BEER

Pints On Tap

Classic Ale, Naples Beach Brewery 5.0 ABV 5.99
Floridian Hefeweisen, Funky Buddha 5.2 ABV 5.99
Ft Myers Light Pilsner, Ft Myers Brewery 4.2 ABV 5.99
Big Boca Ale, Fat Point, Punta Gorda 5.1 ABV 5.99
Channel Marker IPA, Islamorada Brewery 5.2 ABV 5.99
Last Laugh IPA, Palm City, Ft Myers 7.0 ABV 5.99
Sweetwater Blue Wheat Ale, Atlanta 4.6 ABV 5.99
Stella Artois Lager 5.99
Yuengling Lager (Americas Oldest Brewery) 4.99
Guinness Stout 5.99
Stout & Lager (Black & Tan) 5.99
Bud Light 4.99
Rotating Tap 5.99

In Bottles

Lights
Miller Lite 4.99
Coors Light 4.99
Mich Ultra 4.99
Corona Light 5.99

Popular Lagers
Budweiser 4.99
Corona 5.99
Heineken 5.99
Sam Adams 5.99

Also On Board
Blue Moon Belgian Wheat 5.99
Islamorada Citrus Ale 5.0 ABV 5.99
Modelo Especial 5.99
Dos Equis Especial 5.99
Lagunita’s IPA 6.2 ABV 5.99
Hanalei Island IPA 4.5 ABV 5.99
Black Cherry Hard Seltzer (GF) 5.99
Angry Orchard Crisp Cider (GF) 5.99
Heineken 0.0 (NA) 4.99

WINE

Whites by the Glass/Bottle

Josh Chardonnay, California 8.99/36.00
Simi Chardonnay, Sonoma County 11.99/48.00
Ecco Domani Pinot Grigio, Italy 8.99/36.00
Snap Dragon Resiling, California 8.99/36.00
Brancott Sauvignon Blanc, New Zealand 8.99/36.00
Rosé D’Anjou, Rosé, France 8.99/36.00
Joel Gott Pinot Gris, Willamette Valley 10.99/44.00
Gemma Di Luna Moscato Split 10.99
Chandon Brut Split 11.99
Mimosas 8.99

Reds by the Glass/Bottle

Wente Cabernet, Livermore Valley 8.99/36.00
Layer Cake Cabernet, California 11.99/48.00
Seaglass Pinot Noir, Santa Barbara 10.99/44.00
Tamari Malbec, Argentina 8.99/36.00
Upshot Red Blend, Sonoma County 11.99/48.00
Sangria, Spain 8.99

House Selections By The Glass 7.99
Chardonnay, Cabernet, Merlot & Pinot Grigio
**TODAYS CATCH**

**THE CATCH PLATTER**
Today’s fish filet prepared and presented as described by your server. 18.99

**CATCH AND ARTICHOKE & HEARTS OF PALM SALAD**
Grilled or blackened with a salad of mixed spring greens, cucumber, tomato, crumbled gorgonzola cheese and walnuts. With 100% pure maple vinaigrette dressing. 17.99

**CATCH OVER A CAESAR SALAD**
Grilled or blackened and served atop our Caesar salad. 15.99

**TODAYS CATCH SANDWICH**
Grilled or blackened and served with lettuce and tomato on a grilled Kaiser roll. 13.99

**OUR TRADITIONAL FISH AND CHIPS**
Mild white flaky filet tempura battered and flash fried. With fries and creamy coleslaw. 14.99

**PUB STUFF**

**CRAB COCKTAIL APPETIZER**
Chilled quarter pound jumbo lump crab drizzled with Meyer lemon infused olive oil. 15.99

**COLADA COCO SHRIMP APPETIZER**
Pina colada dipped shrimp encrusted in sweet coconut flakes. Flash fried and served with mango dipping sauce. 12.99

**PRINCE EDWARD ISLAND MUSSELS**
Steamed in a white wine broth and tossed with basil pesto, sundried tomatoes, shallots, garlic, parmesan and cream. 13.99

**CALYPSO CALAMARI**
Flash fried and drizzled with sweet chili glaze and sprinkled with black and white sesame seeds. 10.99

**DRUNKEN SAILOR SHRIMP**
Steamed in craft brewed beer and then chilled. Peel-and-eat with lemon and cocktail sauce. One pound 17.99 Half pound 10.99

**VILLAGE NACHOS**
Pico de gallo, black olives, jalapenos, cheddar-jack cheese on tortilla chips drizzled with queso blanco. Served with sour cream, guacamole and choice of chicken, chili or pulled pork carnita. 12.99

