



C O A S T

SOUPS & APPETIZERS

CARIBBEAN BLACK BEAN SOUP 10-

COCONUT SHRIMP 14-
spicy mango chili sauce

CHICKEN NACHOS 15-

black bean salsa, pickled jalapeños, cheddar cheese, salsa verde

MARGHERITA FLATBREAD 15-

heirloom tomato, fresh mozzarella, pickled basil, aged balsamic

CHIPS & DIP 12-

roasted tomato salsa, spicy guacamole

SHRIMP COCKTAIL 18-

local shrimp, classic cocktail sauce

TOGARASHI CHARRED TUNA 14-

wakame salad, mango compote, avocado

SOUP OF THE DAY 9-

see server

CRISPY CALAMARI 14-

torn basil, pickled cherry peppers, marinara

MEZE PLATTER 14-

housemade hummus, local crudité, feta cheese, olives, warm pita chips

HOT WINGS 14-

choice of honey buffalo or sweet chili, blue cheese, celery & carrot sticks

CONCH FRITTERS 15-

housemade, key lime aioli

SALADS

ENHANCEMENTS

grilled chicken 8-

grilled shrimp 10-

grilled fish 12-

THE EDGE 15-

watermelon, arugula, gorgonzola, white balsamic

CLASSIC CARDINI 15-

romaine, herb croutons, shaved pecorino, creamy garlic dressing

MIXED BABY GREENS 12-

local heirloom tomatoes, carrot, cucumber, cilantro lime vinaigrette

HEIRLOOM TOMATO PANZANELLA 15-

arugula, burrata cheese, ciabatta, balsamic glaze

WEDGE 17-

baby iceberg, candied bacon, blue cheese, onion straws

ENTREES

choice of seasonal fruit, chips or house seasoned french fries

gluten free bread and rolls available

FISH TACOS 19-

grilled or blackened fish, jack cheese, jicama slaw, black bean salsa, spicy guacamole

TRADITIONAL NEW ENGLAND LOBSTER ROLL mkt-

COASTAL BURGER 20-

grilled to perfection, lettuce, tomato, bermuda onion, toasted bun, choice of: american, blue, cheddar or swiss cheese

GRILLED CHICKEN SANDWICH 15-

basil pesto, olive tapenade, fresh mozzarella, ciabatta

TURKEY CLUB 15-

graffon cheddar, sun-dried tomato pesto, bacon, avocado, toasted multi grain bread

PEPPERED BRISKET 17-

caramelized onions, avocado, tomato, lettuce, ciabatta

GROUPE SANDWICH 20-

chopped iceberg, tomato, mango coleslaw, key lime tartar, toasted luau bread

AHI TUNA WRAP 18-

tuna, pickled carrots, wasabi aioli, napa cabbage slaw

GRILLED SALMON 16-

quinoa, roasted feta, baby bok choy

VEGETABLE WRAP 15-

tomato, red onion, grilled local vegetables, hummus, feta

DESSERTS

COCONUT FLAN 12-

passion fruit coulis, fresh berries

KEY LIME PIE 11-

whipped cream, raspberry coulis

CHOCOLATE INDULGENCE 12-

vanilla ice cream, berries

MANGO CHEESECAKE 12-

fresh berries

DRINKABLE DESSERTS

SIGNATURE KEOKE COFFEE 12-

kahlua, brandy, dark crème de cacao, coffee, heavy cream

IRISH COFFEE 11-

brown sugar, jameson irish whiskey, coffee and heavy cream

BANANA SPLIT MARTINI 12-

crème de banana, stoli vanil vodka, white crème de cacao, heavy cream, grenadine

PINEAPPLE UPSIDE-DOWN CAKE 12-

stoli vanil vodka shaken with grenadine, pineapple juice, garnished with a cherry

FROZEN MUDSLIDE 12-

stoli vanil vodka, kahlua, baileys, vanilla bean ice cream

WHITE RUSSIAN 13-

stoli vanil vodka, kahlua and cream

Many items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.

Consumption of raw or undercooked food may result in an increased risk of foodborne illness.

FRESH TIKI COCKTAILS

FRESH PRESSED PUNCH

bacardi gold rum, fresh lime, orange juice, pineapple juice, angostura bitters, nutmeg

PANAMA MAI TAI

bacardi black rum, amaretto, orange curacao, fresh lime and a touch of fresh florida orange juice, topped with fresh mint

SUNSET PUNCH

bacardi raspberry rum, bacardi mango rum, splash of amaretto, fresh florida orange and pineapple juices, with a touch of grenadine

MANGO POOLSIDE

bacardi mango rum, mango puree, fresh lime and florida orange juice, agave nectar, topped with fresh mint

MOJITOS

TRADITIONAL MOJITO

bacardi superior rum, agave nectar, mint and fresh lime, perfectly muddled

SPICED MANGO MOJITO

bacardi oakheart spiced rum, fresh mint and lime, agave nectar, touch of mango puree

COCONUT MOJITO

bacardi coconut rum, cream of coconut, fresh mint, agave nectar, fresh lime

RASPBERRY MOJITO

bacardi raspberry rum, mint and fresh lime, fresh raspberries, agave nectar

HANDCRAFTED COCKTAILS

GENTLEMAN MANHATTAN

gentleman jack whiskey, clove infused maple syrup, white cranberry juice, black cherries, served straight up!

