

## STARTERS

### OYSTERS **GF**

Cornmeal fried oysters served on a crispy wonton with habanero aioli and a balsamic reduction. **16** • Half portion **9**

### COCONUT SHRIMP

Jumbo Key West shrimp coated in a coconut batter then golden-fried. Served with orange marmalade and mango salsa. **14**

### QUESO FUNDIDO

A mixture of exotic cheeses blended with herbs and served with local crostini and veggies for dipping. **11**

### LAO LETTUCE WRAPS **GF**

5 butter leaf wraps topped with pulled chicken tossed with a lime and mint vinaigrette, and fresh carrot slaw. Served a side of hoisin peanut sauce. **15**

### DUCK WONTONS **GF**

6 rice paper wontons filled with slow roasted duck, cashews, carrot slaw, and served with a side of orange marmalade. **13**

\*Substitute with a lettuce wrap for a gluten free option

### ARANCINI

Four asparagus risotto balls fried and served with roasted red pepper romesco sauce and Parmesan cheese. **13**

### GRILLED AVOCADO **GF**

Two grilled avocado halves stuffed with cream cheese, pico de gallo, and Norwegian smoked Trout. **12**

### CHEESE AND FRUIT PLATTER

Assorted cheeses and crackers with fresh berries and grapes. **14**

### BLACKENED AHI TUNA\* **GF**

Blackened seared sashimi style Ahi Tuna served with avocado, radish, local micro greens, and eel sauce. **14**

### BRUSCHETTA

Basil pesto with cherry tomatoes, Parmesan cheese, and a balsamic reduction on sliced local baguette. **9**

### BEEF BRUSCHETTA\*

Crostini topped with cream cheese, chopped beef tenderloin, pico de gallo, and melted blue cheese on sliced local baguette. **15**

### SHRIMP CEVICHE **GF**

Wild shrimp, fresh squeezed lime juice, cilantro, red onion, tomato, and cucumber. Served with house made tortilla chips. **12**

### ANDREA'S HUMMUS PLATTER

Roasted red pepper hummus and traditional hummus served with fresh pita and vegetables. **10**  
Add: Grilled chicken **6** Beef medallions **8**

### DEVILED EGGS **GF**

An American classic of local organic eggs with a twist combining Dijon mustard, pickle relish, balsamic reduction, and a chimichurri drizzle. **8**

### FRITES **GF**

A tower of French fries with your choice of our homemade dipping sauces. **6**  
Substitute sweet potato fries **8**

### DIVE'S SPINACH AND ARTICHOKE DIP **GF**

Spinach, artichoke, garlic, onion, mozzarella, fontina, and cream cheese melted down to a gooey perfection. Served with house made tortilla chips and veggies. **10**

Scan to see our wine and cocktail menu



## SIDES

French Fries • Mac Salad • Cup of Soup | **4**  
Sweet Potato Truffle Fries • Asparagus | **5**  
Kid's Mac & Cheese • Bowl of Soup | **6**  
Skewer of 4 Shrimp | **7**

## SALADS

### CAESAR

Crisp romaine, Parmesan, and croutons served with our homemade Caesar dressing. **6/11** + anchovies **2**

### BIG HOUSE

Artichoke hearts, bleu cheese crumbles, cherry tomatoes, and croutons, with balsamic vinaigrette on a bed of greens. **6/11**

### CAPRESE SALAD **GF**

Layers of basil, mozzarella, and tomato drizzled with a balsamic reduction. **9**

### VEGETARIAN COBB

Romaine lettuce, sweet corn, avocado, diced bell peppers, red onion, chives, 2 deviled eggs, and feta cheese served with blue cheese dressing on the side. **7/12**

### APPLE HARVEST

Gala apples, candied pecans, dried cranberries, and bleu cheese crumbles with lemon poppy seed dressing on a bed of mixed greens. **7/12**

