

On Ice

Oysters*

Cocktail Sauce and Horseradish
East Coast 29 West Coast 39

Clams*

Cocktail Sauce and
Horseradish 25

Seafood Trio for Two*

Oysters, Clams and Jumbo Shrimp 47

Appetizers

New England Clam Chowder

Cream Based Chowder with Clams, Onions and Potatoes
Served in a Sourdough Bread Bowl 9.75

Crispy Zucchini Chips

Marinara Sauce and Basil Aioli 9.75

Coconut Shrimp

Sweet Chili-Garden Vegetable Aioli and
Mango Slaw 21

Crab Nachos

Crab Meat, Marinated Sweet Onions and Tomatoes,
Jalapeños, Cheddar Grit Sauce, Guacamole,
Toasted Cumin and Lime Sour Cream 29

Calamari

Fried Golden Brown, Basil Aioli and
Tomato Dipping Sauce 19

Key West Conch Fritters

Conch Fritters with Calypso Sauce 15

House Dinner Salad

Mixed Field Greens, Crumbled Blue Cheese,
Tomatoes and Cabernet Onions
White Balsamic Peppercorn Dressing 15

Gazpacho

A Chilled Classic 9.5
Add Jumbo Lump Crab 7

Jumbo Shrimp Cocktail

Housemade Cocktail Sauce and Mustard 22

Truffled Gorgonzola Fries

Truffle Oil and Gorgonzola Cheese 9

Empanaditas

Chorizo, Manchego Cheese,
Cascabel Chile Sauce 17

Jumbo Lump Crab Cakes

Summer Corn, Tomato and
Cole Slaw Rémoulade 28

Ceviche of the Day

Citrus, Tropical Fruit, Fresh Herbs,
Crispy Yuca and Plantain Chips 19

Hearts of Romaine Salad

Whole Grain Mustard Dressing, Oven-Cured Tomatoes,
Hearts of Palm and Focaccia Crouton 14.75

Grilled Chicken 19.5 Roasted Shrimp 24
Crab Cake 27.25

The Sampler For Two

Conch Fritters, Coconut Shrimp and Crab Nachos 46

Crab Artichoke Dip for Two

Crab Meat, Artichoke Hearts, Piquillo Pepper, Iggy Vellas Jack Cheese,
Baguette Croutes and Yuca Chips 28

*To ensure the highest quality of oysters, the variety of oysters may change on a daily basis.
As a courtesy to our guests, please refrain from using cellular telephones in the restaurant.*

Entrées

Any fish selection can be prepared blackened, broiled, pan-seared or grilled.

Mahi Mahi

Pan Seared, Roasted Tomato Risotto, Broccolini, Charred Lemon 37

Boston Cod

Pecan Crusted with Citrus Mashed Potatoes, Jicama Mango Slaw and Coconut Lime Sauce 39

Jumbo Lump Crab Cakes

Summer Corn, Green Beans, Tomatoes, Smashed Potatoes and Cole Slaw Rémoûlade 43

Snapper

Hearts of Palm "Slaw", Pineapple Reduction 39

Pistachio Crusted Salmon Salad

Spinach, Avocado, Strawberry, Mango, Queso Fresco, Cointreau Reduction and Strawberry Vinaigrette 28

Lobster Tails

Twin Cold Water Tails, Florida Corn and Potato Salad 64

Sea Bass

Grilled, Corn and Edamame Succotash with Bacon, Avocado and Cilantro Butter 40

Seafood Club

Maine Lobster and Jumbo Lump Crab Salad on Brioche with Bacon and Truffle Fries 30

Cajun Burger*

Blackened Burger, Jalapeño Peppers, Avocado, Marinated Tomatoes, Pepper Jack Cheese and Cajun Fries
Served on a Seeded Brioche Bun 19.5

The Breakers Burger*

Shaved Lettuce, Thinly Sliced Tomato, Pickle, Ketchup and Mayonnaise
Served on a Poppy and Sesame Seeded Brioche Bun 17

Grilled Filet Mignon*

Crab "Stuffed" Potato, Broccolini, Roasted Beets and Pepper Butter 49

Conchiglie Rigate Garlic Pasta

Sea Shell Pasta, Oven Roasted Tomatoes and Spinach, With Roasted Garlic Cream Sauce 22

Grilled Chicken 29

Roasted Shrimp 35

Mahi Tacos

Plantain Crusted or Grilled, Black Beans, Cascabel Chile Sauce, Pickled Cabbage,
Mango Salsa, Queso Fresco 26

Salmon

Grilled with Smashed Bliss Potatoes, Sea Salt Grilled Asparagus and Lemon Spring Onion Butter 35

Day Boat Salad

Local Daily Catch, Mixed Greens, Hearts of Palm,
Roasted Golden Beets, Oranges, Pecans, Wild Flower Honey, Tangelo Vinaigrette 28

On The Side

Grilled Asparagus 9

Sautéed Broccolini 9

Sautéed Spinach 9

Black Beans and Rice 9

Crab Stuffed Mashed Potatoes 12

All prices are subject to service charge and state sales tax.

**Consuming raw or under cooked meats, poultry, seafood and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*