

THE GROVE

Starters

Tuna Nachos*

Rare Sashimi Grade Yellow Tuna Slices, Cilantro, Scallions, & Jicama, Fresno Peppers
Served atop Crispy Wontons & Watermelon Radish finished with Wasabi Cream Sauce 15.99

Crabcakes

Lump Crabmeat mixed with Seasoned Breadcrumbs, Scallions, & Celery
Griddled Golden Brown Served with Roasted Garlic & Caper Aioli 15.99

Wing Trio

3 Buffalo Wings, 3 BBQ Wings & 3 Sweet Chili Wings
Served with Celery and Carrots 14.99

Calamari Frito

Tubes & Tentacles lightly Breaded in Italian Breadcrumbs, Fried Golden Brown
Served with Checca Sauce 12.99

Watermelon Bruschetta

Whipped Feta, Fresh Mint & Watermelon on Grilled Bread 9.99

Salads

Not What You're Thinking Tuna Salad*

Mixed Greens, Pickled Ginger, Edamame, Jicama and Crispy Wonton Strips
Topped with Sliced Yellowfin Tuna (Rare) and Finished with A Sesame Dressing 14.99

House Salad

Mixed Greens, English Cucumbers, Heirloom Tomatoes, Mushroom & Onions
Topped with Multi-Grain Croutons, Served with Dressing Choice 12.99

Add Chicken \$4 Shrimp \$6

Beach Cobb Salad

Mixed Greens, Hard-Boiled Egg, Bleu Cheese, Chicken, Bacon, Tomatoes & Avocado
Served with Dressing Choice 13.99

Handhelds

Blackened Grouper Tacos

Blackened Grouper, Cilantro Lime Jicama Slaw, Roasted Tomatoes & Cotija Cheese
Finished with an Avocado Crema

Served in Hard Shell Corn Tortilla Wrapped in a Soft Flour Tortilla

Served with Tortilla Chips and Pineapple, Mango, & Habanero Salsa 11.99

The Following are served with Chips/ Sub Fries for \$3

Grove Burger*

½ Pound Char-Grilled Ground Chuck

Topped with Caramelized Onions, Mushrooms, Bacon & Aged Cheddar Cheese, & Dijonnaise

Served on a Toasted Brioche Bun 15.99

Classic Burger*

½ Pound Char-Grilled Ground Chuck Burger on a Toasted Kaiser Roll

Served with Lettuce, Tomato, Onion & Pickle 13.99

Add-Ons \$2 ea. (Bacon, Grilled Onions, Mushrooms, Cheese)

Calypso Chicken Sandwich

Caribbean Seasoned Chicken Breast, Deep-Fried Golden Brown

Topped with Grilled Pineapple, Goat Cheese, and Mango Aioli

Served on a Toasted Brioche Bun 13.99

Turkey BLT

Smoked Turkey, Romaine Lettuce, Heirloom Tomatoes, Applewood Bacon & Herbed Aioli

Served on Toasted Sourdough Bread 12.99

Chicken Salad Wrap

Roasted Chicken, Celery, Mandarin Oranges, Toasted Almonds Mixed with Olive Oil Mayo

Wrapped in a Flour Tortilla 12.99

Chipotle Black Bean Burger

A Savory Blend of Black beans, Brown Rice, Corn, Diced Tomatoes, and Green and Red Peppers.

Served on a Toasted Kaiser Bun with Lettuce, Tomato, Onion & Pickles 13.99

Baskets

Conch Fritters & Fries

Deep-Fried Beer Battered Conch, French Fries, Sweet & Sour Slaw. Served with Caribbean Aioli
15.99

Chicken & Fries

Breaded Chicken Tenders Deep-Fried Golden Brown, French Fries & Sweet & Sour Slaw

Served with Hot Honey BBQ Sauce 13.99

Coconut Shrimp & Fries

Butterflied Fan-Tail Shrimp Breaded in Panko Breadcrumbs & Coconut, Deep-Fried

French Fries, Sweet & Sour Slaw. Served with Malibu Rum Dipping Sauce 14.99

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For The Kids (10yo and younger)

All Kid's Meals are served with choice of House Chips, Fries or Fruit Cup

Hamburger 8.99

Cheeseburger 9.99

Chicken Tenders 9.99

Fish Sticks (Grouper) 8.99

Grilled Cheese 6.99

PB&J 5.99

DRINK MENU

20oz. Assorted Bottled Drinks 4

Some Beach

Cruzan Light Rum, Cruzan Dark Rum, Tito's Vodka, Cuervo Tequila

Pineapple Juice, Papaya Juice and a Splash of Blue Caraco 12.99

Under The Umbrella

Captain Morgan Rum, Malibu Rum, Pineapple Juice, and a Splash of Guava Nectar.

Garnished with a Pineapple Wedge and a Little Umbrella 12.99

Mango Mimosa

Sparkling Wine, Mango Puree, Garnished with Fresh Mango 9.99

Beach Bloody Mary

Tito's Vodka, The Works Bloody Mary Mix, A Splash of Bacardi 151

Garnished with Celery, Olives, Lemon, Lime & a Peppered Bacon Slice 12.99

That Frozen Concoction

Patron Anejo Tequila, Gran Gala, Key Lime Juice, Simple Syrup

Blended and Served in a Salted Cup

Garnished with a Sugared Key Lime 9.99

One More Pina Colada

Captain Morgan Rum, Malibu Rum, Coconut Milk and Pineapple Juice

Blended and served in a Coconut Rimmed Glass Garnished with a Pineapple Wedge
9.99

Beers

From the Tap

Cigar City Brewery Jai Alai IPA (7.5 ABV)-Tampa 7

Funky Buddha Brewery Floridian Hefeweizen (4.4ABV)-Oakland Park 8

SwampHead Brewery Stumpknocker Pale Ale (5.8ABV)-Gainesville 7

Rapp Brewery Bohemian Rhapsody Pilsner (6.3ABV)-Seminole 8

In The Can

Corona 5, Landshark Lager 5, Heineken 6, Amstel Light 6, Blue Moon 5, Miller Lite
5, White Claw 6, Mikes Hard Lemonade 6

Wines

By the Glass

Moscato, Jam Jar-South Africa 7

Prosecco, Ruffino-Italy 7

Pinot Gris, Cooper Hill-Oregon 6

Sauvignon Blanc, Twin Islands-New Zealand 7

Chardonnay, 7 Cellars-California 6

Merlot, Textbook, California 6

Cabernet, Yalumba 'Y' Series-South Australia 8

Malbec, High Note-Argentina 8

Pinot Noir, 7 Cellars-California 7