

Appetizer

SWEET CORN HUSH PUPPIES

Garlic aioli..... \$7.99

CHIPS AND SALSA..... \$6.99
with queso..... \$8.99

STUFFED MUSHROOMS

Mushroom caps packed with crab stuffing, baked and topped with hollandaise sauce\$15.99

CONCH FRITTERS

Served with our homemade cajun remoulade..... \$12.99

FLASH FRIED CALAMARI

Served with fresh cherry pepper or marinara sauce..... \$13.99

SMOKED FISH DIP

Served with crackers, jalapeños, onions, tomatoes..... \$13.99

GROUPE BITES

Served with buffalo sauce and blue cheese \$11.99

TUNA POKE BOWL

Poke sauce, 4oz tuna, cucumber, avocado, sesame seeds, wasabi dressing and flour tortilla bowl..... \$14.99

JUMBO SHRIMP COCKTAIL

Jumbo shrimp served with cocktail sauce and lemons.....\$18.99

CHEESY CRAB, SHRIMP AND ARTICHOKE DIP

Lump Crab, Shrimp and Artichokes mixed with cream cheese, mozzarella, parmesan and jack shredded cheese. Served with tri color tortilla and everything crackers\$13.99

FRIED OYSTERS

Fresh oysters fried in signature batter with cocktail and tartar sauce.....\$13.99

GRILLED SCALLOPS

three jumbo scallops grilled over sautéed spinach and lemon butter.....\$14.99

BEEF TIPS

Char-grilled marinated tenderloin, served with toasted garlic bread and hollandaise sauce\$16.99

SPINACH & ARTICHOKE DIP

Served with tortilla chips...\$10.99

NACHOS

Tri color tortilla, sharp cheddar queso cheese mixed with jalapeños, tomatoes, shredded cheese, shredded lettuce, sour cream, pico de gallo and fresh avocado\$10.99
Add chicken \$3
Add beef \$4

Fresh Oysters & Clams

“SEA” WHAT WE CAUGHT TODAY

ON THE HALF SHELL

Served over ice with cocktail sauce, horseradish and lemon

HALF DOZEN

Clams \$10.99
Oysters \$14.99

DOZEN

Clams \$16.99
Oysters \$24.99

Steamed Bar

STEAMED MUSSELS

White wine sauce, chipotle or fra diablo mussels..... \$16.99
Over pasta \$2.00

PEEL AND EAT SHRIMP

Jumbo shrimp, hot or cold seasoned with Old Bay®
Half pound\$16.99

STEAMED CLAMS

Dozen clams steamed in butter, garlic and white wine \$14.99

Consumer Information: There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

Hand Helds

Choice of One Side

LONGBOATS TACOS

Blackened, fried, grilled or jerk mahi or shrimp with shredded cheddar cheese, shredded lettuce, and pineapple salsa, served in a flour tortilla\$14.99

FRESH FISH SANDWICH

Broiled, blackened, fried, grilled or jerk on a toasted bun with lettuce, tomato
Mahi-mahi..... \$15.99
Grouper..... \$17.99

CHICKEN BREAST

Blackened, fried, grilled or jerk chicken with lettuce, tomato, and onion on a grilled bun\$15.99

DOLPHIN REUBEN

Fresh grilled or blackened mahi-mahi on grilled rye bread topped with coleslaw, swiss cheese and 1,000 island dressing....\$17.99

AHI TUNA WRAP

Fresh ahi tuna crusted in sesame seeds, with poke sauce, arugula and avocado in a tomato basil tortilla.....\$18.99

LOBSTER ROLL

Fresh lobster meat lightly dressed served cold on a buttery toasted roll with lettuce..... \$22.99

FRENCH DIP

Slow roasted roast beef served on a baguette provolone cheese, au jus and horseradish cream..... \$15.99
Add mushrooms or onions...\$1.50

BEACH WRAP

Blackened, fried, grilled or jerk chicken strips, bacon, avocado, arugula, tomato and a chipotle ranch in a tomato basil tortilla..... \$14.99

CUBAN SANDWICH

Mojo Pork, ham, swiss cheese, mustard, mayo and dill pickles on a sweet roll
grilled to perfection \$14.99