SPA DAY

hendrick's gin, lemon sour, touch of passion fruit syrup, fresh cucumber

PATRÓN FRESH MARGARITA

patrón silver tequila, patrón citrónge orange liqueur, fresh lemon, lime and orange citrus, touch of agave nectar, topped with a splash of club soda

CLASSIC CADILLAC MARGARITA

sauza signature blue 100% agave tequila, grand marnier, fresh lime, florida orange juice, agave nectar

THE NEW BEGINNING

new amsterdam vodka, elderflower liqueur, topped off with prosecco and rosemary sprig, served straight up!

SPARKLING STRAWBERRY

tito's handmade vodka, strawberry puree, muddled strawberries, lemon juice, organic agave nectar, topped off with sparkling wine

BEACHSIDE

tito's handmade vodka, thatcher's organic elderflower liqueur, fresh pineapple juice, squeeze of lemon

WATERMELON MARGARITA

sauza signature blue 100% agave tequila, muddled watermelon, fresh lime, florida orange juice, agave nectar

BEERS

DOMESTIC BEERS

buckler's n/a, budweiser, bud light, michelob ultra, miller lite, yuengling

IMPORT & CRAFT BEERS

corona extra, corona light, blue moon, heineken, stella artois, samuel adams boston lager, samuel adams seasonal sea dog wild blueberry wheat ale

WINES

SPARKLING

	split	bottle
KORBEL, California		42
LA MARCA PROSECCO, DOC Veneto, Italy (750ml)	12	34

WHITES

	glass	bottle
RIESLING, CHATEAU STE. MICHELLE, Columbia Valley, WA	10	38
CHARDONNAY, WILLIAM HILL ESTATE WINERY, California	10	38
CHARDONNAY, CHATEAU STE. MICHELLE "MIMI", Horse Heaven Hills, WA	11	40
CHARDONNAY, KENDALL-JACKSON, "VINTNER'S RESERVE", CA	12	46
CHARDONNAY, MEIOMI, Sonoma/Monterey/Santa Barbara	13	50
CHARDONNAY, FREI BROS "RESERVE", Russian River Valley, CA	14	54
CHARDONNAY, SONOMA-CUTRER, Russian River Ranches, CA	15	58
CHARDONNAY, FERRARI-CARANO, Sonoma, CA		59
CHARDONNAY, ORIN SWIFT MANNEQUIN, CA		62
CHARDONNAY, FESS PARKER ASHLEY'S VINEYARD, Santa Barbara		68
CHARDONNAY, GARY FARRELL, Russian River Valley, CA		85
PINOT GRIGIO, ECCO DOMANI, delle Venezie, Italy	10	38
PINOT GRIGIO, MASO CANALI, Italy		42
SAUVIGNON BLANC, MURPHY-GOODE "THE FUME", North Coast, CA	10	38
SAUVIGNON BLANC, KIM CRAWFORD, Marlborough, New Zealand	14	54
BLEND, SOKOL BLOSSER EVOLUTION #9, WHITE BLEND, Oregon	10	38

REDS

	glass	bottle
CABERNET SAUVIGNON, PROVERB, California	10	38
CABERNET SAUVIGNON, CARNIVOR, California	11	42
CABERNET SAUVIGNON, LIBERATED, North Coast, CA		45
CABERNET SAUVIGNON, ROBERT MONDAVI PRIVATE SELECTION BOURBON BARREL, Napa Valley, CA		48
CABERNET SAUVIGNON, SILVER PALM, North Coast, CA	13	50
CABERNET SAUVIGNON, LOUIS M. MARTINI, Sonoma County, CA		54
CABERNET SAUVIGNON, INTRINSIC, Columbia Valley, WA		62
CABERNET SAUVIGNON, FREI BROS RESERVE, Alexander Valley, CA		69
CABERNET SAUVIGNON, CONN CREEK, Napa Valley, CA		72
CABERNET SAUVIGNON, MT. VEEDER, Napa Valley, CA		80
CABERNET SAUVIGNON, STAG'S LEAP WINE CELLARS "ARTEMIS", Napa Valley, CA		98
MERLOT, COLUMBIA CREST "GRAND ESTATES", Columbia Valley, WA	10	38
MERLOT, GHOST PINES, Sonoma/Napa Valley, CA		44
MALBEC, ALAMOS, Mendoza, Argentina	10	38
PINOT NOIR, MURPHY-GOODE, Santa Barbara, CA	11	42
PINOT NOIR, J VINEYARDS, Monterey, Sonoma, Santa Barbara, CA	12	46
PINOT NOIR, MACMURRAY ESTATE VINEYARDS, Russian River Valley, CA		54
PINOT NOIR, LA CREMA, Sonoma Coast, CA		54

