

# The Beach

## Seafood \* Steaks \* Pasta

### STARTERS

#### Cali-Roll Tower

• rice, surimi crab salad, wakame, sriracha, masago, ginger, avocado 10 •

Chicken wings • ranch or bleu cheese, celery 10

Calamari • lemon aioli, fried spinach 12

\*Kobe Beef Sliders • caramelized onion aioli, american cheese 10

 Hummus & Pita • pita, olives, tomatoes, onions 8

Ahi Tuna Wonton Nachos • crispy wontons, seared ahi tuna, wasabi aioli, edamame, sweet soy glaze, scallion, cucumber, avocado, sesame 14

Grilled Brie & Ginger Peach Chutney • crispy crostini 10

Fried Oysters • crispy seasoned breading, datil pepper remoulade 12

#### Tuna Tower

• rice, poke, wakame, sriracha, soy, ginger, avocado 14 •

Crab Cake • lemon mustard seed aioli, baby arugula 12

Mayport Shrimp Cocktail • cocktail sauce, lemon 12

### SOUP

Soup du Jour • chef's creation 6

#### French Onion Soup Gratinee

• sherry broth, gruyere cheese 6 •

### SALADS

Caesar • romaine, croutons, parmesan 5/9

Wedge Salad • iceberg wedge, grape tomatoes, bacon, bleu cheese 9

Ahi Tuna Nicoise • seared ahi tuna, mixed greens, pearl potatoes, olives, green beans, hard egg, tomatoes, pickled red onion, shallot vinaigrette 14

Sawgrass Signature • romaine, bacon, cauliflower, bleu cheese crumbles, sweet garlic vinaigrette 9

#### Poached Pear & Prosciutto

• frisee, goat cheese, walnuts, balsamic 10 •

Burrata Caprese • artisan greens, roma tomato, balsamic reduction 12

Florida Cobb • romaine, lump crab, shrimp, bacon, tomato, cucumber, bleu cheese 16

### HANDHELDS

\*Sawgrass Burger • ½ pound ground angus, cheese, brioche bun 12

Surf'n Turf Taco • mayport shrimp, tenderloin tips, chimmi, onions 14

PV Fish Taco • local catch, citrus slaw, pico, cilantro lime crema 13

Black Forest Chicken Sandwich • fried chicken breast, black forest ham, swiss cheese, mustard seed aioli 12

Lobster Roll • maine lobster, top split roll, lemon dressing 17

 Veggie Burger • Carrots, Zucchini, Onions, Corn, String Beans 10

### PASTA

#### Gnocchi Sardi Bolognese

• red meat sauce 16 •

Eggplant Rollatini • pecorino & ricotta stuffed eggplant roulades, fettuccini marinara, fresh mozzarella 16

Bucatini Puttanesca • kalamata olives, spinach, tomato, basil 16

Truffle Mushroom Tagliatelle • kale, heirloom tomato, pancetta alfredo 16

### ENTRÉES

Fried Mayport Shrimp • fries, slaw, tarter, cocktail 16

Chicken Parmesan • fettuccine, veg du jour 16

Salmon Quinoa Bowl • seared salmon, cucumber relish, heirloom carrots, lemon yogurt 26

Mediterranean Seared Ahi Tuna • couscous, melted tomatoes, olives, caper berries, spring onions, red wine reduction 24

Diver Scallops • edamame succotash, red pepper coulis, green tomato chow chow 26

### STEAKS

Served with asparagus, whipped yukon potato, red wine reduction

#### 10oz Prime Chopped Steak 16

• caramelized onion & mushroom ragout •

#### 14oz Chairman's Reserve Ribeye

• 36 •

Sweet Tea Brined Pork Chop • bone-in chop, ginger peach chutney 23

#### Filet Mignon 5oz/ 8oz

• 28/33 •

#### Paleo Steak

• grilled steak, chimichurri, tomato, avocado, pickled onion 19 •



\*Consumer warning: Eating raw or under-cooked foods may result in food borne illness