

ALL DAY MENU

SMALL PLATES

TRUFFLE PARM FRIES 11 GFV

Truffle Oil, Parmesan Cheese, Garlic Aioli

ROASTED CAULIFLOWER 12 GFVE

Lemon Tahini Dressing, Oven Dried Tomatoes, Torn Fresh Herbs

LOBSTER TOAST 16 P

Lobster and Boursin Cheese Spread, Toasted Baguette

JERK MARINATED GRILLED CHICKEN WINGS 15 GF

Passionfruit Sauce

MUSSELS IN TOMATILLO 16 P

Salsa Verde, Green Chilis, Cilantro, Grilled Baguette

FRIED GREEN TOMATOES 14 V

Pimento Cheese, Green Tomato Jam

HARISSA SPICED CARROTS 12 GFV

Greek Yogurt Sauce

CEVICHE 15 GFP

Corvina, Citrus, Chilis, Corn Nuts, Plantain Crisps

SEARED TUNA 16 GFP

Beet Chips, Black Garlic Miso Sauce

SEAFOOD TOWER 90 P

AVAILABLE THURSDAY - SUNDAY

One Dozen Raw Oysters, Corvina Ceviche, One Dozen Poached Shrimp, Jonah Crab Claws, Mussels, Seared Tuna, Prepared Horseradish, Cocktail Sauce, Comeback Sauce, Oyster Crackers

SANDWICHES & LIGHTER FARE

MANGO & PUMPKIN SEED SALAD 14 GF

Butter Lettuce, Crumbled Goat Cheese, Bacon, Pepita Vinaigrette
Add Salmon +10, Shrimp +7, Chicken +5

ISLAND SUN TUNA POKE BOWL 16 P

Island Sauce Marinated Ahi Tuna, Seasoned Sushi Rice, Kimchi, Avocado, Seaweed Salad, Fried Onions, Furikake

BIG MCDONOUGH 15

1/2 lb. Ground Short Rib & Brisket Burger, 1000 Island Dressing, Pickles, Arugula, Tomatoes, Caramelized Onions, White Cheddar

BLACK N BLEU BURGER 16

Cajun Seasoned Ground Short Rib & Brisket Burger, Garlic Aioli, Arugula, Green Tomato Jam, Crumbled Bleu Cheese, Applewood Smoked Bacon

CHICKEN PIMENTO SANDWICH 18

Buttermilk Fried Chicken, Arugula, Spicy Dill Pickle, Pimento Cheese, Challah Bun

SHRIMP PO' BOY 23 P

Comeback Sauce, Butter Lettuce, Heirloom Tomatoes

LOBSTER ROLL 29 P

Cold Water Lobster, Garlic Aioli

SPECIALTIES

MOJO ROASTED HALF CHICKEN 28 GF

Saffron Bomba Rice, Stewed Black Beans

GRILLED SALMON 29 GFP

Black Garlic Miso, Passionfruit Sauce, Coconut Rice, Roasted Asparagus, Baby Beets

ACHIOTE MARINATED SWORDFISH 33 GFP

Grilled Pineapple & Tajin, Coconut Rice

HARISSA ROASTED WHOLE BRANZINI 34 GFP

Greek Yogurt Sauce, Coconut Rice, Bibb Lettuce, Herbs, Heirloom Tomatoes

GRILLED HANGAR STEAK 43 GF

Chef Bryan's Chimichurri, Black Beans, Saffron Bomba Rice

KOREAN BBQ RIBEYE 46 GF

14oz. Bulgogi Glazed Grilled Ribeye, Sticky Rice, Kimchi Stir Fried Asparagus, Furikake

STARSHINES PAELLA 49 GF

Mojo Chicken, Smoked Sausage, Shrimp, Mussels, Saffron Rice, Tomatillo Aioli

KIDS

FOR CHILDREN 12 AND UNDER

CHICKEN PLATE 8

Grilled Chicken or Chicken Tenders, Served with a Choice of Fries, Fruit, or Rice & Black Beans
Kids Beverage Included, Choice of Tea, Lemonade or Fountain Beverage

GF=GLUTEN FRIENDLY V=VEGETARIAN VE=VEGAN P=PESCATARIAN

DUE TO SPACE CONSTRAINTS:

SOME "VEGAN/VEGETARIAN" ITEMS MAY BE COOKED ON THE SAME SURFACE WHICH MEAT IS COOKED ON.

"GLUTEN FRIENDLY" INDICATES WE DO NOT ADD INGREDIENTS WITH GLUTEN TO THE RECIPE, BUT SOME CROSS CONTAMINATION MAY OCCUR.

PLEASE INFORM US OF ANY FOOD ALLERGIES OR INTOLERANCES PRIOR TO ORDERING SO THAT WE CAN PREPARE YOUR FOOD PROPERLY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 20% GRATUITY WILL AUTOMATICALLY APPLY TO PARTIES OF 8 OR MORE OR BILLS TOTALING \$500+. PARTIES OF 8 OR MORE WILL BE 1 CHECK.