**FLORIDA FISH DIP**
Smokey blend of wild caught local fresh fish. Served with flatbread crackers. 9.99

**PELICAN WINGS**
Chicken wings served wimpy, medium, serious with celery and blue cheese. 12.99

**QUESO BLANCO DIP**
White spicy cheddar cheese sauce garnished with pico de gallo and tri-color corn tortilla chips for dipping. 7.99

**LIFE SAVER RINGS**
Beer battered basket of onion rings deep fried until golden brown. 5.99

**OUR ORIGINAL CHILI**
Our popular zesty recipe. Topped with cheddar–jack cheese and diced onion. Bowl 6.49 Cup 3.49

**TODAYS SOUPS**
Handcrafted in our kitchen daily with all natural stock and the freshest ingredients. Bowl 6.49 Cup 3.49
**SEA DELIGHTS**

**The Catch Platter**
Today’s fish filet prepared and presented as described by your server. 18.99

**Mango Mahi-Mahi**
Lightly blackened mahi-mahi with sweet chili glaze and mango salsa. Served with red beans and rice and fresh vegetable. 17.99

**Colada Coconut Shrimp**
Pina colada dipped shrimp encrusted in sweet coconut flakes. Flash fried and served with fries, coleslaw, mango salsa, marmalade dipping sauce. 16.99

**Pan Seared Crab Cakes**
Two lump crab patties, remoulade sauce, mango salsa, red beans and rice, fresh vegetable. 19.99
Single cake 14.99

**Grouper & Chips**
Lightly battered and flash fried with fries and creamy coleslaw. 19.99

**Grilled Seafood Trio**
Key lime honey shrimp, mango mahi-mahi and crab cake. Served with yellow rice and fresh vegetable. 19.99

**Fisherman’s Platter**
Coconut shrimp, crab cake and crispy fish. Served with fries, coleslaw, remoulade, tartar and orange marmalade dipping sauce. 19.99

**Mussels Pesto Pasta**
Prince Edward Island mussels steamed in a white wine broth and tossed with basil pesto, sundried tomato, shallots, garlic and cream. 17.99

**Key Lime Honey Shrimp**
Grilled and glazed with key lime honey sauce. Served with yellow rice and fresh vegetables. 16.99

**RIBS OR CHICKEN**

**Bayshore Baby Back Ribs**
Danish ribs basted with bar-be-que sauce and finished on the grill. Served with fries and creamy coleslaw. Full rack 17.99 Half rack 13.99

**Chicken Basil Pasta**
Artichoke, sundried tomato, shallots, garlic, white wine tossed with pasta in a basil cream sauce and topped with parmesan and grilled chicken breast. 17.99

**Chicken Quesadilla**
Sautéed onion, bell pepper, cheddar-jack cheese, sour cream, guacamole, pico de gallo. Served with yellow rice. 13.99

**Chicken & Chips**
Fried chicken tenders served with fries and creamy coleslaw, with honey mustard or BBQ sauce. 13.99

**TACOS**

**Three flour or corn tortilla tacos served with red beans and rice, pico de gallo, sour cream and guacamole.**

**Chicken Fajita Tacos**
Grilled peppers and onions, cheddar jack cheese, fresh cilantro and lime. 13.99

**Pulled Pork Tacos**
Slow roasted pulled pork in a citrus and garlic marinade, queso blanco and lettuce. 13.99

**Mahi-Mahi Tacos**
Lightly blackened with cheddar-jack cheese, black olives, lettuce and remoulade sauce. 15.99
**Tropical Salads**

**Tropical Chicken Salad**
White meat chicken salad in a pineapple boat with Mandarin orange slices, grapes, strawberries, pineapple and walnuts. With key lime honey dressing. 13.99

**The Pirates Plate**
Albacore tuna salad with celery, onions and mayo over mixed greens accompanied by fresh seasonal fruit. With key lime honey dressing. 13.99

**Coco-Nutty Shrimp Salad**
Pina colada dipped shrimp encrusted in sweet coconut flakes on crispy romaine lettuce, Mandarin orange slices, pineapple and dried cranberries. With key lime honey dressing. 14.99

**Seaside Caesars**
Our traditional Caesar salad.

- With crispy calamari. 14.99
- With today's catch. 15.99
- With grilled shrimp. 14.99
- With grilled chicken breast. 12.99

**Tortilla Wraps**

**All Wraps are Made with Sundried Tomato Tortillas and Served with a Side of Fresh Fruit**

**Crispy Fish Wrap**
Flash fried mild white fish with our creamy coleslaw, remoulade sauce, and cheddar-jack cheese. 13.99

**Mediterranean Chicken Wrap**
Grilled chicken breast with mixed greens, feta cheese, red onion, Kalamata olives, balsamic glaze. 13.99

**Chicken Salad Wrap**
White meat chicken salad with celery, mayonnaise and chopped romaine. 13.99

**Tuna Salad Wrap**
Albacore tuna salad with celery, onions, mayonnaise and chopped romaine. 13.99
**SANDWICHES**

**ADD TO ANY SANDWICH**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
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**CRISPY FISH SANDWICH**

