

Seasonal Soup

CREAMY LEMON CHICKEN ORZO

Thyme | Orzo | Meyer Lemon *nf*
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*

STEAK & WEDGE 23

Iceberg | Bacon | Roasted Tomato | Cucumber
Crispy Shallot | Blue Cheese Dressing *gnf*

MAINE LOBSTER LOUIE 28

Lobster Salad | Compressed Cucumber | Egg
Louie Aioli | Mesclun Greens | Roasted Tomato
Bacon Balsamic Jam *gdnf*

ASPARAGUS & BURRATA 19

Ribbons | Pickled | Pistachio
Basil | Sherry Vinaigrette *gf*

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 *gnf*
...Add Truffle Parmesan 2

SWEET POTATO FRIES 6

Chipotle Guava Jam *gdnf*

JALAPEÑO BACON
MAC & CHEESE 6

Applewood Bacon | Jalapeño
Four Cheese | Cavatappi *nf*

CREAMED SPINACH 6

Chardonnay | Roasted Garlic | Sage Derby

BRUSSELS SPROUTS 8

Agave | Sriracha

ROASTED ASPARAGUS 6

Brown Butter | Parmesan | Lemon Gel *gnf*

MAC & CHEESE RISOTTO 9

Aged Cheddar | Parmesan *gnf*

FOR THE TABLE

FRIED GROUPEL NUGGETS 16

Old Bay Remoulade | Lemon Aioli *nf*

GRILLED OCTOPUS 20

Chorizo | Root Vegetable Giardiniera | Saffron
Emulsion | Black Garlic Vinaigrette *gndf*

LOBSTER "ESCARGOT" 26

Baked Lobster Tail | Cremini Mushroom
Garlic Butter | Lemon | Pecorino | Toasted Baguette

GENERAL TSO'S CITRUS GATOR BITES 16

Tempura Fried Alligator | Green Onion | Sesame
Crispy Rice Noodles | Citrus Glaze

WATERMELON BRUSCHETTA 9

Whipped Feta | Pickled Watermelon Rind
Balsamic Pearls | Grilled Focaccia *nf*

COLOSSAL SHRIMP COCKTAIL 26

"Spiked" Cocktail Sauce | Lemon | Old Bay *gndf*

ENTREES

DAILY QUICHE 14

Tampa Club House Salad *nf*

MEDITERRANEAN POWER BOWL 16

Hummus | Edamame | Bean Sprouts | Carrot
Red Pepper | Cucumber | Tomato | Jalapeño
Sesame Seed | Chili Crisp | Crispy Chickpeas
Pickled Vegetables | Feta Dressing | Pita *nf*

STEAK FRITES 40

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 | Handmade Basil Pasta
Caramelized Fennel Cream *nf*

ATLANTIC SALMON 24

Roasted Seasonal Vegetables | Miso Glaze

PLANTAIN CRUSTED

GULF GROUPEL 32

Rock Shrimp | Pineapple Curry | Jalapeño Risotto
gnf

CHEF'S SPRING BLUEPLATE 21

Choice of Grilled Chicken or Steak Tips
Rice Pilaf | Seasonal Vegetables *gdnf*

ALLERGEN GUIDE

gdnf - gluten, dairy, nut free | nf - nut free
df - dairy free | gf - gluten free



Artisanal
Bread & Butter

House Baked Sourdough Loaf
Wildflower Honey
Garlic Butter
6

ANTIPASTI
BOARD

Chef's Selection of Artisanal Cheeses
Cured Meats | Marinated Olives
Roasted Peppers | Sun-Dried Tomatoes
Artichoke Hearts | Grilled Crostini | Nuts

18



HANDHELDS

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

PRIME BURGER 18

Truffled Marsala Mushrooms | Swiss
Rosemary Mayo | Brioche Bun
...Add Bacon 2 | ...Add Fried Egg 2

CRISPY CHICKEN SANDWICH 16

Crispy Chicken | Sesame Bun | Bibb
Lettuce | Dill Pickle Aioli

CLASSIC CLUB 14

Roasted Turkey | Honey Ham | Bacon
Aioli | Tomato | Lettuce | Brioche *nf*

LOBSTER SALAD CROISSANT 31

Celery | Dill Aioli | Chives *nf*

GULF GROUPEL 32

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*

*Gluten Free Bread Options Available