
STARTERS

new england clam chowder **N** 11-
traditional, cream based

vegetable spring roll 15-
sweet chili sauce

chilled jumbo shrimp **GFND** 19-
housemade cocktail sauce, lemon

tuna poke **D** 18-
scallions, macadamia nut, shoyu-ginger vinaigrette

flash fried calamari **ND** 15-
banana peppers, fra diavolo, lemon aioli

lobster, shrimp & crab cake **N** 17-
tangy remoulade, mango salsa

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

duck blt lettuce wraps **ND** 16-
gem lettuce, sliced cherry tomatoes, hoisin,
pickled vegetables

artisan charcuterie board 21-
imported and domestic cheeses and meats,
grilled breads

SALADS

caesar **N** 13-
parmigiano crisp, seasoned croutons

duck confit 18-
gem lettuce, torched pineapple, shaved carrots,
goat cheese, caribbean green goddess,
cherry balsamic gastrique

grilled artichoke, hearts of palm caprese **GFN** 16-
baby arugula, heirloom tomatoes, buffalo mozzarella,
balsamic drizzle, basil infused oil

house **GF** 12-
spring mix, kiln-dried cherries, almonds,
blue cheese, spicy mango vinaigrette

ENTRÉES

harissa roasted chicken **GFN** 25-
coconut sweet potato, root vegetables, olives,
cipollini onions, natural pan jus

pan-seared red snapper **GFN** 37-
ginger jasmine rice, lemongrass nage

shrimp & scallop fettuccini **N** 32-
housemade fettuccini, vodka sauce

grilled dry rub rack of lamb **GFN** 36-
truffle mashed potato, dark rum mojito glaze

macadamia nut grouper **GF** 37-
coconut sweet potato purée, mango-lime butter

grilled new york strip **GFN** 38-
truffle potato purée, sautéed mushrooms,
roasted garlic thyme jus

citrus spiced cobia **GF** 37-
charred corn grits, tasso braised greens,
lobster succotash

atlantic salmon **GF** 26-
cauliflower purée, sun-dried tomato tahini vinaigrette

scallops **GF** 35-
coriander sumac crust, cauliflower purée,
hearts of palm, sun-dried tomato pesto

grilled barrel filet mignon **GFN** 42-
truffle chive mashed potato, port peppercorn, bacon jam

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.

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

JOIN US FOR SUNDAY BRUNCH 10:30 AM TO 2:00 PM

you can make reservations for dinner or brunch online at
lidobeachresort.com

WINES BY THE GLASS

WHITE WINES

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
Prosecco, La Marca	split 11

RED WINES

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

WINES BY THE BOTTLE

SPARKLING & SWEET WINES

Korbel, Brut, California	43
Prosecco, La Marca, France	36
Champagne, Perrier-Jouet, Grand Brut, Epernay, France	139
Champagne, Veuve Clicquot, Yellow Label, Reims, France	140
Champagne, Dom Perignon, Epernay, France, 2000	354
Riesling, Chateau Ste. Michelle, Columbia Valley, Washington	34
Moscato, Castello del Poggio, Piedmont, Italy	48
White Zinfandel, Canyon Road, California	30

DRY LIGHT TO MEDIUM INTENSITY RED WINES

Pinot Noir, Murphy-Goode, California	34
Pinot Noir, MacMurray Ranch-RRV Reserve, California	78
Pinot Noir, La Crema, Sonoma Coast, California	59
Pinot Noir, J Vineyards, Monterey, Sonoma, Santa Barbara, California	42
Pinot Noir, Meiomi, California	49
Merlot, Columbia Crest, "Grande Estates", Columbia Valley, California	34
Merlot, Ghost Pines, California	51
Malbec, Alamos, Mendoza, Argentina	34

DRY LIGHT TO MEDIUM INTENSITY WHITE WINES

Pinot Grigio, Ecco Domani, Delle Venezie, Italy	34
Pinot Grigio, Maso Canali, Trentino, Italy	35
Sauvignon Blanc, Murphy-Goode, "The Fume", North Coast, California	35
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	48

DRY MEDIUM TO FULL INTENSITY RED WINES

Cabernet Sauvignon, Proverb, California	34
Cabernet Sauvignon, Carnivor, California	36
Cabernet Sauvignon, Liberated, North Coast, California	38
Cabernet Sauvignon, Frei Brothers Reserve, Alexander Valley, California	57
Cabernet Sauvignon, Intrinsic, Columbia Valley, Washington	50
Cabernet Sauvignon, Louis Martini, California	45
Zinfandel, Sin Zin, Alexander Valley, California	46
Cabernet Sauvignon, Silver Palm, North Coast, California	46
Cabernet Sauvignon, Franciscan Estate, Napa Valley, California	54
Cabernet Sauvignon, Mt. Veeder, Napa Valley, California	97
Cabernet Sauvignon, Conn Creek, Napa Valley, California	78
Cabernet Sauvignon, Stag's Leap Artemis, Napa Valley, California	109
Cabernet Sauvignon, Freemark Abbey, Napa Valley, California	90
Barolo, Marchesi di Barolo, Piedmont, Italy	105
Cabernet Sauvignon, Robert Mondavi Private Selection Bourbon Barrel, California	36
Overture by Opus One, Napa Valley, California	194
Opus One, Napa Valley, California (375ml)	184
Opus One, Napa Valley, California	380

DRY MEDIUM TO FULL INTENSITY WHITE WINES

Chardonnay, Chateau Ste. Michelle "Mimi", Horse Heaven Hills, Washington	30
Chardonnay, Orin Swift Mannequin, California	65
Chardonnay, Meiomi, California	42
Chardonnay, Sonoma-Cutrer, Russian River Valley, California	47
Chardonnay, Gary Farrell, Russian River Valley, California	66
Chardonnay, Kendall-Jackson, Vintner's Reserve, California	38
Chardonnay, William Hill, Central Coast, California	37
Chardonnay, Frei Brothers "Reserve", Russian River Valley, California	48
Chardonnay, Fess Parker Ashley's Vineyard, Santa Barbara, California	72
Chardonnay, Cakebread, Napa Valley, California	99

A \$20.00 CORKAGE FEE APPLIED TO WINE BROUGHT IN BY GUEST.