

SWEET ENDINGS

SEASONAL CRÈME BRÛLÉE

rich custard base topped with
seasonal berries 9-

CHOCOLATE CHIFFON

housemade, seasonal fruit garnish 9-

TRADITIONAL KEY LIME PIE

housemade, berry coulis 9-

PINEAPPLE UPSIDE DOWN CAKE

rum caramel, almond streusel 9-

HOUSEMADE GELATO

vanilla, chocolate or sea salted caramel 6-

DRINKABLE DESSERTS

AKA MID NIGHT TINIS

CARAMEL APPLE MARTINI

new amsterdam vodka, apple pucker,
buttershots, cherry

CHOCOLATE MARTINI

new amsterdam vodka, dark godiva liqueur,
chocolate rim, cherry

LANCASTERTINI

stoli razberi and vanil vodka,
white godiva liqueur

ALMOND JOY

bacardi coconut rum, amaretto,
dark godiva liqueur

KEY LIME PIE MARTINI

stoli vanil vodka, triple sec,
pineapple juice, lime wedge

MINTINI

dark godiva liqueur, crème de menthe,
splash of baileys

ISLAND BITES

NEW ENGLAND CLAM CHOWDER

traditional cream base 11-

LIDO MAINE LOBSTER SLIDERS **N**

griddled slider buns, sea salt kettle chips mkt-

WAYGU SLIDERS **N**

horseradish crème, aged white cheddar, baby arugula,
sea salt kettle chips 17-

LOBSTER, SHRIMP, LUMP CRAB CAKE SLIDERS **N**

cajun remoulade, island slaw, sea salt kettle chips 17-

MARINATED FISH TACOS **N**

sweet-sour cabbage, pico de gallo, cilantro-lime crema,
sea salt kettle chips 17-

DUCK BACON BLT LETTUCE WRAPS

gem lettuce, sliced cherry tomatoes,
hoisin, pickled vegetables 16-

VEGETABLE SPRING ROLL

sweet-spicy cabbage, sweet chili sauce 15-

TUNA POKE **N**

scallions, macadamia nuts, shoyu-ginger vinaigrette 18-

SCALLOPS

sweet potato purée, ponzu glaze, macadamia nuts,
ginger-roasted carrots 19-

CALAMARI **N D**

banana peppers, fra diavolo, lemon aioli 15-

CHILLED JUMBO SHRIMP COCKTAIL **GF N D**

housemade cocktail sauce, lemon 19-

GF = Gluten-Free **N** = Nut-Free **D** = Dairy-Free

All substitutions during Happy Hour will be at an additional cost.

Some items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order. Consumption of raw or undercooked food may result in an increased risk of foodborne illness.

TO SHARE

CHARCUTERIE BOARD

imported and domestic cheeses and meats, grilled breads 21-

BUILD-YOUR-OWN FLATBREAD

with your choice of two toppings:
pepperoni, italian sausage, ham, chicken,
roasted tomatoes, fire-roasted peppers,
caramelized onions, black olives, artichokes,
spinach, mushrooms 16-

MARGHERITA FLATBREAD

mozzarella, roasted heirloom tomato, basil 12-

PROSCIUTTO-FIG FLATBREAD

shaved prosciutto, fig jam, balsamic glaze, arugula 14-

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MARTINI MADNESS

CUBANO

bacardi superior rum, a dash of dry vermouth,
lemon juice, simple syrup

SARASOTA SUNSET

tito's handmade vodka, st. germain,
splash of orange juice and chambord,
topped with champagne

GREEN FLASH

new amsterdam vodka, peach schnapps, midori

RASPBERRY LEMON DROP

pallini limoncello, new amsterdam citron vodka,
chambord, rimmed with sugar in the raw

CLASSICS

made with your choice of
new amsterdam vodka or bombay gin

007

splash of vermouth, shaken, not stirred

GIMLET

splash of lime juice

GIBSON

splash of vermouth and cocktail onion

FILTHY MARTINI

splash of vermouth, a dab of olive juice,
blue cheese stuffed olive

BEER

CRAFTS/IMPORTS

AMSTEL LIGHT

CORONA EXTRA

CORONA LIGHT

GUINNESS (draught can)

HEINEKEN

SAMUEL ADAMS

STELLA ARTOIS

DOMESTIC

BUDWEISER

BUD LIGHT

COORS LIGHT

MICHELOB ULTRA

MILLER LITE

O'DOUL'S (non-alcoholic)

WINES BY THE GLASS

WHITE

CHARDONNAY, MEIOMI, CALIFORNIA	11
CHARDONNAY, FREI BROTHERS	12
CHARDONNAY, KENDALL-JACKSON	11
CHARDONNAY, WILLIAM HILL	9
SAUVIGNON BLANC, MURPHY-GOODE, "THE FUME", NORTH COAST, CALIFORNIA	9
SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND	12.5
RIESLING, CHÂTEAU STE. MICHELLE, COLUMBIA VALLEY, WASHINGTON	9
PINOT GRIGIO, ECCO DOMANI, DELLE VENEZIE, ITALY	9
WHITE ZINFANDEL, CANYON ROAD, CALIFORNIA	8
LA MARCA PROSECCO	SPLIT 11

RED

CABERNET SAUVIGNON, SILVER PALM, NORTH COAST, CALIFORNIA	12
CABERNET SAUVIGNON, CARNIVOR, CALIFORNIA	10
CABERNET SAUVIGNON, PROVERB, CALIFORNIA	9
CABERNET SAUVIGNON, LOUIS M. MARTINI, SONOMA COUNTY, CALIFORNIA	13
MERLOT, COLUMBIA CREST, "GRAND ESTATES", WASHINGTON	9
MALBEC, ALAMOS, MENDOZA, ARGENTINA	9
PINOT NOIR, MURPHY-GOODE, CALIFORNIA	9
PINOT NOIR, LA CREMA, SONOMA COAST, CALIFORNIA	15.5
PINOT NOIR, J VINEYARDS, MONTEREY, SONOMA, SANTA BARBARA	15

ZERO PROOF DRINKS

MULE STRAWBERRY LEMONADE

gosling's ginger beer, fresh muddled strawberries,
cold press eureka lemon juice,
100% agave nectar

SANGRIA LITE

a light medley of fruit juices, seasonal fruits,
splash of club soda

NON-ALCOHOLIC

PANNA FLAT WATER

SAN PELLEGRINO SPARKLING WATER

ICED TEA, LEMONADE OR ARNOLD PALMER

COKE, DIET COKE, SPRITE OR GINGER ALE

