



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 | \$10.99

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 Chicken Salad | \$4

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, Honey Mustard, Balsamic Vinaigrette

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 barbecue sauce | \$13.99

COCONUT SHRIMP

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



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 kettle chips. Substitute Seasoned Fries or Cinnamon Sugar Sweet Potato 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 | \$14.99

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 | \$13.99

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

THE SCOOP

BLUE BUNNY ICE CREAM

Vanilla Bean, Chocolate Brownie Extreme, Birthday Cake, Cookies and Cream, Mango Sorbet

BLUE BUNNY NOVELTIES

Nerds Bomb Pop, Chocolate Eclair Bar, Strawberry Shortcake Bar
House Made Ice Cream Sandwiches
Ask your server for today's flavors

FOR THE KIDS (10 AND YOUNGER)

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

HAMBURGER | \$8.99

CHEESEBURGER | \$9.99

CHICKEN TENDERS | \$9.99

GROUPER (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

PALOMA

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

DIRTY SHIRLEY

Vodka, lemon-lime soda, grenadine, bourbon cherry | \$11.00

GUAVA MULE

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

PAINKILLER

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

ELDERFLOWERITA

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

COCOJITO

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

MAI TAI

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

BEACHY BOURBON

Coopers' Craft Bourbon, Contratto Bitter, lime juice, ginger beer | \$12.00

BEVERAGES

Fountain:

Pepsi, Pepsi Zero, Starry Lemon Lime, Root Beer, Ginger Ale, Lemonade, Gatorade Fruit Punch | \$4.00

Bottled:

Bubly Lime or Blackberry | \$4.50

Pure Leaf Unsweetened/Sweet/Extra Sweet/Raspberry/Blackberry/Zero Sugar Peach Iced Tea | \$4.25

Gatorade Yellow/Blue/Orange | \$4.25

Spring or Sparkling Water | \$4.00

Orange Juice, Pineapple Juice, Ruby Red Grapefruit Juice, Cranberry Juice | \$4.50

Starbucks Nitro or Pink Drink | \$5.00

Celsius Orange or Arctic Berry Blast | \$4.50

Vita Coco Coconut Water | \$5.50

CHILLED SHOTS

JACK HONEY OR APPLE | \$10.00

FIREBALL | \$10.00

PINK WHITNEY - PINK LEMONADE VODKA | \$10.00

RUMCHATA | \$10.00

CORAZON BLANCO | \$10.00

RAM'S POINT PEANUT BUTTER WHISKEY | \$10.00

BUBBA'S MARSHMALLOW CHOCOLATE OR BURNT SUGAR WHISKEY

MANGO SHOTTA - SPICY MANGO & JALAPEÑO TEQUILA | \$10.00



FROZEN DRINKS

Featuring Bloomers Mixers

FROSÉ | \$13.00
DREAMSICLE | \$14.00
PIÑA COLADA | \$13.00
STRAWBERRY DAIQUIRI | \$13.00

VIRGIN FROZEN | \$8.00
FRUIT SMOOTHIE | \$7.50

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

DRAFT BEER

THE GROVE GROVEN' COCONUT ALE, NORTH MIAMI, 5.8% | \$8.50

See board for other local brews

CANS

FUNKY BUDDHA 'HOP GUN' IPA | \$7.00
BLUE MOON BELGIAN WHEAT ALE | \$7.00
CASA MODELO ESPECIAL PILSNER | \$6.50
STELLA ARTOIS BELGIAN LAGER | \$7.00
YUENGLING TRADITIONAL LAGER | \$6.50
CORONA EXTRA | \$7.00
HEINEKEN LAGER | \$7.00
COORS LIGHT | \$6.50
MICHELOB ULTRA | \$6.50
CERVECERIA LA TROPICAL 'TROPICAL FLACA' | \$7.00
GUINNESS STOUT | \$7.50
HIDDEN SPRINGS ORANGE CRUSH | \$7.00
ANGRY ORCHARD CRISP APPLE CIDER | \$6.50
HEINEKEN 0.0 | \$7.00
SAMUEL ADAMS JUST THE HAZE N/A IPA | \$6.50

READY TO DRINK

WHITE CLAW | \$6.50
HIGH NOON (VODKA BASED) | \$7.00
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