

SMALL PLATES

Warm Goat Cheese Dip

Sundried Tomato | Kalamata Olive | Roasted Garlic
Extra Virgin Olive Oil | Toasted Ciabatta

Azure Crab Cakes

Pan Fried Lump Crab Cakes | Maque Choux
New Orleans Remoulade

Fried Green Tomatoes

Pickled Red Onions | Feta Cheese | Bourbon Molasses Vinaigrette

Island Tuna Poke

Ahi Tuna | Marinated Sweet Onions | Toasted Sesame

Shrimp Cocktail

Citrus Cocktail Sauce | Lemon

Roasted Garlic Hummus Plate

Vegetable Batonnet | Kalamata Olives | Lemon Oil

Scampi Mussels

P.E.I. Mussels | White Wine | Basil | Garlic Toast

Huge Bavarian Pretzel

Local Beer Cheese Dip | Grain Mustard

Crispy Calamari

Ancho Dust | Citrus Zest | Cilantro-Honey Aioli

PIZZA

Margherita

Fresh Mozzarella | Basil | Tomato

Traditional

Cheese or Pepperoni

Mediterranean Chicken

Alfredo Sauce | Grilled Chicken | Roasted Peppers | Olives
Spinach | Artichoke | Feta | Balsamic

OTHER MEALS

Santorini Pappardelle

Asparagus Tips | Tomato | Goat Cheese | Olives | Trinity
Add Grilled Chicken 12 or Shrimp 14

Filet Mignon Quesadilla

Shaved Beef Tenderloin | Bell Peppers | Onions | Corn
Monterey Jack & Cheddar Cheeses | Pico de Gallo
Avocado Salad | Sour Cream

Southern Fried Chicken Fritters

Chicken Fingers | Fries | Choice of Sauces

Florida Grouper Taco

Street Style Grilled Tacos | Cilantro | Onion | Queso Blanco

10

16

7

14

16

7

10

12

12

14

12

15

10

17

10

16

HANDHELDS

Served with Sweet Potato Fries, House Chips, Mixed Greens Salad or Fresh Cut Fruit

Tempura Grouper Sandwich

Red Radish-Pea Tendril Salad | Brioche | Real Tarter

Club Sandwich

Oven Roasted Turkey Breast | Bibb Lettuce | Yellow Tomato
Avocado | Bacon | Gruyere | Lemon Garlic Aioli

Katsu Chicken Sandwich

Crispy Panko Fried Chicken | Sesame Slaw | Toasted Brioche

Shores Burger

Ground Short Rib-Brisket Blend | Toasted Brioche

Shores Cuban Sandwich

Pulled Pork | Shoulder Bacon | Gruyere Cheese
Pickles | House Honey Dijon

Ahi Tuna Wrap

Sundried Tomato Wrap | Heirloom Tomato | Cucumber
Arugula | Sweet Wasabi Aioli

The Grilled Cheese

Grilled Parmesan Crusted Artisan Bread | Aged Cheddar
American | Monterey & Pepper Jack | Smoked Gouda

18

12

12

14

12

13

12

SALADS

Caesar Salad

Romaine Hearts | Focaccia Crouton | Parmesan | Creamy Caesar
Add Grilled Chicken 12, Shrimp 14 or Salmon 16

Azure Chopped Salad

Field Greens | Grilled Chicken Breast | Garbanzo Beans
Cucumbers | Cherry Tomatoes | Roasted Red Peppers
Blistered Corn | Artichoke | Carrot | Pumpkin Seed Emulsion

Tropical Fruit Salad

Pineapple | Melons | Grapes | Fresh Berries | Honey | Mint
Vanilla Yogurt Drizzle | Candied Pecans

Turkey Avocado

Local Watercress & Spring Greens | Roasted Turkey | Bacon
Ripe Avocado | Blue Cheese | Cheddar | Plum Tomato
Hard Boiled Egg | Classic Brown Derby French Dressing

Asian Chicken Salad

Field Greens | Fried Chicken | Toasted Almonds | Carrot Ribbons
Scallions | Orange Segments | Sesame Dressing

8

12

13

13

11

POOL BAR

Chef de Cuisine [PATRICK IAN RANSOM](#)

Executive Chef [MICHAEL BARTSCHER](#)



FROZEN DRINKS

Daiquiri | 9

Made with Bacardi Rum, Choose Strawberry, Mango
Banana, Lemonade or Lime
Add a 151 floater for \$2

Lava Flow | 9

Made with Malibu Rum. A Mix of Pina Colada & Strawberry
Topped off with 151

Mango Moon | 9

Absolut Mandarin Vodka with Mango and Strawberry Mix

Margarita | 9

Made with Olmeca Altos Tequila
Choose Lime, Strawberry or Mango

Pina Colada | 9

Made with Malibu and Topped with Meyers or Malibu Black
Choose Original, Strawberry, Melon, Mango or Banana

Mudslide | 10

Have your dessert and drink it too!
Made with Absolut Vodka, Kahlua, Bailey's and Ice Cream

BEER & WINE

Domestic | 4.50

Bud Light, Coors Light, Miller Lite, Budweiser
Yuengling & Michelob Ultra

Imports | 5.50

Corona, Heineken

Summer Selection Draft Beer | 6

Kona Big Wave, Kona Lager or Ask About or Local Drafts

House Wine by the Glass | 7

Chardonnay, White Zinfandel, Pinot Grigio
Cabernet Sauvignon, Merlot, Moscato

SPECIALTY COCKTAILS

Ryan's Special | 9

Absolut Vodka, Agave nectar, Lime Juice and Club Soda

Beach Bum | 9

Absolut Ruby Red Vodka, Amaretto
Cranberry & Club Soda

Mai Tai | 9

Our Signature Recipe that's a Local Favorite!
Top Shelf - \$12

The Relaxer | 9

A Fruity, Yet Light Combo of Absolut Vodka, Malibu
Coconut, Peach Liquor, Pineapple and Cranberry Juices

Lorrie's Special | 9

She Won't Give us the Recipe, But Who Cares, It's Good!

Rum Runner | 9

A Classic Made with Malibu Coconut Rum, Light Rum
Brandy, Banana Liqueur and Fruit Juices.
Top Shelf - \$12

Shore's Tropical Escape | 9

Malibu Coconut, Pineapple & Banana Rums, Pineapple &
Orange Juices with a Splash of Cherry Juice

Mojito | 10

Classically Made with Bacardi Rum
Top Shelf with Bacardi 8 Year - \$12

VIRGIN DAIQUIRIS

Your Choice of Flavors!! | 6

Strawberry, Lemonade, Ice Cream, Pina Colada
Mango, Banana, Lime

CABANA RENTALS

All Day Rentals Starting at \$80

Ask your Server for Details



POOL BAR

Chef de Cuisine [PATRICK IAN RANSOM](#)

Executive Chef [MICHAEL BARTSCHER](#)