



LUNCH MENU

ENTREES

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

LOBSTER, SHRIMP AND 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 baguette. **28**
+2 scallops | **15**

TWISTED LINGUINI

Fresh squash and zucchini with port mushrooms, cherry tomatoes, and fresh spinach in a spicy pesto Sriracha sauce with linguini served with sliced baguette. **18**

*Contains nuts
Add: Grilled chicken | 6
Skewer of shrimp | 7
Grilled salmon* | 9
2 Seared scallops | 15

VEGETARIAN ENCHILADAS

Sauteed fresh vegetables with exotic cheeses stuffed in corn tortillas, topped with a roasted tomatillo salsa, & served with Spanish rice. **17**

STEAK FRITES AU POIVRE*

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

WILD BOAR BOLOGNESE

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

FAJITAS*

Marinated Chicken and Beef grilled and served with bell peppers, onions, fresh pico de gallo, flour tortillas, and all of the fixings. **25**
Add spanish rice **2**

FAJITA BOWL* GF

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** Add spanish rice **2**

VEGETARIAN FAJITAS

Seasonal vegetables served with fajita veggies, sour cream, cheddar cheese, salsa, lettuce, avocado, pico de gallo, and flour tortillas. **19**
Add spanish rice **2**

STARTERS

BEEF BRUSCHETTA*

Beef tenderloin, pico de gallo, cream cheese, and melted blue cheese on sliced baguette. **15**

ARANCINI

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

BLACKENED AHI TUNA* GF

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

OYSTERS GF

Cornmeal fried oysters served on a crispy wonton with habanero aioli and a balsamic reduction. **19**
Half portion **11**

CHEESE & FRUIT PLATTER

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

LAO LETTUCE WRAPS GF

5 butter leaf wraps topped with pulled chicken tossed with a lime, spicy pepper, mint vinaigrette, and fresh carrot slaw. Served with a side of hoisin peanut sauce. **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. **11**
+ grilled chicken **6**
+ beef medallions **8**

SMOKED TROUT DEVILED EGGS GF

Hard boiled eggs, topped with Norwegian smoked trout, local micro greens, paprika, and chimichurri oil. **10**

FRITES GF

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

COCONUT SHRIMP

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

DEVILED EGGS GF

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

BRUSCHETTA

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

SIGNATURE SALADS

CAESAR

Crisp romaine, Parmesan, and croutons served with our homemade Caesar dressing. **8/12**
+ anchovies **2**

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. **9/14**

BIG HOUSE

Artichoke hearts, bleu cheese crumbles, cherry tomatoes, and croutons, with balsamic vinaigrette on a bed of greens. **8/12**

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. **9/13**

CAPRESE SALAD

Layers of basil, mozzarella, and tomato drizzled with a balsamic reduction. **10**

APPLE HARVEST

Gala apples, candied pecans, dried cranberries, and bleu cheese crumbles with lemon poppy seed dressing on a bed of mixed greens. **9/13**

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. **9/14**

+ PROTEIN TO ANY SALAD

Chicken Breast: Grilled or Parmesan-Crusted & Fried | **6** Grilled Salmon* | **9**
Beef Medallions* | **8** Shrimp Skewer (4) | **7**

All salads are gluten free with the exception of croutons and bread side

GF Gluten Free

Split plate charge **3**

20% Gratuity added to parties of 8 or more

Join us for
Happy Hour
 Monday through Friday
 3pm - 6pm

Executive Chef Salvador Alavez



Scan to see our wine and cocktail menu



HAND HELDS

All hand helds are served with
 French fries or mac salad

*Substitute with a lettuce wrap for a
 Gluten Free option

SUBSTITUTIONS

Sweet potato truffle fries	5
Cup of soup	4
Signature Salad	
Asparagus	5
Deviled eggs	
Kids Mac & Cheese	6

FROM THE SEA

LOX BAGEL

Smoked Norwegian trout, cream cheese, chives, red onion, capers & arugula served on a warm 'everything' bagel. 15

MAHI MAHI

Grilled mahi mahi with avocado, arugula, tomato, and habanero aioli on ciabatta bread. 14

FISH TACOS

Two fresh-battered cod, fried or grilled, with shredded lettuce, spicy tartar sauce, pico de gallo, and Fontina cheese in flour tortillas. 12

SALMON WRAP *

Grilled salmon with spinach, capers, goat cheese, red onion, Kalamata olives, and dijon mustard, wrapped up in a chipotle tortilla. 18

STEAK *

Shaved prime rib with caramelized onions, melted bleu cheese crumbles, steak house mayo, and arugula on ciabatta. 15

PHILLY CHEESE STEAK *

Sliced prime rib with white American and Gruyere cheese, grilled green bell peppers, and onions on a hoagie. 15
 + Fried Egg* | 2/ea

VIETNAMESE BAHN MI

Your choice of shredded pork or grilled chicken with sliced jalapenos, cilantro, cucumber, Sriracha scallion mayo, and a pickled carrot onion slaw on a hoagie. 13

LAMB BURGER *

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

FRIED EGG *

Two pan-fried local, organic eggs with truffle mayonnaise, lettuce, tomato, Gruyere, and applewood smoked bacon on sourdough. 13

CHICKEN

Your choice of grilled or Parmesan fried chicken, sliced and served on sourdough with bacon, Swiss cheese, truffle mayo, tomato, and lettuce. 13

TURKEY BAGEL

Sliced turkey with melted dill havarti cheese, garlic onion jam, fresh cucumbers and local micro greens served on a warm everything bagel. 13

TURKEY BACON SWISS

Sliced turkey, bacon, habanero aioli, Swiss cheese, pico de gallo, arugula, & avocado served on toasted, ciabatta. 13

FRENCH DIP *

Sliced prime rib with caramelized onions, mushrooms, and Swiss cheese on a toasted, local hoagie with a side of warm au jus. 15

THE CUBAN

Slow braised pork shoulder, pit ham, dill pickles, Swiss cheese, and Dijon aioli on a pressed hoagie roll. 13
 + Fried Egg | 2/ea



Gluten Free

Split plate charge 3

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.