

TAPAS

Lobster Nachos 18

Blue Corn Tortilla | Black Beans | Pickled Jalapenos
Avocado | Poblano Queso

Korean BBQ Ribs 13

Pickled Vegetables

Crispy Brussels 9

Bacon | Pearl Onion | Balsamic

Margarita Shrimp Cocktail 16

Avocado Salad | Lime Salt | Crispy Tortilla

Huge Bavarian Pretzel 12

Local Beer Cheese Dip | Grain Mustard

Pork Belly Sliders 11

Cabbage Slaw | Pickled Jalapenos | Brioche

Local Fish Dip 11

Smoked Fish | Garlic Pita Chips

Conch Fritters 10

Poblano Queso

Crispy Calamari 13

Sweet Chili | Toasted Peanut

Tide Side Trio Platter 28

Choose Three: Local Fish Dip | Crispy Calamari
Crispy Brussels | Korean BBQ Ribs
Conch Fritters | Pork Belly Sliders

SALADS

Caesar Salad 8

Romaine | Focaccia Crouton | Parmesan | Creamy Caesar
Grilled Chicken 12 Shrimp 14 or Salmon 17

Azure Chopped Salad 12

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

The Health Nut 18

Grilled Salmon | Field Greens | Blueberries
Almonds | Avocado | Craisins | Pomegranate Vinaigrette

Asian Chicken Salad 12

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



OTHER MEALS

Filet Mignon Quesadilla 17

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

Southern Fried Chicken Fritters 13

Chicken Fingers | Fries | Choice of Sauces

Spicy Shrimp Tacos 18

Fried Shrimp | Flour Tortilla | Red Cabbage Slaw
Sriracha Aioli | Lime

PIZZA

Traditional 14

Cheese or Pepperoni

Buffalo Chicken 16

Buffalo Chicken Breast | Blue Cheese | Scallion
Blue Cheese Dressing

Margherita 16

Fresh Mozzarella | Basil | Tomato

HANDHELDS

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

Azure Club 14

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

Shores Burger 16

Ground Short Rib-Brisket Blend | Potato Roll

Mahi Mahi Sandwich 18

Blackened, Grilled, or Fried | Cilantro-Lime Tarter
Poblano Relish | Potato Bun

The Grilled Cheese 14

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

ICE CREAM

Scoops 3/5

Blood Orange Sorbet, Vanilla Bean Ice Cream,
Chocolate Ice Cream, Butter Pecan Ice Cream,
or Mint Chocolate Chip Ice Cream

Monkey in the Middle 14

Butter Pecan Ice Cream | Palm Sugar Butterscotch
Brulée Bananas | Candied Pecans | Whipped Cream
Cherries | Almond Florentine Shell

Chef de Cuisine **PATRICK IAN RANSOM**

Meals for special dietary needs are gladly prepared upon request
An 18% service charge will be added to parties of eight or more

• CONSUMING RAW OR UNDERCOOKED SEAFOOD OR MEATS CAN BE HAZARDOUS TO YOUR HEALTH •

FROZEN DRINKS

Daiquiri 11

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

Lava Flow 11

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

Mango Moon 11

Absolut Mandarin Vodka with Mango and Strawberry Mix

Margarita 12

Made with Olmeca Altos Tequila
Choose: Lime, Strawberry, or Mango

Pina Colada 11

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

Mudslide 11

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

BEER & WINE

Domestic 5.00

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

Imports 6.00

Corona, Heineken

CRAFT AND DRAFT

All of our Craft selection is home grown right here in the Sunshine State. As these are constantly changing to keep up with the seasons, be sure to ask your server or bartender for a complete list of today's offerings.

Draft 8.25 Can 7

House Wine by the Glass 8

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



SPECIALTY COCKTAILS

Ryan's Special 10

Absolut Vodka, Agave nectar, Lime Juice, and Club Soda

Beach Bum 11

Absolut Ruby Red Vodka, Amaretto, Cranberry, & Club Soda

Mai Tai 10

Our Signature Recipe that's a Local Favorite!

The Relaxer 10

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 11

A Classic Made with Malibu Coconut Rum, Light Rum, Brandy, Banana Liqueur, and Fruit Juices.

Shore's Tropical Escape 10

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

Mojito 10

Classically Made with Bacardi Rum and Fresh Mint

VIRGIN DAIQUIRIS

Your Choice of Flavors!! 7

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

CABANA RENTALS

The Cabana Rental - \$80++ Full Day

Full Day Rental - 11:00 am - 6:00 pm

Enjoy Butler Service for Gourmet Food and Frosty Drinks
Includes Use of Cabana, Chilled Face Towels, Pool Towels
Fresh Fruit and Unlimited Bottled Waters

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