



GOOD MORNIN' SUNSHINE!

WEEKEND BREAKFAST MENU Available 9:00 am - 1:00 pm ONLY

GRIDDLE DELIGHTS

CRUNCHY DELIGHT 17

Challah bread dipped in an egg batter with banana nut, cinnamon & nutmeg flavors, then crusted with corn flakes and toasted almonds, griddled and topped with juicy strawberries, bananas, and a sprinkle of powder sugar.

CAM'S FAVORITE FRENCH TOAST 14

Sweet challah bread dipped in our secret vanilla and cinnamon custard. Served with warm syrup and cinnamon butter.

BELGIAN WAFFLE 14

Crispy and delicious! Served with warm syrup, butter, and sprinkled with powder sugar.

Add Fresh Strawberries or Blueberries for 2 each

DOCKSIDE BUTTERMILK PANCAKES 13

Perfectly malted and delicious! Served with warm syrup and butter.

Add Fresh Blueberries, Strawberries 3 each
Chocolate Chips for 2

GLUTEN FREE PANCAKES ADD 2

COMBOS FOR EVERY APPETITE

2 EGG BREAKFAST 15

2 eggs cooked your way served with applewood smoked bacon, smoked ham OR sausage and your choice of toast.

PELICAN PANCAKE COMBO 14

1 flavorful pancake, 1 sausage link, 1 egg your way & 1 apple wood bacon.

HUNGRY MAN'S COMBO 19

2 Buttermilk pancakes, 2 eggs your way, 2 sausage links, 2 applewood smoked bacon.

GRANDMA'S BISCUITS & GRAVY

1/2 order 8 Full order 14

LIGHTER CHOICES

FRESH FRUIT PLATE 8

GRANOLA PARFAIT 15

Delicious Greek style yogurt topped with fresh berries, honey and granola.

LOX & BAGEL 20

Norwegian Smoked Salmon, toasted plain bagel, capers, red onion, juicy tomato & cream cheese. Served with fresh fruit.

AVOCADO TOAST 16

Multigrain toast topped with fresh Guacamole and 2 eggs cooked your way. Served with breakfast potatoes and fresh fruit.

BREAKFAST SANDWICHES

Served with fresh fruit OR breakfast potatoes.

BIMINI CROISSANT SANDWICH 17

2 eggs cooked your way with choice of honey ham, spicy sausage patties OR apple wood smoked bacon with American cheese in a warm croissant.

TOPSAIL BAGEL PANINI 17

2 eggs over hard, honey ham and melted American cheese pressed inside an Everything bagel.

Serving ONLY Cage-Free Eggs

Gluten-Free Options Available

CHEF SELECTIONS

Served with fresh fruit OR breakfast potatoes.

SAIL AWAY STEAK & EGGS 30

Juicy 6 oz. Chairman's Reserve filet mignon served with 2 eggs your way and choice of toast.

CORNED BEEF HASH & EGGS 20

2 poached eggs served with homemade corned beef hash and your choice of toast.

BIG AS MEXICO BURRITO 16

3 scrambled eggs, sausage and cheddar cheese in a flour tortilla with fresh pico de gallo and sour cream.

EXTRAORDINARY EGG BENEDICTS

Served with fresh fruit OR breakfast potatoes.

TRADITIONAL BENEDICT 17

Smoked honey ham on toasted English muffin with poached eggs. Topped with hollandaise.

VEGETARIAN BENEDICT 15

Fresh mushrooms, spinach & local tomatoes on a toasted English muffin with poached eggs. Topped with creamy hollandaise sauce.

LOBSTER BENEDICT 36

6 oz grilled lobster tail on a toasted English muffin with poached eggs & hollandaise.

INCREDIBLE OMELETS

Served with fresh fruit OR breakfast potatoes & choice of toast.

MEAT LOVERS OMELET 16

3 egg omelet with ham, sausage, apple wood smoked bacon & cheddar cheese.

