

## STARTERS FOR SHARING

**CHIPS & SALSA | \$6.**

House made chips & salsa

**MOZZARELLA STICKS | \$10.**

Herb roasted, deep fried Mozzarella cheese, marinara dipping sauce

**GF CHICKEN WINGS | \$12.**

Choice of Buffalo or dry rubbed. 8 wings served with celery & blue cheese dressing

**GF SHRIMP COCKTAIL | \$15.**

Seasoned jumbo shrimp | cocktail sauce | lemons

**COCONUT SHRIMP | \$16.**

Coconut crusted, deep fried shrimp, rum raisin gastrique

**CHICKEN SKEWERS | \$14.**

Teriyaki marinated chicken, pineapple, green peppers, basmati rice, sweet soy glaze

**SMOKED SALMON DIP | \$13.**

Smoked salmon, house made Boursin cheese, grilled crostini

**CHILI NACHOS | \$13.**

House made chili, fried tri-color tortillas, Cheddar cheese, diced tomatoes, red onion, sour cream

**VEGAN HUMMUS PLATTER | \$12.**

Traditional style hummus | olives | feta | Greek peppers | artichokes | toasted pita

## SALADS, BOWLS & HANDHELDS

handhelds served with choice of one side item

**SPINNAKER SALAD OR SIGNATURE CAESAR | \$10.**

Add: Grilled Chicken +\$8; Grilled Shrimp +\$8; Ahi Tuna +\$11; Grouper +\$16

**GF 1926 SALAD | \$16.**

Julienned ham, turkey, Swiss, iceberg, tomatoes, sliced green olives & classic dressing

**AVOCADO SUPREME SALAD | \$12.**

Fresh avocado | asparagus | roasted red peppers | mixed lettuces | choice of dressing

Tuna Salad +5. | Chicken Salad +5 | Crab Salad +8.

**VEGAN GREEK FARRO SALAD BOWL | \$14.**

Farro, red onion, diced tomatoes, cucumber, kalamata olives, chopped romaine tossed in vegan Greek dressing. Greek peppers, hummus & grilled pita

**AHI TUNA RICE BOWL | \$19.**

Jasmine rice, avocado, edamame, seaweed salad, sweet soy glaze, chili & ginger dressing

**CHICKEN QUESADILLA | \$16.**

Grilled chicken breast, caramelized onions, roasted red peppers, Cheddar cheese, griddled flour tortilla, sour cream, salsa

**SPINNAKER CHILI DOG | \$11.**

Grilled kosher hot dog topped with chili, cheese & diced onion

**8OZ GRILLED ANGUS BEEF OR IMPOSSIBLE BURGER | \$14.**

Choice of Swiss, provolone, American or cheddar cheese. Lettuce, tomato, onion

**BLACKENED GROUPE SANDWICH | \$29.**

5 oz. fillet, blackened, lettuce, tomato, onion, tartar sauce, toasted brioche bun

**MAINE LOBSTAH ROLL | \$34.**

Chunk lobster meat | celery | lemon | mayo | traditional style griddled bun

**CALI WRAP | \$12.**

Chopped turkey, avocado mayo, shaved lettuce, diced tomato, chopped bacon

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## SIDES

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Coleslaw / French Fries / Sweet Potato Fries / Onion Rings / Chips / Carrot & Celery Sticks

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## CHILDREN'S MENU

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served with choice of one side item

**GRILLED CHEESE** | \$8.

**HOT DOG** | \$8.

**HAMBURGER OR CHEESEBURGER** | \$8.

**CHEESE QUESADILLA** | \$8.

**CRISPY CHICKEN FINGERS** | \$8.

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## BEVERAGES

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### BEER ON TAP

Stella Artois / Local Craft Selection

### BEER SELECTION

(Aluminum Bottles or Cans) Bud Light / Coors Light / Corona / Corona Light / Goose Island / Guinness / Heineken / Heineken Light / Jai Alai / Michelob Ultra / Yuengling / JDubs Poolside

### WINES BY THE GLASS

Chardonnay, Pinot Grigio, Sauvignon Blanc, Rosé, Pinot Noir, Prosecco & Champagne Splits

### SPIKED SPARKLING WATER

High Noon (Ask for selections)

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## SIGNATURE DRINKS

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### KEY LIME COLADA | \$12.

Bacardi Limon, Key Lime Pie Syrup, Tropics Mixology Piña Colada Mix

### CHOCOLATE MUDSLIDE | \$13.

Wheatley Vodka, Kahlúa, Baileys Irish Cream, Tropics Mixology Ice Cream Mix

### STRAWBERRY MUDSLIDE | \$13.

Wheatley Vodka, Strawberries, Kahlúa, Baileys Irish Cream, Tropics Mixology Ice Cream Mix

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## TROPICAL COCKTAILS

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### MAI TAI | \$14.

Bacardi Superior, Triple Sec, Orgeat Syrup, Pineapple Juice, Orange Juice, Fresh Lime Juice, Myer's Rum Floater

### PAIN KILLER | \$14.

Pusser's Rum, Pineapple Juice, Orange Juice, Tropics Mixology Piña Colada Mix, Nutmeg

### RUM RUNNER | \$14.

Bacardi Superior, Banana Liqueur, Blackberry Brandy, Pineapple Juice, Orange Juice, Grenadine, Myer's Rum Floater

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## CRAFT COCKTAILS

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### AGAVE PICANTE | \$15.

Jalapeño-Infused Patron Silver, Grand Marnier, Fresh Lime Juice, Homemade Jalapeño Syrup, Salted Rim, Lime Wheel

### BEE-MULE | \$11.

Jack Daniel's Honey, Fresh Lime Juice, Fever-Tree Ginger Beer, Lime Wheel

### CUKE & ROSES | \$15.

Hendrick's Gin, Fever Tree Ginger Beer, Homemade Mint-Lime Syrup, Mint, Cucumber, Lime Wheel

### THE SPA | \$12.

Ketel One Botanical Cucumber & Mint, Homemade Mint-Lime Syrup, S.Pellegrino

### SRQ STRAW-JITO | \$12.

Siesta Key Silver Rum, Homemade Mint-Lime Syrup, Club Soda, Mint, Lime Wheel