### THE DIVE'S SPINACH SALAD

Spinach, sliced radishes, gold bell peppers, shallots, and chopped walnuts topped with crumbled goat cheese and bacon, served with a dijon mustard vinaigrette. **7/13**

### FATTOUSH

Mixed greens with fresh mint, parsley, cilantro, baked naan bread, tomatoes, red onions, cucumbers, feta cheese, and Kalamata olives served with a lemon garlic vinaigrette. **7/12**

### ADD PROTEIN TO ANY SALAD

Chicken Breast - Grilled or Parmesan-Crusted & Fried | **6**  
Beef Medallions\* | **8**  
Two Sea Scallops | **15**  
Grilled Wild Salmon\* | **9**  
Shrimp Skewer (4) | **7**  
Ahi Tuna\* | **15**

## HAND HELDS

SANDWICHES SERVED WITH FRIES OR A MAC SALAD

\*SUBSTITUTE WITH A LETTUCE WRAP FOR A GLUTEN FREE OPTION

### LAMB BURGER\*

Ground lamb burger with arugula, caramelized onions, feta cheese, tzatziki sauce, and red pepper aioli on a brioche bun. **16**

### THE CUBAN

Slow braised pork shoulder, pit ham, dill pickles, Swiss cheese, and Dijon aioli on a pressed local hoagie roll. **14**

### FISH TACOS

Three fresh-battered cod, fried or grilled, with shredded lettuce, spicy tartar sauce, pico de gallo, and Fontina cheese in flour tortillas. **16**

### DIVE BURGER\*

1/2 pound of ground beef mixed with bacon and grilled, served with roasted garlic jam, gruyere cheese and dijon aioli on a brioche bun. **15** + Bacon • Grilled Mushrooms | **1** + Fried Egg | **2**

### SIDE SUBSTITUTES:

CUP OF SOUP OR ANY SIGNATURE SALAD | **4**

SWEET POTATO TRUFFLE FRIES OR SIDE OF DEVILED EGGS | **5**

ENTREES

Add-ons: Skewer of 4 Shrimp | 7 Two Sea Scallops | 15 Cup of Soup | 4

EXECUTIVE CHEF: SALVADOR ALAVEZ

**COWBOY RIBEYE\*** <sup>GF</sup>

16oz Black Angus bone-in ribeye with a green peppercorn demi glaze served with garlic mashed potatoes and roasted Brussel sprouts. **58**

**BEEF TENDERLOIN\*** <sup>GF</sup>

A grilled Black Angus Fillet topped with a garlic herb compound butter and a green peppercorn demi glaze served with garlic mashed potatoes, grilled asparagus. 6oz filet. **42**

**PORK CHOPS\*** <sup>GF</sup>

Two French cut achiote-marinated bone-in Prime pork chops topped with onion marmalade and mango salsa. Served with baby yukon potatoes and seasonal vegetables. **32**

**CHICKEN PICCATA**

A pan fried Crystal Lake Farms natural chicken breast topped with capers and Parmesan cheese. Served with garlic mashed potatoes and seasonal vegetables. **26**

**CAJUN PASTA**

Blackened chicken and shrimp alfredo with andouille sausage, in a cajun alfredo sauce served with garlic bread. **33**

**WILD BOAR BOLOGNESE**

Braised Texas wild boar with tomato ragu and port wine over cavatappi pasta. Served with sliced local baguette. **28**

**MEATLOAF**

Classic meatloaf with garlic mashed potatoes, Brussel sprouts, and bacon with a balsamic honey glaze. **28**

FROM THE SEA

**LOBSTER, SHRIMP & CRAB MAC & CHEESE**

Lobster, shrimp, and crab tossed in Fontina, cheddar, and American cheeses, mixed with creamy white wine sauce and cavatappi pasta, served with sliced local baguette. **28**

**CRAB CAKES**

Two jumbo Crab cakes served over asparagus & shrimp risotto topped with lemon beurre blanc and local micro greens. **27**