JERK MAHI SLIDERS

2 sliders, jerk mahi, lettuce, remoulade sauce, crispy onion and bacon served with fries \$14.99

BBQ PULLED PORK SLIDERS

3 pulled pork sliders, cole slaw, crispy onion and cheddar cheese.\$14.99

JLB CARIBBEAN MAHI WRAP

8oz. mahi, avocado, tomatoes, pineapple salsa, remoulade sauce and shredded lettuce, wrapped in a tomato basil..... \$16.99

PALM BEACH TURKEY SANDWICH

Turkey, bacon, lettuce, tomato, red onion, avocado, chipotle mayo, monterey jack cheese in a 5 grain\$13.99

JOIN US FOR BREAKFAST
SATURDAYS & SUNDAYS 8am – 11:45am
Fuel up after enjoying a morning paddle on our beautiful waters!

Soups & Chowders

NEW ENGLAND CLAM CHOWDER
\$6.99

CONCH CHOWDER
\$6.99

CRAB BISQUE
\$7.99

\$3.00 sharing charge. Party of 6 or more 18% gratuity is included.

Salads

Add chicken \$6 | Add shrimp \$9 | Add fish (MP)

HOUSE SALAD

Mixed greens, tomatoes, onions, cucumbers and croutons..... \$8.99

CAESAR SALAD..... \$8.99

ASIAN CHICKEN SALAD

5 Spice chicken, crisp wontons, cabbage and bok choy with asian dressing and peanuts\$16.99

SHRIMP WATERMELON SALAD

Jumbo shrimp & fresh watermelon char-grilled over mixed greens and topped with thai dressing, sprinkled with feta cheese and pistachios.....\$20.99

COBB SALAD

Tender chicken breast over mixed greens with avocado, cucumber, hard boiled eggs, crisp bacon, tomatoes and crumbled bleu cheese\$16.99

GREEK SALAD

Mixed greens, tomato onions, cucumber, bell peppers, kalamata olives, feta cheese and Greek dressing \$16.99

CRAB LOOEY

Mixed greens, grape tomato, bell peppers, pepperoncini, onion and sliced egg, topped with fresh crabmeat and finished with our own crabmeat dressing.....\$21.99

TROPICAL CRAB CAKE SALAD

Pan seared crab cake served over mixed greens with pineapple salsa, feta cheese, chipotle ranch and topped with tortilla strips.....\$21.99

JLB SALMON NICOISE SALAD

8 oz. salmon, mixed greens, tomatoes, boiled eggs, green beans, strawberries and blueberries, served with raspberry vinaigrette\$18.99

GORGONZOLA STEAK SALAD

Sliced NY strip steak, mixed greens, tomatoes, cucumber, gorgonzola cheese, garnish with crispy onions and served with balsamic vinaigrette\$22.99

DRESSINGS: Italian, Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Bleu Cheese, 1,000 Island, House Creamy Crab, Asian Sesame, Thai, Honey Mustard, Oil and Vinegar



Fresh Seafood

Choice of Two Sides

FISH OF THE DAY
Whatever the boat has brought in – mahi-mahi, grouper, salmon, or snapper. Served grilled, blackened, broiled or fried..... Market Price

FRIED SHRIMP
Large fried shrimp, butterflied, lightly battered, served with tartar and cocktail sauce\$24.99

ISLAND CRAB CAKES
Homemade, pan seared, served with a side of mustard sauce...\$34.99

CATFISH
Two deep fried or lightly floured sautéed in lemon butter.....\$23.99

ALASKAN KING CRAB
2 lbs..... Market Price

CAJUN SEARED AHI TUNA
Served with soy sauce\$24.99

FRIED SEAFOOD PLATTER
Fried Shrimp, oyster, and catfish.....\$28.99

MIXED GRILLED
Mahi, scallops and shrimp, served with caribbean rice and vegetables\$29.99



Ribs & Wings

OUR STYLE

BABY BACK RIBS
Tender because of the dry rub seasonings and a slow cooking process.
Served with two sides

