

Pool Side Cocktails

Strawberry Mule	19
Tito's, Strawberry Puree, Lime Juice, Ginger Beer	
RC Lemonade	19
Ketel One Citron, Stoli Razberi, Lemonade, Raspberry Puree	
Coco Pina Colada	21
Don Q Coco Rum, House Blend Pina Colada	
Mango Monkey	21
Sandy Feet Mango & Cilantro Rum, Mango Puree, Banana Puree, Kahlua Floater	
Hot & Spicy	19
Tanteo Jalapeño Tequila, Triple Sec, Fresh Lime Juice, Agave Nectar	
Daiquiri	18
Puree of choice, Rum, Agave Nectar	
Crooked Arnold Palmer	18
Firefly Iced Tea Flavored Vodka, Lemonade	
Coco Rita	19
1800 Coconut Tequila, Cointreau, Coconut Cream, Lime Juice, Agave Nectar	
Passionfruit Mojito	20
Don Q Passion, Mint, Lime, Passionfruit Puree, Prosecco	

Hops

LOCAL CRAFTED 9

Funky Buddha "Hop Gun"
Cigar City Brewery "Florida Cracker"
Wynwood Brewing "La Rubia"

DOMESTIC 7

Bud Light
Budweiser
Michelob Ultra
Miller Lite

IMPORTED 8

Heineken
Heineken 00
Stella Artois
Corona
Corona Light

DRINKS

Light & Refreshing

Ketel One Botanicals 18

Cucumber & Mint OR Grapefruit & Rose
Infused Botanicals with Club Soda

Aperol Spritz 15

Aperol, Club Soda, Prosecco

Have to Have

The Ultimate 23

Espolon Tequila, Agave, Lime Juice, Grand Marnier

Ready to Go

Truly 9

Assorted Flavors

Bubbles & Wine

SPARKLING

La Marca Prosecco	14/58
Laurent-Perrier	24/130
Veuve Clicquot Yellow Label	26/135
Veuve Clicquot Rose	28/140

ROSE

The Palm	15/52
Chateau Miraval	18/72

WHITE

Nautilus, Sauvignon Blanc	17/68
Terlato, Pinot Grigio	17/68
Joseph Phelps, Chardonnay	20/80

RED

Meiomi, Pinot Noir	18/72
Noble Tree, Cabernet Sauvignon	16/64

POOL SIDE CAFÉ MENU

Starters

Smoked Fish Dip 14
Pickled Hot Peppers, Crostini

Hummus 16
Grilled Naan, Vegetables

Old Bay & Butter Red Shrimp 19
Grilled Bread & Herbs, 1 lb.

Fried Calamari 18
Spicy Aoli

Thai Style Veggie Spring Rolls 19
Spicy & Sweet Sauce

Favorites

Catch of the Day 36
Seasonal Vegetables with Salsa Verde

The Bootleg Burger 21
Thick Cut Bacon, Sharp Cheddar, Lettuce
Tomato, Onion, Chipotle Aioli

Blackened Fish Sandwich 29
Slaw, Lemon Pepper Aioli, Lettuce,
Tomato, Brioche

Southern Fried Chicken Sandwich 19
Bibb Lettuce, Pickles, Maple Sauce

Raw Bar

1/2 Dozen Oyster 21
Champagne Mignonette,
East Coast

Shrimp Cocktail 24
Cocktail Sauce

Tuna Poke 22
Chilli Soy Sauce, Nori, Sesame,
cucumber, Tostones

Greens

**Catch of the Day
Farmers Salad** 34
Summer Vegetables, Tomato, Fennel,
Radish, Lemonette

Caesar Salad Pecorino, Herb 14
Croutons, Anchovies, Caesar
Dressing
- Add: Shrimp 12, Chicken 10

Desserts

Key Lime Pie Bar 15

20% Gratuity will be added to parties of 6 or more
For your convenience, 20% Gratuity will be added to your check if you choose to leave without signing
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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