**SEA BASS** <sup>GF</sup>

Pan seared Asian sea bass served with cherry tomato, mushroom, and pesto risotto, topped with a spicy citrus tomato sauce, and garnished with green olives. **28**

**GRILLED WILD SALMON\***

Grilled wild salmon topped with lemon beurre blanc, served with Parmesan shrimp orzo and grilled asparagus. **27**

**SCALLOPS** <sup>GF</sup>

3 large Hokkaido Island scallops pan seared and topped with a lemon beurre blanc sauce, served with a crab & mushroom risotto and seasonal vegetables. **39**

**AHI TUNA\***

Sashimi #1 grade ahi tuna pan seared & served with Asian risotto and cashews, topped off with a carrot slaw. **30**

**MAHI MAHI** <sup>GF</sup>

Grilled Mahi Mahi served with an asparagus and Parmesan risotto, topped with fresh red and green bell peppers and a creamy mushroom, bacon, and corn white wine sauce. **29**

**SHRIMP CROQUETTES**

Crispy polenta cakes served with jumbo shrimp in a roasted red pepper cream sauce. **28**

**STEAK FRITES AU POIVRE\*** <sup>GF</sup>

Peppercorn crusted flank steak, pan seared and sliced. Served with a wild mushroom marsala sauce and pomme frites. **29**

**DUCK CONFIT** <sup>GF</sup>

A 10-hour braised duck leg over garlic mashed potatoes and topped with a port demi sauce. Served with duck fat sauteed spinach, bell peppers, and onions. **22**

**BEEF AND BROCCOLI\*** <sup>GF</sup>

8oz beef medallions sauteed with broccoli, garlic, onions, cashews, tossed in teriyaki , served with cauliflower rice. **25**

**COQ AU VIN**

Two chicken quarters, marinated and braised in red wine, served on a bed of scallion gruyere mashed potatoes. Finished with a mushroom and pearl onion red wine sauce. **28**

**FAJITAS\***

Marinated Crystal Lake Farms grilled chicken and beef served with grilled bell peppers, onions, fresh pico de gallo, flour tortillas, and all of the fixings. **25** + spanish rice **2**

**FAJITA BOWL\*** <sup>GF</sup>

Fajita steak and grilled chicken with sauteed onions and peppers over lettuce, served with sour cream, salsa, cheddar cheese, pico de gallo and avocado. **23+** spanish rice **2**

VEGETARIAN

**VEGETARIAN ENCHILADAS** <sup>GF</sup> 🌿

Sauteed fresh vegetables with exotic cheeses stuffed in corn tortillas, topped with a roasted tomatillo salsa, and served with spanish rice. **18**

**TWISTED LINGUINI**

Fresh squash and zucchini with port mushrooms, cherry tomatoes, and fresh spinach in a spicy pesto Sriracha sauce with linguini & sliced local baguette. **19**

Add protein:

Grilled chicken | **6** Skewer of shrimp | **7**  
Grilled salmon\* | **9** Two seared scallops | **15**

**VEGETARIAN FAJITAS**

Seasonal vegetables served with fajita vegetables, sour cream, cheddar cheese, salsa, lettuce, avocado, pico de gallo, and flour tortillas. **18**

NON-ALCOHOLIC BEVERAGES

**HOT DRINKS**

Hot Tea - <b>2</b>	Cappuccino • Latte - <b>5</b>
Coffee Regular/Decaf - <b>2</b>	Syrup Shot - <b>.50</b>
Espresso Shot - <b>2.50</b>	<i>Vanilla, Caramel, Hazelnut, Amaretto</i>

**COLD DRINKS**

Sierra Mist	Pepsi	Perrier - <b>3</b>
Dr. Pepper	Diet Pepsi	Nitro Joe's Cold
Iced Tea	Lemonade	Brew Coffee - <b>3.75</b>

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