresh tomatoes and lettuce on baked brioche

grilled prime rib sandwich 16

grilled 8 oz prime rib with beer battered onion rings, horseradish cream and blue cheese on pretzel roll

off the grill

(served with choice of two sides)

from land

chef cut ribeye 16 oz.	32
filet mignon 8 oz.	31
pork chop	19
sirloin 12 oz.	28
chicken breast 8 oz.	19

from sea

gulf grouper	26.50
salmon fillet 8 oz.	22
1 pound grilled snow crab clusters	market
florida lobster tail 8 oz.	33
local fresh catch	market

sauce choices

béarnaise aioli
red wine demi glace
brandy peppercorn
peach chipotle barbeque
blue cheese gratin
fresh herb pesto
smoked tomato coulis
mango pico de gallo
lemon picatta
saffron and dill butter

add to your entrée: sautéed mushrooms and onions 3.50

complete dinner entrées

red crab crusted tilapia 25

crab crusted tilapia with rice pilaf, seasonal vegetables and a smoked tomato coulis and fresh herb pesto

bourbon bbq glazed ribs 17/25

braised st. louis ribs with jack daniels spiked barbeque, served with coleslaw, baked beans and fresh cut fries

coconut crusted shrimp 19

jumbo shrimp, hand breaded with fresh coconut, served with rice pilaf, seasonal vegetables and fresh pineapple chutney

cornmeal dusted catfish 20

fresh water catfish fillet with bacon cheddar grits, seasonal vegetables and a cajun shrimp butter

(add a small side salad to your dinner for \$2)

side choices

sides à la carte 4.25

seasonal fresh vegetables

whipped potatoes

rice pilaf

house made fries

cauliflower gratin

baked potato (add loaded for 2)