

Ahi Tuna

Pan seared with
black & white sesame seeds,
served rare & garnished with
Oriental slaw.
\$ 8

Lounge Menu

Soup

Chef's choice,
handcrafted daily using only
the freshest ingredients.
\$ 3

BBQ Pork & Vegetable Egg Roll

Hand rolled daily with
Napa cabbage, carrots &
scallions, ginger sesame sauce.
\$ 6

Gulf Coast Coconut Shrimp

With pina colada batter,
rolled in coconut and
fried golden with orange
horseradish sauce.
\$ 9

Colossal Cheese Stuffed Meatball

With marinara sauce &
grilled crostini.
\$ 6

Add to Any Salad:

Crispy or grilled chicken \$ 4
Blackened or grilled gulf shrimp \$ 5
Atlantic salmon \$ 5
Grilled, fried, or Cajun grouper \$ 8

Seafood Nicoise Shrimp Crab Salad

Grape tomatoes, eggs,
French green beans & sliced
red potatoes, atop fresh mixed greens,
tossed with a dijon vinaigrette.
\$ 10

Classic Caesar Salad

Romaine lettuce & ciabatta garlic croutons tossed
in house made Caesar dressing;
topped with Romano cheese.
\$ 7

8 Oz. Grilled Angus Burger

Grilled to your liking and
served with
lettuce, tomato, onion &
French fries.
\$ 10

Citrus & Goat Cheese Salad

Baby spinach, Belgian endive, & arugula
tossed with Florida
orange & grapefruit segments.
Drizzled with goat cheese &
orange honey vinaigrette.
\$ 9

Bay Island Black Grouper Sandwich

Hand breaded & fried, Cajun spiced or
grilled to order, served on a kaiser roll with lemon,
tartar sauce & French fries.
\$ 13

Bay Club Angus Meatloaf

Oven baked with
BBQ glaze, with
mashed potatoes
and vegetable
du jour.
\$ 12

Chicken Cordon Bleu Sandwich