FULL RACK (2-2.5 LBS)
\$26.99

HALF RACK
\$18.99

RIBS & WINGS
Served with two sides
\$23.99

CHICKEN WINGS - YOUR CHOICE!
Buffalo, Teriyaki, Bar-b-que, Thai, Garlic, Sweet & Sour or Naked
Served with bleu cheese or ranch dressing and celery sticks
Add a side for \$3.75

10 WINGS
\$14.99

18 WINGS
\$22.99



From our Grill

Choice of Two Sides

12 OZ. PRIME STEAK
\$39.99
Add Sautéed Mushrooms \$1.50 | Add Sautéed Onions \$1.50

SURF 'N TURF
6 oz. lobster tail and 8 oz. Prime NY Strip
MARKET PRICE

BEEF OR CHICKEN KABOB
Char-grilled with teriyaki sauce, mushrooms, onions and peppers, served over rice and vegetables
Chicken \$16.99 | Beef \$22.99



Add Béarnaise sauce to your steak! \$3.00



Longboat Specialties

FOR OUR FISHERMAN FRIENDS,
YOU CATCH, WE COOK!
Fish must be ready to cook, served with fries
\$17.99 per person

SINGER ISLAND SNAPPER
8 oz. snapper filet with crabmeat and lemon butter sauce, choice of 2 sides
\$24.99

STUFFED SHRIMP
Jumbo shrimp stuffed with our crabmeat blend stuffing then baked, choice of 2 sides
\$23.99

FISH 'N CHIPS
Fresh haddock, lightly beer battered, deep fried served with tartar sauce and lemon
\$21.99

JAMBALAYA
French creole recipe with andouille sausage, served over rice
With chicken \$20.99 With shrimp \$23.99 With chicken & shrimp \$26.99

Pasta

SHRIMP SCAMPI
Sautéed gulf shrimp, blended with garlic butter over linguine, served with salad and garlic bread.....\$23.99

SEAFOOD ALFREDO
Shrimp, scallops, and crabmeat in alfredo sauce, over linguine, served with salad and garlic bread.....\$28.99

Classic Burgers

Choice of One Side

CLASSIC BEACH BURGER
Lettuce, tomato, onion and pickle\$12.99
Add cheese \$1.25 | Add bacon \$2.00

PALM BEACH BURGER
Caesar salad, tomato, crisp bacon and American cheese topped with a fried egg\$15.99

CABO WABO BURGER 8 oz. ground beef on a toasted roll, that has been smeared with a cilantro butter, then topped with avocado, pico de gallo and melted Monterey Jack cheese\$15.99

VEGGIE CAPRESE BURGER
Impossible burger with arugula, fresh mozzarella, slice tomatoes and balsamic glaze\$15.99



Sides

\$3.75



FRENCH FRIES
ONION RINGS
GARLIC MASHED POTATOES
BLACK BEANS N' RICE
CARIBBEAN RICE

FRESH VEGETABLES
COLE SLAW
MACARONI & CHEESE
PLANTAIN
SAUTEED MUSHROOMS & ONIONS



Represent Local!
T-SHIRTS, HATS
AND BEACH BEVERAGE
TUMBLERS FOR SALE.
ASK YOUR SERVER!

Check out our New Pizzeria next door!

\$3.00 sharing charge. Party of 6 or more 18% gratuity is included.
Consumer Information: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Eggs

EGGS SERVED WITH CHOICE OF HASH BROWNS OR GRITS,
AND CHOICE OF WHITE, 5 GRAIN OR RYE TOAST
Add egg whites \$1.99 | Add cheese \$1.25

ONE EGG ANY STYLE \$4.99
TWO EGGS ANY STYLE \$6.99

With bacon or sausage links..... Add \$3.00
With smoked virginia ham..... Add \$4.00
With house-made corned beef hash..... Add \$6.00

STEAK AND EGG (EGG ANY STYLE)
8 oz sirloin steak (2) eggs any style served with hash brown
and choice of toast..... \$18.99

Benedictions

SERVED WITH CHOICE OF HASH BROWNS OR GRITS

EGGS BENEDICT
2 poached eggs over toasted english muffin with canadian
bacon, topped with house-made hollandaise sauce.....\$12.99

