

THE LOUNGE

ENTREES

CAPRESE FLATBREAD \$15

slow roasted tomatoes, mozzarella, parmesan, basil, balsamic reduction

AHI TUNA TACOS (GF) \$20

sour orange barbeque sauce, red cabbage slaw, smoked chili aioli, black bean & corn rice salad

CRISPY WILD CAUGHT

GULF SHRIMP TEMPURA \$19

orange Thai chili, basil ponzu

STEAKHOUSE BURGER \$20

(GF OPTION)

organic bacon, roasted garlic aioli, I.P.A. mustard, crispy onions, smoked mozzarella, house fries

WILD CAUGHT SALMON

BURGER \$20

orange apricot glaze, curried mustard mayonnaise, local bibb lettuce, house fries

KIDS' MENU

Ages 12 and under

JUNIOR BUCCANEER

BURGER \$12

all American cheeseburger
French fries

JUNIOR BUCCANEER

PIZZA \$12

Mozzarella, parmesan,
marinara sauce

CHICKEN PAILLARD \$14

thinly pounded breaded chicken
breast, spaghetti, butter sauce,
vegetable du jour

SPAGHETTI \$10

housemade marinara sauce or
butter sauce

AN 18% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

THE TERRACE IS A CERTIFIED REEFSPONSIBLE RESTAURANT, SOURCING LOCAL AND ORGANIC INGREDIENTS WHEN AVAILABLE.

GLUTEN FREE OPTIONS ARE AVAILABLE ON MENU SELECTIONS WITH GF LISTED. PLEASE INFORM YOUR SERVER IF YOU PREFER THIS OPTION. PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY. VENLIGST KONTAKT EN TJENER HVIS DU ER ALLERGIKER.