



BEACH CLUB DINNER

SUNDAY, MARCH 21, 2021 | 772-231-8530

27° 42' 1.872" N, 80° 22' 20.28" W

FIRST COURSES

Asparagus Risotto Soup with Pancetta	5
Spinach Artichoke Dip with Pita	8
Iced Oysters on the Half Shell Cocktail Sauce, Mignonette	18
Little Gem & Baby Spinach Salad Florida Strawberry, Feta, Sherry Vinaigrette	10.75
Sliced Raw Yellowfin Tuna Seaweed Salad, Pickled Ginger, Wasabi & Shoyu	16.75
Steamed Maine Bouchot Mussels White Wine, Fennel, Tomato, Garlic & Italian Parsley	16.75
Smoked Salmon Salad Greens, Capers, Cucumber & Mustard Scallion	19.75
Tempura of Shiitake & Shishito Peppers Ginger Shoyu Sauce, Spicy Aioli	10.75
Roasted Beets Salad Blue Cheese, Navel Oranges & Watercress	10.25
White Pizza with Mortadella Besciamella, Rosemary, Mozzarella Cheese	15.75

J I FAVORITES

Gazpacho or Vichyssoise	5
Caesar Salad with Garlic Croutons	7.75
Chilled Shrimp Cocktail (5 pcs.)	14
French Omelet with Gruyere & Fines Herbs Mesclun Greens, Gaufrette Potatoes	12.25
Eggplant Parmigiano Buffalo Mozzarella, Seasonal Greens Salad	19.75
Grilled Chicken Paillard Arugula, Cherry Tomato, Parmesan	19.75
Spaghetti with Tomato, Basil & Garlic	13.50/19.75
Bistro Ham & Cheese Sandwich Toasted Levain Bread, Maille Mustard	12.25
Steak Salad with Crispy Onion Rings 6 oz. Filet Mignon, Seasonal Greens, Blue Cheese	26.75
Hamburger, Cheeseburger or Vegetable Burger Red Leaf Lettuce, Tomato & Dill Pickle	14.75
Gluten Free Bread Basket "Please Allow 15 Minutes"	N/C

MAIN COURSES

Vegan Crispy Brown Rice & Lentils "Cake" Roasted Tomato Sauce & Warm Vegetables	19.75
Cavatelli Pasta with Wild Boar Ragu Shaved Parmigiano Cheese	14.50/22.75
Grilled Atlantic Dolphin, Nasturtium Butter Sauce Warm Spring Vegetable Medley	28.75
Piperade Braised Atlantic Grouper Baked Anson Mills Polenta & Sautéed Brussel Sprouts	32.75
Shrimp & Grits White Cheddar Grits, Braised Collard Greens	28.75
Fillet of Scottish Salmon, Apricot & Scallion Relish Saffron Rice Pilaf & Garden Vegetables	27.75
John's Island Chicken Pot Pie	19.75
Scallopini of Veal with Mushroom Marsala Sauce Stewed Beefsteak Tomatoes & Mashed Potatoes	29.75
Grilled 14 oz. Creekstone Farms Ribeye Steak Béarnaise Sauce, Provence Steak Fries	39.75
Vindaloo Lamb Curry with Condiments Sugar Snap Peas & Baby Carrots	28.75

Please let your server know if you have any dietary restrictions.

*Consuming raw or undercooked animal proteins may increase your risk of food borne illness.

A \$6.00 split charge will be added when sharing a main course.