



Pool Bites

Roasted Corn Salsa 14

Charred Tomato and Poblano Pepper, Corn, Black Bean,
White Corn Tortilla Chips

Chicken Wings 17

Choice of Sauce: Buffalo or Orlando Hot Spice with Celery Sticks
Choice of Dressing: Bleu Cheese or Ranch

Rock Shrimp Ceviche* 19

Sweet Peppers, Cucumbers, Tomato, Lime, Cilantro, Corn Tortilla

Caesar Salad 15

Romaine Lettuce, Garlic Parmesan Dressing, Polenta Croutons
Add Chicken 7
Add Mahi 12

Korean Noodle Salad 17

Rice Noodles, Bok Choy, Cabbage, Bean Sprouts, Cucumber, Kimchee,
Cashews, Bibim Sauce
Add Chicken 7
Add Mahi 12

Dynamite Shrimp Bowl 23

Tempura Rock Shrimp, Dynamite Sauce, Seasoned Sushi Rice,
Smoked Eel Sauce, Avocado Crema, Scallion,
Crispy Wonton, Lotus Chip

Grilled Chicken BLT 19

Char-Grilled Chicken, Applewood Smoked Bacon, Tomato, Boston
Bibb Lettuce, Crispy Onion, Chipotle Aioli,
Ciabatta Bread

Peppered Turkey & Fresh Mozzarella 18

Arugula, Roasted Tomato, Pesto Aioli, Focaccia Roll

Buttermilk-Battered Chicken Crisps 17

Honey Mustard Sauce

Classic Burger* 20

8oz Angus Patty, Lettuce Tomato, Onion, Pickle,
Choice of Cheese

Pizza

Diablo Pizza 18

Smokey Marinara, Spicy Sausage, Sopressata,
Caramelized Onions,
Mozzarella, Cherry Perry Aioli, Arugula

Pepperoni Pizza 17

Tomato-Basil, Mozzarella

Sides

Waffle Fries 8

Onion Rings 8

Fruit Salad 9

Prices exclusive of tax and gratuity; for parties of 6 and more an 18% service charge will be applied to all checks, but can be adjusted at your discretion.

We are happy to discuss with you and attempt to accommodate any dietary restrictions.

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. *Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.



CRAFT COCKTAILS

Original Mai Tai 17

Trader Vic's Dark Rum, Orange Curaçao, Fresh Lime,
Orgeat Syrup

or

Cabana's Fruity Mai Tai 17

Papa's Pilar Light and Dark Rum, Fresh Pineapple,
Fresh Lime, Fresh Lemon, Orgeat Syrup with
Muddled Cherries, Oranges and Rock Candy Syrup

Solstice Margarita 20

Jalapeno-Infused Casa Dragones Blanco,
Muddled Cucumber, Agave Nectar, Fresh Lime,
Watermelon Purée

The Bison Berry 16

Beluga Noble Vodka, Rockey's Botanical Liqueur,
Fresh Strawberries, Fresh Blueberries, and Fresh Lemon

Tahitian Splash 18

Papa's Pilar Light and Dark Rum, Coconut Cartel Rum,
Pineapple Juice, Mango Puree, Crème de Banana,
Coco Lopez

Lime in the Coconut 16

Coconut Cartel Rum, Don Q Limon, Malibu,
Fresh Lime, and Cream de Coco

Creamsicle 17

Jameson Orange, Vanilla Bean Infused Absolut,
Fresh Orange, Fresh Lemon and Agave

Mo-Tito 18

Tito's Handmade Vodka, St. Germain Elderflower
Liqueur, Mint Syrup, Fresh Lime, Club Soda
Add Fresh Berries \$1

FROZEN LIBATIONS 17

Add a Siesta Key Spiced Rum or Toasted Coconut Rum Floater \$5
Piña Colada, Strawberry, Mango, Raspberry,
Rum Runner, Margarita and Banana
All Frozen Libations Available as Non-Alcoholic for \$10

DRAFT BEER

Phins & Feathers, Pale Ale 9
Islamorada, Channel Maker, IPA 10

CANNED BEER 9

Domestics

Budweiser
Bud Light
Michelob Ultra

Imports

Corona Light
Corona
Heineken

CRAFT BEER

Green Bench, Postcard Pilsner 10
Phins & Feathers, Pale Ale 9
Florida Avenue, Dead Parrot Lager 10

WINE

White

Glass Bottle

La Marca, Prosecco, IT.....11.....44
Callaway, Chardonnay, CA.....11.....44
Gabbiano, Pinot Grigio, IT.....10.....40
Whitehaven, Sauvignon Blanc, NZ.....14.....56

Reds

Callaway, Cabernet Sauvignon, CA.....11.....44
Stemmari, Pinot Noir, Italy.....12.....48
Phrophecy, Red Blend, CA.....11.....44

CANNED COCKTAILS

High Noon, Vodka Seltzer 12

choice of

Lime or Pineapple

Recess, Zero Proof Mocktail 10

Lime Margarita



KIDS' MEALS

Kids 3 - 9 years

Cheese Pizza 12

Pepperoni Pizza 13

Items Below Served with Seasoned Waffle-Cut Fries

Kids Quarter Pounder Cheeseburger 12

Chicken Fingers 13

Hot Dog 11

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