



### Seasonal Soup

**TOMATO GINGER BISQUE**  
Basil | Blood Orange | Crème Fraiche *gnf*  
Cup 7 | Bowl 10

**FRENCH ONION SOUP**  
Caramelized Onion | Sherry  
Gruyere | Cuban Crostini *nf*  
Cup 7 | Bowl 10



## GREENS

**TAMPA CLUB HOUSE 12**  
Artisanal Greens | Tomato | Cucumber  
Queso Fresco | Champagne Vinaigrette  
Cuban Croutons *nf*

**CLASSIC CAESAR 12**  
Romaine | Parmesan Cheese | Anchovies  
Cuban Croutons | Romano Crisp *nf*

**BAYSHORE BLUE 14**  
Mesclun Greens | Pear | Apple | Dried Cherry  
Peach | Blue Cheese | Walnut Vinaigrette *gf*

**GRILLED MANGO SALAD 13**  
Arugula | Macadamia | Roasted Red Pepper  
Agave Lime Dressing *gdfvg*

**ROASTED CARROT SALAD 14**  
Feta | Pepita Seeds | Mesclun Greens  
Blueberry Vinaigrette *gf*

**STEAK & WEDGE 23**  
Iceberg | Bacon | Roasted Tomato | Cucumber  
Crispy Shallot | Blue Cheese Dressing *gnf*

**MAINE LOBSTER LOUIE 28**  
Compressed Cucumber | Quail Egg | Louie Aioli  
Mesclun greens | Roasted Tomato | Pickled Red  
Onion | Bacon Balsamic Jam *gndf*

**CHOICE OF PROTEIN\***  
Grilled Chicken 7 | Steak 9 | Shrimp 13  
Salmon 10 | Grouper 15 | Tofu 5

## SIGNATURE SIDES

**HAND-CUT RUSSET  
POTATO FRIES 6**  
Calabrian Aioli  
...Add Truffle Parmesan Cream 2

**SWEET POTATO FRIES 6**  
Chipotle Guava Jam

**SWEET POTATO HASH 6**  
Poblano | Caramelized Onion | Chives

**JALAPEÑO BACON  
MAC & CHEESE 6**  
Applewood Bacon | Jalapeño  
Four Cheese | Cavatappi

**BLUE CHEESE GRITS 6**

**BRUSSELS SPROUTS 8**  
Agave | Sriracha

**HEIRLOOM CARROTS 6**  
Hot Honey | Feta | Pepita Seeds

## FOR THE TABLE

**FRIED GREEN TOMATO 11**  
Dill Poblano Vinaigrette | Caramelized Onion & Bacon  
Balsamic Jam *nf*

**SPRING ORCHARD FLATBREAD 16**  
Candied Bacon | Heirloom Tomato | Virginia Ham  
Pickled Onion | Fontina | Peach *nf*

**SALMON BRANDADE 12**  
Croquette | Yukon | Romano | Calabrian Aioli *nf*

**FRIED GROUPEL NUGGETS 16**  
Old Bay Remoulade | Lemon Aioli *nf*

**PORK BELLY BAO BUNS 14**  
Peach Hoisin | Tempura Jalapeño | Bibb *nf*

## ENTREES

**DAILY QUICHE 14**  
Tampa Club House Salad *nf*

**POWER BOWL 16**  
Avocado | Cucumber | Chickpeas | Edamame  
Carrot | Tomato | Butternut Squash Hash  
Ancient Grains | Lemon Herb Vinaigrette *gndf*

**STEAK FRITES 38**  
Australian A5 Wagyu Strip | Truffle Fries  
Cognac Demi-Glace *gnf*

**PAN SEARED CRAB CAKES 24**  
Pineapple Salsa | Jalapeno Risotto  
Passionfruit Habanero Aioli *nf*

**LOBSTER RAVIOLI 32**  
Maine Lobster | Hand-Made Basil Pasta  
Caramelized Fennel Cream *nf*

**ATLANTIC SALMON 22**  
Roasted Seasonal Vegetables | Miso Glaze

**SHRIMP "AL AJILLO" 26**  
Poblano Mayo | Guajillo | Chardonnay | Lime  
Ancient Grains | Grilled Cuban Toast *nf*

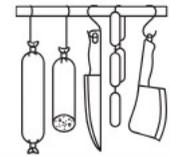
**PLANTAIN CRUSTED  
GULF GROUPEL 32**  
Rock Shrimp | Pineapple Curry | Jalapeño Risotto  
*gnf*

**ALLERGEN GUIDE**  
gdnf - gluten, dairy, nut free | nf - nut free  
df - dairy free | gf - gluten free

## CHARCUTERIE BOARD

Chef's Selection of Artisanal  
Cheeses | Cured Meats | Pickled  
Vegetables | Dried Fruits | Nuts  
Grainy Mustard | Fruit Preserves

serves 2 17 | serves 5 23



## HANDHELDS

All sandwiches served with fries,  
side house salad or fruit.

**PRIME BURGER 18**  
Pretzel Bun | Grain Mustard | Sharp Vermont  
Cheddar | Caramelized Shallot & Bacon Jam *nf*

**LOBSTER SALAD CROISSANT 31**  
Celery | Dill Aioli | Chives *nf*

**GULF GROUPEL 31**  
Old Bay Sriracha Remoulade  
Lettuce | Tomato | Brioche Bun *nf*  
Served Crispy, Grilled or Blackened

**MAYORS' SANDWICH 28**  
Gulf Grouper | Swiss Cheese  
Sauerkraut | Thousand Island  
La Segunda Cuban Bread *nf*

**CHICKEN SANDWICH 17**  
Buttermilk Brine | Calabrian Honey Mustard  
Black Garlic Mayo | Dill Pickle *nf*

\*Gluten Free Bread Options Available

\* Consuming Raw or Undercooked Meats, Poultry, Seafood,  
Shellfish, or Eggs may Increase Your Risk of Foodborne Illness,  
Especially if You Have Certain Medical Conditions.