

APPETIZERS

CHOICE OF ONE

GULF SHRIMP COCKTAIL

Florida Shrimp Cocktail with Vodka Pepper Cocktail Sauce

AHI TUNA TARTAR

Yellowfin Tuna and Avocado Guacamole with Citrus Ponzu Sauce and Fried Taro Root Chips

SOUPS AND SALADS

CHOICE OF ONE

CORN AND CRAB BISQUE

Roasted Sweet Corn and Lump Crabmeat Bisque

WARM BACON VIN SPINACH SALAD

Honey Dijon Bacon Vinaigrette with Spinach and Strawberries topped with Shaved Red Onion, Candied Pecans and Goat Cheese

BEACH WALK CAESAR SALAD

Chopped Romaine Salad with Caesar Dressing, Garlic Herb Croutons and Shaved Parmesan Cheese

ENTREES

CHOICE OF ONE

SURF AND TURF

Grilled Petit 8oz Filet Mignon Topped with Two Jump Shrimp served with Garlic Mash, Grilled Asparagus with Rosemary Demi-Glace

MAINE LOBSTER TAILS

Two 6 oz. Roasted Lobster Tails served with Fingerling Potato, Grilled Asparagus and Clarified Butter

PECAN CRUSTED GROUPER

Pan Seared Grouoper served with Fried Potato Cake and Green Beans topped with Honey Worcestershire Sauce

DESSERTS

CHOICE OF ONE

KEY LIME PIE

Beach Walk Signature House Key Lime Pie with Whip Cream and Lime Zest

GUINESS CHOCOLATE BROWNIE

Guiness Chocolate Brownie served with Vanilla Ice Cream topped with Chocolate and Caramel Sauce

MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH MILK, EGGS, FISH, SHELLFISH, TREE NUTS, PEANUTS, WHEAT AND/OR SOYBEANS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE NOTIFY YOUR SERVER OF ANY KNOWN ALLERGIES.

VEGETARIAN AND GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST.



Holiday Drink Menu

HIBISCUS G&T

Greenbar Hibiscus, Bombay Sapphire, Soda 16

CHOCOLATE MARTINI

Whipped Vodka, ChocoVine Wine

GOLD RUSH

Bourbon, Lemon, Honey Syrup 16

HOLIDAY SPRITZ

St. Germain, Prosecco, Soda, Mint 16

CRANBERRY MULE

Vodka, Lime, Cranberry, Ginger Beer 16

HOLIDAY CHEER

Brandy, Heirloom, Cream de Cacao, Amaulna 16

POINSETTIA

Cranberry Juice, Champagne 16