WESTERN OMELET 16

3 egg omelet with ham, peppers, onions & cheddar cheese.

SEAFOOD OMELET 28

Melt-in-your-mouth Lobster, Shrimp & Scallops in a 3 egg omelet with provolone cheese, tomatoes & fresh Spinach.

GREEK OMELET 16

3 egg omelet with fresh spinach, Feta cheese, local tomatoes, red onion & Greek olives.

GARDEN OMELET 15

3 egg omelet with fresh spinach, mushrooms, tomatoes, peppers & onions.

Maple Syrup Available—Ask Your Server!

BREADS & SIDES

White, Multigrain, Rye, English Muffin, Croissant or Gluten-Free Bread.

All toasts come with Annie's
Homemade "Very Berry" Jam!

Apple Wood Smoked Bacon 5

Homemade Corned Beef Hash 8

Egg Any Style 3 each

Grandma's Sausage Gravy 5

Breakfast Potatoes 4

Hash Browns 5

Maple Sausage Links or Spicy Patties 5

Pancake 6

Plain or Everything Bagel 5

Smoked Honey Ham 5

Gluten Free Toast 3

Croissant 4

18% gratuity may be added to parties of 6 or more

All substitutions are subject to upcharge PLEASE INFORM YOUR SERVER OF ANY ALLERGIES*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a health condition.

LIMITED LUNCH MENU Available 9am to 2pm

SUNSET STARTERS

DOCKSIDE CONCH FRITTERS 12

Crispy fried in a tasty batter and served with lemon chili aioli and a sweet chili emulsion.

COCONUT SHRIMP 15

Five delicious shrimp, golden fried in a coconut batter. Served with mango sweet chili sauce.

JUMBO SHRIMP COCKTAIL 15 **GLUTEN FREE**

Three chilled jumbo shrimp served with our classic cocktail sauce. **Add shrimp at 4 each**

ZESTY CRISPY CALAMARI 17

Domestic, hand tossed and fried in a crispy Batter. Served with our house made marinara.

BACON WRAPPED SHRIMP JALAPENOS 15

Five fresh jalapenos stuffed with shrimp, cream cheese and wrapped in apple wood bacon and gently baked. **GLUTEN FREE Add shrimp at 4 each**

ONION RINGS BASKET 11

Beer battered thick golden onion rings served with boom boom sauce.

CHIPS N' SALSA & GUAC 13

Multicolored tortilla chips served with house made guacamole & pico de gallo.

GRILLED CHICKEN NACHOS 17

Topped with grilled chicken, smothered in melted pepper jack and cheddar queso and topped with pico de gallo, lettuce & pickled jalapeno.
Add ons: Guacamole 3 | Bacon 3 | Sour Cream .50

MANGO'S WINGS 17

Ten crispy and lightly breaded bone-in wings. Served naked or tossed in Buffalo or Mongolian sauce. Served with celery & bleu cheese OR ranch.
Add additional side of dressing at .50

CAPRESE FLATBREAD 13

Shredded mozzarella cheese, fresh basil, grape tomatoes, baked on flatbread and drizzled with balsamic glaze.

HAWAIIAN FLATBREAD 17

Loaded with shredded mozzarella cheese and topped with BBQ sauce, grilled chicken and pineapple.

YELLOW FIN TUNA TARTARE TACOS 17

Three crispy wontons shells filled with avocado, mango, kimchee, sesame oil and sweet chili sauce.

***Served with raw ingredients!**

MARCO'S BEST SALADS & BOWLS

Dressings: Signature Mango Vinaigrette (GF), Ranch, Sweet Onion (GF), Balsamic Vinaigrette, Chunky Blue Cheese (GF), Thousand Island (GF), Sweet N' Sour (GF), Honey Mustard (GF) = Gluten Free

KEY WEST SALAD 18 **GLUTEN FREE**

Grilled shrimp, feta, hearts of palm, strawberries, mango, dried cranberries & toasted almonds on a bed of romaine with sweet onion dressing.

