



STARTERS

TUNA NACHOS

Seared rare yellowfin tuna, cilantro, scallion, jicama, fresno peppers, crispy wontons, watermelon radish. Finished with wasabi cream sauce | \$15.99

CRAB CAKES

Lump crabmeat mixed with seasoned breadcrumbs, scallion, and celery. Finished with roasted garlic and caper aioli | \$15.99

WING TRIO

3 buffalo wings, 3 barbecue wings, 3 sweet chili wings. Served with celery, carrots, and ranch | \$14.99

CALAMARI FRITTI

Lightly breaded in italian breadcrumbs. Served with checca sauce | \$12.99

WATERMELON BRUSCHETTA

Whipped feta, fresh mint, watermelon on grilled ciabatta bread | \$9.99

SALADS

HOUSE SALAD

Mixed greens, english cucumber, grape tomatoes, mushrooms, onion, multigrain croutons. Served with choice of dressing | \$9.99

Add: Chicken | \$4 Shrimp | \$5 Grouper | \$7 Tuna | \$5

NOT WHAT YOU'RE THINKING TUNA SALAD

Mixed greens, sliced rare yellowfin tuna, pickled ginger, edamame, jicama, wonton strips. Served with sesame dressing | \$15.99

BEACH COBB SALAD

Mixed greens, grilled chicken, hard boiled egg, crumbled blue cheese, bacon, grape tomatoes, avocado. Served with choice of dressing | \$13.99

Dressings – Ranch, Blue Cheese, Italian, Balsamic Vinaigrette, Honey Mustard

BASKETS

All baskets are served with seasoned french fries and sweet & sour slaw

CONCH FRITTERS

Beer battered conch mixed with onion, pepper, and celery. Served with caribbean aioli | \$15.99

CHICKEN TENDERS

Served with hot honey bbq sauce | \$13.99

COCONUT SHRIMP

Butterflied shrimp breaded in panko and coconut. Served with coconut rum dipping sauce | \$14.99



the
GRILL at
THE GROVE
EAT DRINK PLAY

HANDHELDS

BLACKENED GROUPER TACOS

Blackened grouper, cilantro-lime jicama slaw, roasted tomatoes, cotija cheese, avocado crema, in hard shell corn tortillas wrapped in soft flour tortillas. Served with tortilla chips and pineapple-mango-fresno salsa | \$12.99

Burgers & sandwiches served with chips. Sub Fries \$3

GROVE BURGER

Half pound chargrilled ground chuck, caramelized onion, mushrooms, bacon, aged cheddar cheese, dijonaise, toasted brioche bun | \$15.99

CLASSIC BURGER

Half pound chargrilled ground chuck, lettuce, tomato, onion, pickles, toasted kaiser roll | \$13.99

Add bacon / grilled onion / mushrooms / cheese / \$2 each item

CALYPSO CHICKEN SANDWICH

Fried caribbean-seasoned chicken breast, grilled pineapple, goat cheese, mango aioli, toasted brioche bun | \$13.99

TURKEY BLT

Smoked turkey, leaf lettuce, tomato, applewood smoked bacon, herbed aioli, toasted sourdough bread | \$12.99

CHICKEN SALAD WRAP

Roasted chicken, celery, mandarin oranges, toasted almonds mixed with mayonnaise, wrapped in a flour tortilla | \$12.99

CHIPOTLE BLACK BEAN BURGER

A savory blend of black beans, brown rice, corn, diced tomatoes, green and red peppers, lettuce, tomato, onion, pickles, toasted kaiser bun | \$13.99

BEVERAGES

Pepsi Soft Drinks, Bubly Water, Pure Leaf Unsweetened/Sweet/Raspberry/Peach Iced Tea, Gatorade | \$4.00

Spring or Sparkling Water, Orange Juice, Pineapple Juice, Grapefruit Juice | \$4.25

Lemonade/Raspberry Lemonade, Starbucks Nitro or Pink Drink, Celsius Energy | \$4.50

Coconut Water | \$5.50

FOR THE KIDS (10 AND YOUNGER)

All kids meals are served with choice of house chips, seasoned fries, or fruit cup

