



Salads & Soups

Lobster Bisque Cup \$5 Bowl \$8

Our Signature Bisque.

Caesar Salad \$10

Fresh Romaine Lettuce Tossed with Shaved Parmesan Cheese, Caesar Dressing & topped with Croutons .

House Salad \$9

Fresh Greens, Cucumbers, Tomatoes, Red Onions, Mixed Cheese & Croutons.

French Onion \$8

Home Made Onion Soup with House Made Croutons & Melted Swiss Cheese .

Chopped Chicken Cobb Salad \$14

Chopped Iceberg and Romaine Tossed with Grilled Chicken, Tomato, Hard Boiled Egg, Blue Cheese Crumbles, Avocado, Bacon, Red Onions & Croutons.

Chopped Chicken Antipasto Salad \$14

Chicken, Green Olives, Provolone Cheese, Genoa Salami, Red Onions and Tomatoes Tossed in Caesar Dressing.

Orchard Salad \$12

Spring Mix, Seasonal Apples, Sharp Cheddar Cheese, Red Onions, Candied Pecans & Craisins. Served with Honey Mustard Dressing.

Appetizers

Jumbo Chicken Wings \$14

Buffalo, Blackened, Garlic Parm, Teriyaki or BBQ

Filet Tips \$15

Black N Blue: Blackened & Seared. Served with a Creamy Blue Cheese Dipping Fondue.

Espresso: Rubbed with Espresso & topped with a Mocha Crème Demi Glaze & served with a side of Mashed Potatoes.

Honey Bourbon Filet Tips: Seared with Onions & Mushrooms, in a Honey-Bourbon Sauce. Served with a side of Mashed Potatoes.

Brie \$14

Sweet: Sautéed Apples, Candied Pecans & Craisins Smothered in a Brandy Glaze.

Savory: Leeks, Spinach, Bacon, Mushrooms & Brandy.

Served with a Warm Baguette.

Firecracker Shrimp \$12

Flash Fried Shrimp, Tossed in Our Secret Sauce with a Kick. Served With a Cucumber Sesame Salad.

Escargot \$11

Large French Snails Lightly Breaded & Seasoned. Topped with a creamy Garlic Butter & Blue Cheese Crumbles. Served with a Warm Baguette.

Spinach Artichoke Dip \$10

Homemade Dip with Fresh Made Tortilla Chips.

Chips Guacamole and Salsa \$9

Pretzel Crusted Grouper \$13

Gulf Grouper Served with a Horseradish Honey Mustard.

Blackened Shrimp Flat Bread \$14

Brushed with Garlic & Olive Oil, Mozzarella and Ricotta Cheese, tomato and Blackened Shrimp.

Margherita Flatbread \$13

Garlic Butter, Fresh Mozzarella, Parmesan Cheese, House Made Marinara Sauce, Fresh Basil & Finished with Extra Virgin Olive Oil.

Beef Carpaccio ** \$14

Traditional Raw & Seared Filet Mignon, Sliced Thin & Garnished with Extra Virgin Olive Oil, Parmesan Cheese, Capers & Smoked Applewood Sea Salt. Served with a Warm Baguette.

Tuna Sashimi ** \$13

Sesame Seared Tuna Served with Wasabi, Soy Butter & a Cucumber Salad.

Dressings: Ranch, Blue Cheese, Caesar, 1000 Island, Honey Mustard & House Made Vinaigrette

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Handhelds

French Dip \$13

Thinly Sliced Roast Beef with Grilled Onions & Swiss Cheese on a Hoagie, with Au Jus & Horseradish Aioli.

Grown Up Grilled Cheese \$10

Cheddar, Provolone & American Cheese with Bacon, Tomato & Asparagus. Served on Multi Grain Bread.

Reuben \$13

Yuengling Braised Corned Beef with Homemade Thousand Island and Sauerkraut.