Mild flaky white filet tempura battered and flash fried. Served on a hoagie with lettuce, tomato, red onion and tartar. Available blackened or grilled. 10.99

**TODAYS CATCH SANDWICH**

Grilled or blackened and served with lettuce and tomato on a grilled Kaiser roll. 12.99

**CAPTAIN’S CHICKEN**

Grilled breast of chicken with hardwood smoked bacon, Swiss cheese, lettuce and tomato on a Kaiser roll with side of honey mustard. 9.99

**THE BAYVIEW BRAT**

Traditional Sheboygan bratwurst, grilled and topped with sauerkraut on a hoagie roll. 8.99

**THE YACHT CLUB**

Deli sliced turkey, ham, bacon with Swiss cheese, lettuce, tomato and mayonaise on toasted marble rye. 10.99

**BOOM BOOM CHICKEN**

Buffalo style crispy chicken, bacon, Swiss cheese, lettuce, tomato and ranch dressing on a grilled ciabatta roll. 9.99

**BAR-B-QUE PORK**

Slow roasted pulled pork, topped with bar-b-que sauce, coleslaw and red onion on a Kaiser roll. 9.99

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**GROUPER SANDWICH BASKET**

~*WHEN AVAILABLE*~

A Florida tradition. Tempura battered fried grouper filet, on grilled Kaiser roll with lettuce, tomato, red onion, tartar, crispy fries and creamy coleslaw. Also grilled or blackened. 16.99

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**MELTS ON THE GRIDDLE**

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**FIRST MATES MELT**

Albacore tuna salad with celery, onion, mayonnaise, white cheddar cheese and tomato slices on griddled marble rye. 10.99

**PARK SHORE PATTY MELT***

Our signature custom ground beef patty, charbroiled to order, on griddled marble rye with caramelized onions and Swiss cheese. 10.99

**PORTSIDE REUBEN**

Sliced corned beef with Swiss cheese, sauerkraut and 1000 Island dressing. On griddled marbled rye. 10.99 Roasted turkey available.

**BACON CHEDDAR AND TOMATO**

Thick sliced hardwood smoked bacon, white cheddar cheese and tomato slices on griddled wheatberry bread. 9.99

**THE CUBAN**

Slow roasted pulled pork, sliced ham and Swiss cheese on griddled Cuban bread with stoneground mustard-mayonnaise and dill pickle slices. 10.99
All beef burgers are USDA choice certified Angus. We use a special grind of short rib, brisket and chuck, blended to create a singularly delicious flavor characteristic available only at our Pub.

Burgers are served on a grilled Kaiser roll with roasted garlic mayonnaise, lettuce and tomato.

**Village Cheddar Burger**
Grilled to your liking. White cheddar cheese and caramelized onions. 10.99

**Gulf Shore Gorgonzola Burger**
Hardwood smoked bacon, caramelized onions and gorgonzola cheese. 11.99

**Beach BBQ Bacon Burger**
Tangy BBQ sauce, hardwood smoked bacon, caramelized onions and American cheese. 11.99

**The Impossible Burger**
The burger that looks, cooks and tastes like meat. Made entirely from plants. 10.99

**Add to any Burger**
- Fries and coleslaw 2.99
- Sweet potato fries 3.29
- Bahamian red beans & rice 2.99
- Seasonal fresh fruit 2.99
- Cup of soup 3.49
- Gluten free bun available. add 1.00

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**Soup, Sandwich, Salad Combos**

**Choose Any Two Items to Create Your Own Combination** 12.99

**Cup of Soup**
- Today’s soup selection handcrafted in our kitchen and made with the freshest ingredients.
- Or
- Cup of our original chili

**Half Sandwich**
- Grilled Cheese & Tomato on wheatberry bread
- Tuna Melt
- Reuben
- BLT
  With mayo on toasted wheat

**Small Salad**
- Caesar
- Artichoke & Hearts of Palm
- Greek
- Scoop of Tuna Salad
  On a bed of mixed greens

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**Desserts**

**Chunky Chocolate Walnut Brownie**
Warm brownie drizzled with caramel sauce and sprinkled with walnuts.
With vanilla bean ice cream. 5.99

**Key Lime Pie**
A sweet and creamy local tradition. Served with whipped cream. 5.99

**Fruits of the Forest Pie**
Homestyle pie made with strawberries, apples, raspberries, blackberries and rhubarb. Served warm with vanilla bean ice cream. 5.99

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**CONSUMER ADVISORY:** Beef and seafood that are ordered rare or medium rare may be undercooked and will only be served on consumer request. Consuming raw or undercooked meats or seafood may increase your risk of food-borne illness.