

FOUNTAIN GRILLE

CHEESE & CHARCUTERIE BOARD

CHEF'S BOARD

Served with seasonal fruit, cornichons, Kalamata olives, candied pecans, fig jam, local honey, whole grain mustard, and grilled crostini.

CHEESES

- AGED CHEDDAR • BOURSIN • FONTINA
- GOUDA • MANCHEGO

CURED MEATS

- CAPICOLA • CHORIZO • PROSCIUTTO
- CURED SOPPRESSATA • SALAMI • HARD SALAMI

THREE SELECTIONS 19 • FIVE SELECTIONS 29 • SEVEN SELECTIONS 39

SOUPS

AVGOLEMENO SOUP

Traditional Greek lemon chicken soup with tender chicken, orzo, and a lemon broth.

CUP 7 | BOWL 9

LOBSTER BISQUE

Rich lobster bisque finished with a splash of sweet brandy and tender lobster meat.

CUP 9 | BOWL 12

STARTERS

CHARBROILED OYSTERS

Fresh oysters charbroiled with garlic herb butter, Parmesan cheese, and herbs.

6 / 20 | 12 / 38

JUMBO LUMP CRAB CAKES

Pan-seared jumbo lump blue crab cakes served with a lemon dill aioli.

25

SEARED DIVER SCALLOPS

Pan-seared diver scallops with Gouda cheese grits topped with five pepper jelly and microgreens.

22

CHICKEN QUESADILLA

Pulled smoked chicken, cheddar jack cheese, roasted peppers and grilled onions folded in a flour tortilla. Served with salsa and sour cream.

15

SPANAKOPITA

Flaky phyllo pastry filled with spinach and feta, served with house-made tzatziki.

11

CRISPY FRIED FETA

Golden fried feta drizzled with house-made lemon hot honey and served with fresh Florida watermelon.

13

SPINACH & ARTICHOKE DIP

Warm spinach and artichoke dip blended with creamy cheeses, served with fried pita points.

14

SMOKED SALMON PLATE

Scottish smoked salmon, served with pickled cucumber and a toasted dill crema.

17

MEDITERRANEAN MEZZE

Roasted garlic hummus, dolmades, Kalamata olives, feta cheese, roasted red peppers, spanakopita, and warm grilled pita.

16

SALADS

CLASSIC CAESAR 11

Crisp Romaine hearts, Parmesan cheese, garlic croutons, and creamy Caesar dressing.
 Add Chicken 6
 Add Shrimp 8

COBB SALAD 14

Crisp Romaine topped with pulled chicken, smoked bacon, avocado, grape tomatoes, hard-boiled egg, red onion, and blue cheese crumbles.

SPA SALAD 13

Spring greens with blueberries, golden beets, mandarin oranges, candied pecans, feta cheese, and balsamic vinaigrette.

TRADITIONAL GREEK VILLAGE SALAD (FOR TWO) 15

Vine-ripe tomatoes, cucumbers, red onions, Kalamata olives, feta cheese, potato salad, oregano, extra-virgin olive oil, and red wine vinegar.

HANDHELDS

All Handhelds Served with Seasoned French Fries

HARBOR BURGER

Half-pound Angus beef grilled to order with your choice of cheese, lettuce, tomato, and onion on a toasted brioche bun.

15

FIVE PEPPER JELLY BACON BURGER

Half-pound Angus beef topped with smoked bacon, American cheese, house-made five pepper jelly, caramelized onions, poblano peppers on a toasted brioche bun.

17

CLASSIC CLUB

Smoked turkey, ham, bacon, lettuce, tomato, and mayonnaise on a toasted multigrain.

16

CALIFORNIA CHICKEN SANDWICH

Grilled chicken breast topped with avocado, smoked bacon, lettuce, tomato, Swiss cheese, and garlic aioli on herb focaccia bread.

17

BLACKENED GROUPER SANDWICH

Fresh blackened grouper topped with house-made slaw, lettuce, tomato, and a remoulade sauce on a toasted brioche bun.

26

COASTAL FAVORITES

SALMON ATHENA

Pan-seared Atlantic salmon served over Mediterranean orzo with spinach, tomatoes, red onion, garlic, and feta cheese.

24

FRESH CATCH

Chef's selection of the day served with a grilled artichoke mushroom sauté, topped with a lemon basil sauce over basmati rice.

MP

SHRIMP SCAMPI LINGUINE

Jumbo shrimp sautéed with garlic, white wine, tomatoes, and fresh herbs, tossed with linguine in a light lemon butter sauce.

24

CHICKEN CARBONARA

Asiago-crusted chicken with peas, mushrooms, and prosciutto tossed in linguine with a rich tomato basil Parmesan cream sauce with garlic and cracked black pepper.

22

FROM THE GRILL

FILET MIGNON

Center-cut filet finished with red wine demi-glace, served with garlic mashed potatoes and seasonal vegetables.

38

AUSTRALIAN WAGYU SKIRT STEAK

Our grilled Australian Wagyu skirt steak served over creamy stone-ground grits with seasonal vegetables topped with chimichurri.

32

SIDES

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|--------------------------|----|-----------------------|----|
| • Seasoned French Fries | \$ | • Jasmine Rice | \$ |
| • Sweet Potato Fries | \$ | • Stone-Ground Grits | \$ |
| • Creamy Coleslaw | \$ | • Seasonal Vegetables | \$ |
| • Garlic Mashed Potatoes | \$ | | |