HAMBURGER | \$8.99

CHEESEBURGER | \$9.99

CHICKEN TENDERS | \$9.9

GROUPER FINGERS (PAN

SEARED) | \$9.99

GRILLED CHEESE | \$6.99

PB & J | \$5.99

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



COCKTAILS

GROVE HOT MANGO SWIZZLE

Cane 151 Rum, mango purée, lime juice, orange juice, orgeat, hot honey, tajin rim | \$14.00

PALOMA

Corazon Blanco Tequila, lime juice, grapefruit juice, sparkling grapefruit soda, salt rim | \$12.00

GUAVA MULE

Wheatley Vodka, guava nectar, lime juice, ginger beer | \$12.00

UNDER THE UMBRELLA

Margaritaville Spiced and Coconut Rum, pineapple juice, guava nectar, orange juice, grenadine | \$13.00

PAINKILLER

Gold Rum, pineapple juice, orange juice, coco lopez, nutmeg | \$12.00

BEACH BLOODY MARY

Wheatley Vodka, Charleston Bloody Mary Mix, tajin rim | \$12.00

ELDERFLOWERITA

Corazon Blanco Tequila, elderflower liqueur, lime juice, orange bitters, salt rim | \$13.00

ESPRESSO MARTINI

Vanilla Vodka, espresso, coffee liqueur | \$13.00

GROVE SPRITZ

Contratto Aperitivo, sparkling wine, sparkling water | \$12.00

SOME BEACH

Myers's Dark Rum, banana liqueur, orange curaçao, coco lopez, pineapple juice, lime juice, grenadine | \$12.00

COCOJITO

Margaritaville Coconut Rum, mint, lime, coco lopez, sparkling water | \$13.00

LIQUID MARIJUANA

Margaritaville Coconut and Spiced Rum, melon liqueur, blue curaçao, pineapple juice, lemon lime soda | \$12.00

MAI TAI

Gold Rum, orange curaçao, orgeat, lime juice, Myers's Dark Rum and Cane 151 Rum float | \$14.00

KOOL AID

Southern Comfort, amaretto, cranberry juice | \$11.00

BEACHY BOURBON

Coopers' Craft Bourbon, Contratto Bitter, lime juice, ginger beer | \$11.00

BLUE COCONUT

Margaritaville Coconut Rum, blue curaçao, orgeat, coco lopez, lime juice | \$11.00

MIMOSA

Strawberry-Orange | \$11.00

CHILLED SHOTS

JACK HONEY | \$10.00

FIREBALL | \$10.00

PINK WHITNEY | \$10.00

RUMCHATA | \$10.00

CORAZON BLANCO | \$10.00

RAM'S POINT PEANUT BUTTER WHISKEY | \$10.00



FROZEN COCKTAILS

Featuring Bloomers Mixers

FROSÉ | \$13.00

DREAMSICLE | \$14.00

PIÑA COLADA | \$13.00

STRAWBERRY DAIQUIRI | \$13.00

Add a Floater \$3 | Myers's Dark Rum, 151 Rum or Gran Gala

DRAFT BEER

THE GROVE GROVEN' COCONUT ALE, NORTH MIAMI, 5.8% | \$8.00

See board for other local brews

CANS

FUNKY BUDDHA 'HOP GUN' IPA | \$7.00

BLUE MOON BELGIAN WHEAT ALE | \$6.50

CASA MODELO ESPECIAL PILSNER | \$6.50

STELLA ARTOIS BELGIAN LAGER | \$6.50

YUENGLING TRADITIONAL LAGER | \$6.50

CORONA EXTRA | \$6.50

HEINEKEN LAGER | \$6.50

COORS LIGHT | \$6.50

MICHELOB ULTRA | \$6.50

CERVECERIA LA TROPICAL 'TROPI FLACA' | \$6.50

GUINNESS STOUT | \$7.50

HIDDEN SPRINGS ORANGE CRUSH | \$7.00

ANGRY ORCHARD CRISP APPLE CIDER | \$6.50

READY TO DRINK

WHITE CLAW | \$6.50

HIGH NOON (VODKA BASED) | \$6.50

CHIDO (TEQUILA BASED) | \$8.50

WINE

PROSECCO (187) | \$9.00

CHARDONNAY | \$7.00

SAUVIGNON BLANC | \$9.00

PINOT GRIGIO | \$9.00

ROSE | \$7.00

CABERNET SAUVIGNON | \$7.00

PINOT NOIR | \$9.00