TROPICAL ISLAND CHICKEN SALAD 18

Our famous chicken salad (made with just diced celery & mayo) served in a fresh pineapple boat over romaine lettuce & topped with walnuts, gorgonzola, strawberries & red onion. Served with our sweet n' sour dressing. **GLUTEN FREE**

BOOM BOOM SHRIMP SALAD 18

Golden fried shrimp in spicy Boom Boom sauce, bleu cheese crumbles, cucumber, local tomatoes & toasted almonds on mixed greens with Ranch.

HONEY SESAME CHICKEN SALAD 19

Crispy fried chicken tenders dipped in honey sesame sauce with caramelized pecans, oranges, strawberries, mango and crispy wontons on a bed of mixed greens with sweet onion dressing.

HEALTHY BURRITO BOWL 18 **GLUTEN FREE**

Seasoned chicken breast, edamame, pickled onion, roasted corn and jack cheese blend served over warm rice with guacamole and cilantro ranch.

AHI TUNA POKE BOWL 24

Sushi rice, diced ahi tuna, cucumber, mango, seaweed salad, avocado & crispy wontons. Topped with spicy mayo & sesame seeds. **Available GLUTEN FREE! Be sure to remove the wontons.**

QUINOA POWER BOWL 14 **GLUTEN FREE**

Organic quinoa, fresh avocado, feta cheese, roasted peppers, grape tomatoes, red onion, cucumber, sweet roasted corn, mango, micro greens & cilantro lime vinaigrette.

ADD TO ANY SALAD OR BOWL:

Specify Grilled, Blackened or Fried

Chicken 8 | (6 Shrimp 10 | Salmon 14

Made With Fresh Black Grouper 6 oz \$28 8 oz \$38

ISLAND SANDWICHES, BURGERS & PLATTERS

Served with choice of Seasoned Fries, Coleslaw or Fruit. Add 2 for House / Caesar Salad or Black Beans n Rice.

DADDY BURGER 18

HALF Pound burger perfect for the land sharks out there. Add your own toppings: Bacon 3, Cheese 1.50, Sautéed Mushrooms 2, Sautéed Onions 2

COASTAL CALIFORNIA CHICKEN 18

Grilled chicken breast on a toasted Brioche bun with avocado, Pepper Jack, Applewood bacon, tomato, onion & lettuce.

FRENCH DIP PANINI 19

Cool in the center, medium rare sliced roast beef served on toasted Cuban bread with provolone cheese and warm au jus dipping sauce.

CHICKEN BACON PESTO PANINI 20

Bursting with flavor! Lightly blackened chicken breast, fresh mozzarella, bacon, cashew-basil pesto and tomato on Cuban bread.

FISH SANDWICH 16

10 oz Crispy white fish on a toasted brioche bun with lettuce, tomato, and onion, served with side of tartar sauce. (Blackened, Grilled or Fried)
Made With Fresh Black Grouper 6 oz \$28 8 oz \$38

10,000 ISLANDS GRILLED REUBEN 22

Corned beef piled high on rye with Swiss cheese & sauerkraut, side of 1000 Island dressing & a pickle.

CHICKEN SALAD WRAP 16

House made chicken salad, lettuce & tomatoes in a flour wrap.

PLATTERS

FRIED SHRIMP 17

Seven golden fried shrimp served with a side of cocktail sauce.

COCONUT SHRIMP 21

Seven coconut encrusted shrimp served with mango sweet chili sauce.

FISH PLATTER 16

10 oz Crispy white fish (Blackened, Grilled or Fried) Served with lemon & tartar. **Made With Fresh Black Grouper 6 oz \$28 8 oz \$38**

CRISPY CHICKEN TENDERS 16

Served with ranch, BBQ or Honey Mustard.

18% gratuity may be added to parties of 6 or more *All substitutions are subject to upcharge*

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