



~Soup & Salad~

*Carolina **She Crab Bisque** with blue crab roe 7/9*

*Baby **Iceberg Wedge** topped with crisp bacon, red onion, bleu cheese and tomatoes 8.5*

*Harbor **House Salad** baby greens, strawberries, goat cheese & pecans 8*

*Grille **Caesar Salad** crisp romaine lettuce, garlic croutons, parmesan 9*

~Starters~

*Cuban **Black Bean Hummus** crisp plantains, goat cheese 9*

***Lobster Corn Beignets** micro greens and red pepper remoulade 13*

***Gulf Oysters** chilled on the ½ shell, or ale roasted, cocktail & red wine mignonette sauces
half dozen 10 fisherman's dozen 18*

***Southern Fried Green Tomato** remoulade & country ham vinaigrette 9
add lump crab 14*

***Braised Portobello Bruschetta** goat cheese, truffle oil on grilled flatbread 13*

***Smoked Duck Carpaccio** baby arugula, white balsamic syrup, ginger pear chutney 12*

***Bayou BBQ Shrimp** over corn grits, roasted peppers, creole sauce 13*

***Ahi Tuna Nachos** cucumber & seaweed salads, wasabi cream, ponzu, crisp wontons 14*

~Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness~





~Entrees~

*Chef's Daily **Fresh Fish** prepared simply, broiled, grilled or fried ~ Priced Daily*

*Grilled **Spiny Lobster Tails** chimichurri sauce, chayote mango slaw, sweet potato fries 23/36*

*Seared **Sea Scallops** ruby red grapefruit verjus, pistachios, asparagus 23/29*

*Fried Coconut **Gulf Shrimp** grilled pineapple, papaya chutney, island rice 18/27*

*Cedar Roasted **Sea Bass** herbed butter, daily vegetable, island rice 31*

*Classic **Steak Frites**, grilled hanger steak, hand cut fries, béarnaise butter, asparagus 21*

***Lamb Loin** Saltimbocca style, marsala mushroom sauce, daily vegetable & whipped potatoes 34*

*Pan Roasted **Filet Mignon** tomato balsamic reduction, cipollini onions and whipped potatoes 23/31*

***Bucatini Pasta** grilled chicken, artichokes, capers, roast tomatoes, lemon garlic sauce 18/25*

*The Grille's **Beefalo Burger** grilled with sautéed onions & bleu cheese, fries 15*

*Add a broiled Spiny **Lobster Tail** to any dish~12*

Chef: Frank Colton

~**Sides**~ 4 per selection

Whipped Potatoes ~ Daily Vegetable

Island Rice ~ Asparagus ~ Hand Cut Fries



Coastal Cuisine

220 Harbor Dr Boca Grande (941) 964-8000

~For the convenience of our guests an 18% gratuity will be added to parties of 6 or greater~