

### STARTERS

**CRISPY BRUSSELS SPROUTS** V  
Roasted organic Brussels sprouts with  
Dijon aioli or sweet chili sauce | \$10

**SOUTHWEST EGG ROLLS**  
Chicken, Pepper Jack cheese, spinach,  
corn, black bean, and garlic rolled in  
crispy tortilla with avocado ranch | \$12

**FRIED CALAMARI**  
Crispy fried with banana peppers  
and marinara sauce | \$13

**QUESADILLA**  
Fire-roasted corn, pico de gallo,  
scallions, Monterey Jack and cheddar  
cheese with piquillo cream | \$11

**ONION RINGS**  
Beer battered with sweet chili  
dipping sauce | \$9

### SOUP AND SALADS

**NEW ENGLAND CLAM CHOWDER**  
Fresh chopped clams and Idaho potatoes  
in a thick cream sauce | \$7

**CAESAR SALAD**  
Tender romaine lettuce with  
creamy dressing, Parmesan cheese  
and herb focaccia croutons | \$11

**SPINACH BACON SALAD** GF  
Baby spinach, red onion,  
applewood bacon, hardboiled egg,  
and warm bacon vinaigrette | \$12

**APPLE SALAD** GF  
Arugula, almonds, feta cheese,  
red onion, mission figs, and Fuji apple,  
with balsamic vinaigrette | \$13

**CAPRESE SALAD** GF  
(TOMATO OR WATERMELON)  
Vine ripe tomatoes or watermelon,  
fresh mozzarella, and fresh basil,  
with balsamic glaze and olive oil | \$12

#### Salad Additions

CHICKEN | \$6 • SHRIMP | \$8

SALMON | \$10 • GROUPER | \$15

Prepared grilled, blackened, or Cajun

### BEVERAGES

COKE, SPRITE, DIET COKE  
COKE ZERO, CLUB SODA | \$3

ICED TEA | \$3 • LEMONADE | \$3.5

RASPBERRY ICED TEA | \$3.5

COFFEE | \$2.5 • ESPRESSO | \$4

SEASONAL REFRESHER | \$4

PROBIOTIC SODA | \$5.5 • INFUSED WATER

### Dessert

KEY WEST KEY LIME PIE | \$6.5

APPLE PIE  
With vanilla ice cream | \$6

FRESH FRUIT SORBET  
Sorbet featuring seasonal fruits | \$5

### SANDWICHES AND WRAPS

Served with a side of fries, coleslaw, or fruit.

SUB SWEET POTATO FRIES | \$2 • SUB ONION RINGS | \$3

**ASIAN CHICKEN CRUNCH WRAP**  
Spinach tortilla, shredded cabbage, carrots,  
Chow Mein noodles, and teriyaki sauce | \$14

**TURKEY CRANBERRY SANDWICH**  
Roast turkey, creamy Brie,  
cranberry apple jam, and arugula  
on toasted cranberry walnut bread | \$13.5

**CHICKEN PARMIGIANA SANDWICH**  
Fried chicken breast, fresh mozzarella,  
basil, and marinara sauce  
on ciabatta roll | \$15

**AMERICAN BURGER**  
Half pound custom burger served on a  
toasted brioche roll with lettuce, tomato,  
onion, pickle and a choice of American,  
Swiss, provolone or cheddar cheese | \$13  
ADD BACON | \$2

**GYRO SANDWICH**  
Pita bread filled with beef and lamb,  
tzatziki sauce, tomato, cucumber,  
and onion | \$15

**BEEF BRISKET  
GRILLED CHEESE SANDWICH**  
Slow roasted beef brisket, bacon,  
onion jam, and Gouda cheese  
on sourdough bread | \$16

**NEW ENGLAND LOBSTER ROLL**  
Maine lobster, Bibb lettuce with chive aioli  
on a New England roll | \$24

**FISH SANDWICH**  
Grilled, seared or blackened  
fish of the day with lettuce, tomato,  
pickle and onion with house remoulade  
on toasted brioche bun | \$MKT

### BOWLS

**SHRIMP FAJITA BOWL** GF  
Shrimp, rice, black beans,  
pepper & onions, pico de gallo,  
sour cream, and guacamole | \$13.5

**SALMON POKE BOWL** GF  
Jasmine rice, edamame, avocado,  
cucumber, carrots, red cabbage, cilantro  
with a ginger vinaigrette | \$15

**TERIYAKI CHICKEN BOWL**  
Jasmine rice, broccoli, peppers, carrots,  
and avocado | \$13.5

**MEDITERRANEAN POWER BOWL** GF V  
Tri-colored quinoa, heirloom cherry  
tomatoes, cucumbers, red onion,  
chickpeas, olives, and tzatziki sauce | \$15

### WRIGHT CHOICE

*Each dish on our Wright Choice menu is 700 calories or less and designed to accommodate guests looking to enjoy mindful portions.*

**SALMON & BEET SALAD** (620 cal) GF  
Baby arugula, radicchio, goat cheese,  
Florida oranges, fennel,  
orange honey vinaigrette | \$18

**GRILLED PORTOBELLO  
MUSHROOM ORZO** (515 cal)  
Sautéed spinach, marinated portobello  
mushroom, caramelized onions,  
sweet potato orzo and pesto oil | \$17

**BAJA SHRIMP TACOS** (645 cal) GF  
Charred corn tortillas, grilled shrimp,  
honey lime cabbage slaw, avocado aioli  
and cotija cheese | \$14.5

**BLACK BEAN  
SWEET POTATO BURGER** (620 cal) V  
Vegan handmade burger served on a  
brioche bun with lettuce, tomato,  
onion, and pickle | \$14

### ENTRÉES

**ROTISSERIE CHICKEN** GF  
Slow roasted half chicken with mashed  
potatoes, gravy and green beans | \$16.5

**SAUTÉED GROUPER** GF  
Sweet corn risotto, sautéed spinach,  
red pepper coulis, and corn relish | \$28

**MAPLE SALMON**  
Maple pecan encrusted salmon,  
mashed sweet potato, and asparagus | \$22

**SHRIMP CARBONARA**  
Sautéed gulf pink shrimp over  
angel hair pasta with fresh green peas,  
spinach, garlic, Parmesan cheese,  
applewood smoked bacon and  
Alfredo sauce | \$20

**SHRIMP POMODORO**  
Cream pasta with artichokes, heirloom  
tomatoes, and garlic bread | \$21

**HONEY APPLE CRANBERRY  
PORK CHOP** GF  
Frenched center cut pork chop with  
mashed potatoes and green beans | \$21

**FILET MIGNON** GF  
Beef filet, mashed potatoes,  
wild mushrooms, demi glaze,  
and fried leeks | \$30

**NEW YORK STRIP STEAK** GF  
10 oz Angus beef strip steak with  
baked potato and green beans | \$28

**RISOTTO**  
Creamy risotto with applewood bacon,  
roasted garlic, Parmesan cheese | \$9

**FISH FRY**  
Traditional Icelandic cod, tempura,  
and tartar sauce, served with  
French fries and coleslaw | \$16.5