CRAB CAKE BENEDICT
2 poached eggs over toasted english muffin with fresh
crab cake, grilled sliced tomato and topped with house-made
hollandaise sauce..... \$18.99

CORNED BEEF HASH BENNY
2 poached eggs over toasted english muffin with corned beef
hash and topped with house-made hollandaise sauce.....\$17.99

French Toast Waffles and Pancakes

FRENCH TOAST..... \$6.99

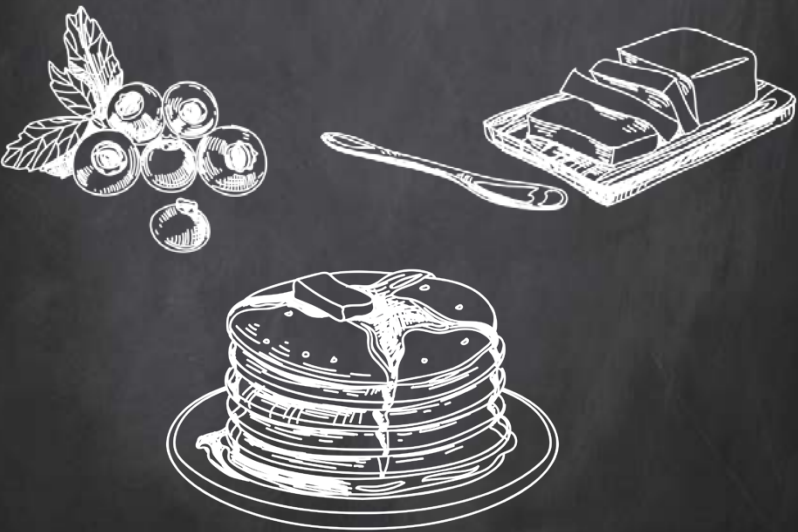
BELGIAN WAFFLE
Served with warm maple syrup, powdered sugar
and whipped cream..... \$7.99

BUTTERMILK PANCAKES (3)..... \$5.99

BLUEBERRY, STRAWBERRY OR
CHOCOLATE CHIP PANCAKES (3)..... \$7.99

Add protein to your French Toast,
Waffles and Pancakes!

With bacon or sausage...Add \$3.00
With ham...Add \$4.00
With corned beef hash..Add \$6.00



Longboat Specialties

LOW CARB – HIGH PROTEIN
3 eggs any style, bacon or
sausage, sliced tomatoes\$11.99
With ham..... Add \$4.00

EGG SANDWICH
2 eggs, choice of bacon, sausage
or ham, choice of cheese on
toasted kaiser roll. Served with
hash browns.....\$10.99
With corned beef hash...Add \$2.25

JOHNNY GRITS
Creamy grits with butter and
cheese with poached egg, bacon,
cheese, green onion, avocado
and tomato \$10.99

BISCUITS & GRAVY
2 buttermilk biscuits topped with
our homemade sausage gravy
with a scrambled egg.....\$10.99

CORNED BEEF
HASH AND EGGS
We roast our own brisket, add a
little sautéed onion, red and green
peppers, diced potatoes and then
serve a generous portion with your
choice of toast. If you haven't had
freshmade corned beef hash...
you haven't had CBH! \$13.99

HUEVOS RANCHEROS
2 eggs topped with homemade
pico de gallo, beans on a white
corn tortilla, topped with cheddar
cheese and sour cream. Served
with hash browns \$10.99

PIGS IN A BLANKET
Sausage links rolled in (2) fluffy
pancakes with lots of warm maple
syrup and (2) eggs any style. Served
with hash browns \$11.99

Omelets

ALL OMELETS SERVED WITH CHOICE OF HASH BROWNS
OR GRITS AND CHOICE OF WHITE, 5 GRAIN OR RYE TOAST
Make any omelet with egg whites add \$1.99