Fish Taco MP

Grilled, Fried or Blackened Grouper, Mixed Cheese, Cabbage, Pico de Gallo, Chipotle Crema & Guacamole. Served with Rice and Beans.

Caprese Panini \$12

Grilled Chicken, Fresh Mozzarella & Provolone Cheese with Tomato Basil Bruschetta.

Ham and Brie Crepes \$14

Black Forest Ham & Brie, Melted into Two Warm Crepes Topped with Our Signature Lemon Basil Sauce. Served with Breakfast Potatoes.

Spinach Artichoke Goat Cheese Crepes \$14

Two Warm Crepes Filled with Tomatoes, Artichokes Hearts, Onions, Mushrooms & Spinach Served with Lemon Basil Sauce & Breakfast Potatoes.

Berries & Brie Crepes \$14

Two Warm Crepes with Seasonal Berries Compote Melted into Fresh Brie. Served with Breakfast Potatoes.

Avocado Toast \$13

Toasted Whole Grain Bread with Sundried Tomato Ricotta, Avocado & Sriracha Mayo, Blistered Tomato Arugula Garnish. Topped with Poached Eggs.

Bananas Foster Waffle or French Toast \$14

Fresh Bananas, Spiced Rum, Brown Sugar & Real Butter Poured Over a Fresh Waffle or Double Dipped Brioche Bread French Toast.

The Bright Eye Breakfast Sandwich \$12

Two Fried Eggs with Bacon, Ham, Cheddar Cheese, Arugula & Sriracha Mayo on a Pretzel Bun. Served with Breakfast Potatoes.

Shrimp N Grits \$19

Chill's Famous Recipe. Andouille Sausage, Shrimp, Onions, Peppers Served in our Special Sauce over Fresh Grits & Topped with a Fried Egg.

Blackened Chicken Avocado Wrap \$12

A Spinach Tortilla Filled with Blackened Chicken, Blue Cheese, Bacon, Chipotle Aioli, Lettuce, Tomato & Homemade Guacamole.

Beach Burger \$11

8oz Fresh Angus Beef Served on a Brioche Bun with Lettuce, Tomato & Onion. Add Cheese or Bacon for \$1.50 Each. Mushrooms or Onions for \$1 each.

(substitute a Beyond Patty for \$3)

Ask your server about our Burger de Jour.

Grouper Sandwich MP

Grilled, Blackened or Fried, Served on Brioche Bun with Lettuce, Tomato & a side of Tarter.

Cuban Sandwich \$13

Salami, Ham, Pork, Swiss Cheese, Pickles, Mayo & Mustard Pressed on Cuban Bread.

Steak Caesar Wrap \$12

Grilled Sirloin, Romaine, Tomato, Onion & Smoked Applewood Sea Salt Tossed in a Classic Caesar Dressing.

Brunch

Vegan Hash \$12

Seasonal Vegetables Sauteed Over Breakfast Potatoes. Add a Poached egg \$2.

Steak & Eggs \$17

A 5oz Sirloin Steak Cooked to Order with 3 Eggs your way. Served with Breakfast Potatoes & Toast.

Corey Ave Breakfast \$10

Two Eggs served your way with Bacon or Sausage Patties. Served with Breakfast Potatoes & Toast.

Eggs Benedict \$13

Poached Eggs on a Toasted English Muffin, with Canadian Bacon & Homemade Hollandaise. Served with Breakfast Potatoes.

Egg White Scramble \$14

Hand Separated Egg Whites, Fresh Tomatoes, Artichoke Hearts, Mushrooms, and Onions with Goat Cheese Crumbles.

Blind Pass Omelet \$12

Grilled Chicken, Brie & Asparagus Served with Breakfast Potatoes & Toast.

Denver Omelet \$12

Green & Red Peppers, Red Onions, Ham & Cheddar Cheese. Served with Breakfast Potatoes & Toast.

Garden Omelet \$12

Onions, Peppers, Spinach, Mushrooms, Tomatoes & Cheddar Cheese. Served with Breakfast Potatoes & Toast.