



Limited Menu 2020

bar & grill

Starters

Nacho Fresca – 10

Our famous mountain of corn tortilla chips piled with fresh ingredients. Olives, pico de gallo, scallions, jalapenos, queso sauce, shredded lettuce, sour cream, and guacamole

Add: Chicken – \$4 / Beef – \$5 / Shrimp – \$6

Quesadilla – 13

Southwest chicken, roasted peppers and onions, with cheddar jack cheese in a grilled flour tortilla. Served with lettuce, pico de gallo, sour cream, and guacamole

Cheese Fries – 13

Ocean's favorite crispy fries smothered with queso sauce, cheddar jack cheese, bacon and sliced scallions

Bimini Wings – 14

Original bone-in chicken wings tossed in your choice of sauce (mild, hot, garlic Parmesan or beach sauce)

Blue Crab Claws – 18

Fresh crab claws served fried or sautéed in garlic butter and white wine with fresh scallions

Ocean Cheesy Bread – 18

Delicious seafood blend seasoned with garlic and old bay seasoning then spread over fresh baked pizza dough with a lite garlic cream sauce and coated with shredded mozzarella and fresh scallions

Greens

Add: Chicken – \$4 / Shrimp – \$6 / Grouper – \$8 / Beef – \$7

House Salad – 11

Fresh blend of romaine and Arcadian greens topped with grape tomato, sliced cucumber, sliced egg, smoked bacon, shredded cheese, and croutons. Served with your choice of dressing

Caesar Salad – 9

Chopped romaine hearts tossed in creamy Caesar dressing with, red onions, garlic croutons, tomatoes and shaved parmesan

House Originals

Oceans Hot Chicken Melt – 13

Hot pepper cheese melted on jalapeno cornbread with sliced blackened Chicken, baby arugula, tomato and shaved onion

Chipotle Wrap – 15

Grilled shrimp wrapped in a flour tortilla with mixed greens, pico de gallo, Cotija cheese and chipotle aioli. Served with your choice of side

Steak Burger – 14

8-ounce steak burger lightly seasoned and topped with your choice of cheese. Served on a toasted Split top roll with lettuce, tomato, pickles and onions. Served with your choice of side

Fish Tacos – 18

Three flour tortillas filled with your choice of grilled, fried, or blackened mahi-mahi, then topped with cilantro lime slaw, scallions, and chipotle aioli with side of sour cream guacamole, shredded lettuce, and pico de gallo. Served with your choice of side

Grouper Sandwich – 22

Gulf fresh grouper prepared fried, grilled, or blackened, and served on ciabatta with lettuce and tomato. Served with your choice of side

Cuban Flatbread – 17

Naan style flatbread spread with a house made mustard sauce then piled with pork carnitas, ham, sliced dill pickle and a mozzarella Swiss blend of cheese. Baked and served with your choice of side

Local Favorites

Served with your choice of side.

Chicken Tenders – 15

Country-style fried chicken tenders served with your choice of dipping sauce

Grouper Plate – 22

Gulf grouper prepared your way and served with house-made tartar sauce and a fresh lemon wedge

Shrimp Plate – 17

Tail off Gulf shrimp hand breaded and deep fried. Served with spicy cocktail sauce and lemon wedge

Oyster Plate – 17

Deep fried local oysters served with your choice of side and Cajun remoulade

Combo plate – 28

Combine any two local favorites and enjoy two sides

Sides

Fries, Side salad, Side fruit, Cottage cheese, Tortilla chips

Paradise Pizza Corner

Paradise Cheese Pizza 12" – 12

Kahuna Cheese Pizza 16" – 16

Garlic Cheese Bread 10" – 10

Cauliflower Crust (GF) 12" – 17

Additional Toppings – \$1.50 each

Mushroom, sausage, pepperoni, bacon, chicken, black olives, peppers, red onions, tomatoes, pickled jalapeños

Sunset Sensations

Available after 5pm. All dinners are served with a side salad.

Grouper Florentine – 32

Fresh Grouper filet seared and served over garlic mashed potatoes with a creamy spinach Florentine sauce

Surf & Turf – 34

6oz filet of beef grilled to temperature and served over roasted broccolini and garlic mashed potatoes. Served with grilled gulf shrimp and topped with mushroom demi-glace

Hot Fish 'n' Grits – 28

Hand breaded and deep fried strips of grouper served over pepper cheese grits with sautéed spinach and mushroom and smothered in Classic N.O. BBQ sauce. Served with garlic bread

Shrimp Carbonara – 25

Pancetta bacon, sautéed shrimp, onion and green peas and mushrooms, tossed in a garlic cream sauce served over Spaghettini pasta. Served with garlic bread

Panhandle Chicken – 23

Deep fried chicken breast served over garlic mashed potatoes, seared green beans and jalapeno cornbread with panhandle pepper gravy topped with cheddar jack cheese

Desserts

Mini Key Lime Pie – 7

Whipped cream, fresh lime

Browned Butter Cake a la Mode – 9

Caramel sauce, whipped cream, vanilla ice cream