CHEESE
Cheddar, Swiss, American,
Provolone or Feta..... \$8.99

CREATE YOUR OWN OMELET
Pick (1) meat and
add your (4) veggies\$10.99

CRAB OMELET
With fresh crabmeat and
swiss cheese \$15.99

MUSHROOM OMELET
Sliced sautéed mushrooms
and onions with choice
of cheese\$9.99

GREEK OMELET
with sautéed onions and
peppers, fresh spinach,
fresh feta cheese..... \$10.99

CORNED BEEF HASH OMELET
Our famous house-made hash.
Made from fresh roasted kosher
corned beef briskets, sautéed
onions, red & green peppers and
diced potatoes – Topped with
swiss cheese \$13.99

Minnows

UNDER 10

PANCAKES
With sausage or bacon \$3.99
Add chocolate chips, blueberries,
or strawberries..... \$2.00

ONE EGG
With sausage or bacon
and toast \$3.99

Seniors

EGG SPECIAL
(2) eggs, (2) bacon or (2) sausage
links, hash browns or grits and
(1) cup of coffee or tea \$7.99

PANCAKE SPECIAL
(2) pancakes, (2) bacon or sausage
and (1) cup of coffee or tea..... \$7.99
Add chocolate chips, blueberries,
or strawberries..... \$2.00

Sides

ENGLISH MUFFIN..... \$1.99
1 PANCAKE..... \$1.99
TOAST
White, 5 grain, rye.....\$2.50
HASH BROWNS..... \$2.99
BACON OR SAUSAGE (4) ..\$5.99
SAUSAGE GRAVY
AND (1) BISCUIT..... \$1.99

SMOKED
VIRGINIA HAM \$4.00
GRITS\$2.99
SLICED TOMATOES\$2.99
FRUIT CUP\$3.99
CHEESE \$1.25

SUSHI

Appetizers

EDAMAME.....	\$6
TUNA TARTAR Diced tuna, masago with seaweed salad, cucumber and tomatoes with JLB sauce	\$14
TUNA TATAKI Thinly sliced seared tuna with sesame see, scallions and masago Served with ponzu.....	\$17
HAMACHI JALAPEÑO Thinly sliced yellowtail with plum sesame, scallions, jalapeño, masago, wagame and JLB dressing	\$17
SUMMER ROLL Spring mixed, cucumber, krab, shrimp wrapped in rice skin with JLB sweet chili sauce	\$8
CHELSEA'S ROLL Tuna, salmon, escolar, krab, avocado, masago, sesame seed, Japanese dressing	\$15
SASHIMI APP 3 tuna, 3 salmon, 3 escolar.....	\$17
SUSHI APP 1 tuna, 1 salmon, 1 escolar, 1 shrimp, 1 spicy tuna HR	\$17
SPICY CRACKERS Spicy tuna, avocado, crackers, masago, spicy mayo, eel sauce	\$7

Soup & Salad

MISO SOUP	\$3.5
SEAWEED	\$6
GARDEN SALAD With ginger dressing.....	\$6
SEAFOOD SALAD Fish, shrimp, krab, conch, octopus, mixed greens, avocado, cucumber, tomato with Japanese Dressing.....	\$18
SUNOMONO SALAD Conch, octopus, krab, shrimp, masago, mixed greens, cucumber sesame seed with rice vinegar	\$16
SPICY CONCH & OCTOPUS SALAD Conch, octopus, mixed greens, cucumber, tomatoes, kimchee and Japanese Dressing.....	\$16

Classic Rolls

CALIFORNIA ROLL Krab, cucumber, avocado, I/O sesame seed	\$8
TUNA ROLL Tuna, scallion with seaweed outside.....	\$11
SALMON ROLL Salmon, scallion with seaweed outside.....	\$11
SPICY TUNA ROLL Tuna, scallion, I/O sesame seed	\$12
VEGGIE ROLL Mixed green, cucumber, avocado, Takuan and asparagus with seaweed outside.....	\$9
EEL ROLL BBQ eel, cucumber, I/O sesame seed with eel sauce	\$15
SHRIMP TEMPURA Fried shrimp, cucumber, avocado I/O sesame seed with eel sauce	\$14
DRAGON ROLL Fried shrimp, asparagus, avocado with eel sauce.....	\$17
RAINBOW ROLL California roll on top with tuna, salmon and escolar.....	\$16
JB ROLL Salmon, cream cheese, scallion, I/O sesame seed	\$12

JLB Creation

Fresh Sushi starting at 1pm

SASHIMI ROLL

Tuna, salmon, escolar, cooked shrimp, krab, masago, asparagus and avocado wrapped in seaweed with JLB sauce (no rice).....

\$22

ROCK N ROLL

Tuna, salmon, escolar and cucumber on top with cooked shrimp and avocado with spicy mayo and kimchi sauce.....

\$20

GRILLE ROLL

Fried shrimp, cucumber and avocado topped with tuna salmon, escolar and yellow tail with spicy mayo, kimchi and eel sauce

\$18

NICOLE'S ROLL

Fried shrimp, cucumber and avocado topped with spicy tuna with spicy mayo.....

\$17

VOLCANO KRAB

Baked mixed krab with mayo on top California roll with eel sauce..

\$18

VOLCANO LOBSTER

Baked mixed lobster meat, krab, masago and mayo on top shrimp tempura roll with eel sauce

\$30

BLACK DRAGON

Shrimp tempura, Krab, cream cheese, asparagus and avocado on top with eel with masago and eel sauce

\$22

Sashimi / Sushi

\$(pieces) SASHIMI / SUSHI	\$(pieces) SASHIMI / SUSHI
TUNA	\$5(2) / \$4(1)
ESCOLAR	\$5(2) / \$4(1)
SHRIMP	\$5(2) / \$3(1)
OCTOPUS	\$5(2) / \$4(1)
UNAGI (eel).....	\$9(1) / \$5(1)
IKURA.....	\$7(1) / \$4(1)
SALMON	\$5(2) / \$4(1)
HAMACHI.....	\$5(2) / \$4(1)
KRAB	\$5(2) / \$3(1)
CONCH	\$5(2) / \$4(1)
IKA (squid)	\$6(2) / \$4(1)
QUAIL EGG	\$4(2) / \$3(1)
MASAGO	\$4(1) / \$3(1)

**All other specials are on market price

Handroll

TUNA HR.....	\$6	SALMON HR.....	\$6
ESCOLAR HR	\$6	HAMACHI HR.....	\$6
UNAGI HR	\$7	SPICY TUNA HR.....	\$6
SHRIMP TEMPURA	\$8	CAL HR.....	\$6

Combo Platter

1 California roll (8 pieces), 1 tuna sushi, 1 salmon sushi, 1 escolar sushi, 1 tuna sashimi, 1 salmon sashimi, 1 escolar sashimi (substitute tuna for spicy tuna for \$1).....

\$18

Combo - \$10

1:00pm - 5:00pm

- 4 pcs. CALIFORNIA ROLL + 1 can SAPPORO
- 4 pcs. SHRIMP TEMPURA + 1 can SAPPORO
- 2 pcs. SUSHI (choice of 2: Tuna, Salmon, Escolar, Krab) + 1 CAN SAPPORO
- 2 pcs. SPICY CRACKERS + 1 can SAPPORO

*Choice of Sapporo, Kirin or Kirin Light

Drinks

Happy Hour / Regular

HOT SAKE	bottle \$8 / bottle \$12
LYCHEE SAKE Home made	glass \$8
SAPPORO	can \$10
KIRIN	\$4 / \$7
KIRIN LIGHT	\$4 / \$7

\$3.00 sharing charge. Party of 6 or more 18% gratuity is included.

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COCKTAILS



Signature Cocktails

- JLB PEACH ICED TEA
Tito's vodka, peach schnapps, peach puree
and unsweetened iced tea \$7.50
- SINGER ISLAND COOLER
44 North Huckleberry Vodka, berries,
lemonade and Sprite \$7.50
- FRENCH MARTINI
Grey Goose vodka, chambord,
pineapple juice..... \$9.50
- GOOMBAY SMASH
Dark, white and spiced rums with
oj and pineapple\$9.00
- BACARDI FLAVORED RUM
ISLAND BEACH BUCKET \$15.00

- BLUEBERRY LEMONADE
Grey Goose Le Citron vodka, blueberry puree,
lemonade and splash of sprite,
garnish with blueberries and lemon \$8.50
- ESPRESSO MARTINI
Van Gogh Espresso vodka, Stoli vanilla,
and a splash of Bailey's Irish cream \$9.50
- STRAWBERRY FROSÉ
Strawberry puree, Rosé wine and garnished
with fresh strawberry \$7.50
- GREY GOOSE PEAR MOSCOW MULE
Grey Goose Pear vodka, fresh lime juice
and ginger beer \$8.50



- LONGBOATS MARGARITA
Altos 100% Agave Tequila
\$11.50



Jlb Specials

- SEASIDE SANGRIA
16 oz. white or red.....\$7.00
- MIMOSA
Single split\$7.00



With so many to love,
we change things up from time to time

Please ask server for our current **CONSTANTLY UPDATED LIST**

WINE LIST



DON'T FORGET
JLB HAPPY HOUR
Mondays - Fridays
2pm - 6pm
Saturdays & Sunday
2pm - 6 pm (Bar Only)

White Wines

	GLASS	BOTTLE
House Wine		
Sycamore Lane Wine (All Varietals)	\$6	–
Champagne		
J Roget, splits, CA	\$6	–
Ruffino, Prosecco (splits), Italy	\$7	
Wycliff, (750ml), CA	–	\$18
Rose		
Charles Smith, Band of Roses, WA	\$8	\$28
Riesling		
Kung Fu Girl, WA	\$8	\$28
Pinot Grigio		
Villa Pozzi, Italy	\$7	\$20
Santa Margherita, Alto Adige, Italy	\$14	\$52
Sauvignon Blanc		
Oyster Bay, Marlborough, NZ	\$8	\$28
Kim Crawford, Marlborough, NZ	\$12	\$42
Chardonnay		
Wente, Livermore Valley, CA	\$8	\$28
Rodney Strong, Sonoma County, CA	\$9	\$32
Simi, Sonoma, CA	\$12	\$44
La Crema, Sonoma, CA	–	\$52
Ferrari Carrano Reserve, Carneros, CA	–	\$70

Red Wines

	GLASS	BOTTLE
Pinot Noir		
Seaglass, Santa Barbara County, CA	\$9	\$32
Meiomi, Coastal, CA	\$12	\$44
La Crema, Sonoma Coast, CA	–	\$54
Mertot		
Columbia Crest Columbia Valley, WA	\$9	\$32
Varietals		
Ruta 22, Malbec, Mendoza	\$8	\$28
Cabernet Sauvignon		
Josh, CA	\$9	\$32
Uppercut, CA	\$10	\$35
Franciscan, Napa, CA	–	\$52
Beringer Knights Valley, Knights Valley, CA	–	\$65
Mt. Veeder, Napa, CA	–	\$90



BACARDÍ
FROZEN
Mango, Peach, Strawberry,
Piña Colada, Rum Runner
and Margaritas



FLAVORED MOJITOS
Classic, Peach,
Mango, Blueberry
and Strawberry



FLAVORED MARGARITAS
Classic, Peach, Mango,
Blueberry and Strawberry

Add a floater for \$3.00

Beverages

- SOFT DRINKS\$2.99
- ICED TEA\$2.99
- COFFEE\$3.50
- HOT TEA\$3.25
- HOT CHOCOLATE\$2.75
- MILK\$3.25
- CHOCOLATE MILK ...\$3.25
- FRUIT JUICES**
Orange, Chilled Tomato,
Grapefruit, Apple,
Cranberry, or Pineapple
- Small Glass\$4.25
- Large Glass\$6.25

Represent Local!

T-SHIRTS, HATS AND BEACH BEVERAGE TUMBLERS FOR SALE. ASK YOUR SERVER!

GIFT CERTIFICATES AVAILABLE

BOOK US FOR YOUR NEXT DINING EVENT!

Our restaurant is perfect for group events and special occasions. Reserve your island party.

All alcoholic beverages sold must be consumed on property, drinking off property is illegal.
Bartenders will not pour drinks in to-go cups. Party of 6 or more 18% gratuity is included