



LUNCH MENU

ENTREES

Add-ons: Skewer of 4 Shrimp | 7
Two Sea Scallops | 15
Cup of Soup | 6

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 *

Blackened seared sashimi style Ahi Tuna served with avocado, radish, local micro greens, and eel sauce. **16**

FRIED OYSTER NACHOS 🌶️

Cornmeal fried oysters served on a crispy wonton with habanero aioli and a balsamic reduction. **20**
Half portion | **12**

CHEESE & FRUIT PLATTER

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

LAO LETTUCE WRAPS 🌶️

Butter leaf lettuce wraps with chopped chicken, carrots, and cashews, tossed in savory hoisin sauce with a spicy carrot slaw. Served with a side of hoisin peanut sauce. **15**

SHRIMP & SALMON CEVICHE 🌶️ GF

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

BRUSCHETTA

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

*Contains nuts

FRITES GF

A tower of French fries with our homemade dipping sauces. **7**
Substitute sweet potato fries | **9**

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. **10**

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. **14/28**
+ 2 scallops | **15**

ENCHILADAS 🌶️ GF

Your choice of chicken or sauteed fresh vegetables with exotic cheeses, stuffed in corn tortillas, topped with roasted tomatillo salsa, and served with Spanish rice. **17**

PORK BOLOGNESE

Pork with tomato ragu and port wine over cavatappi pasta, served with sliced baguette. **12/24**

FAJITAS *

Your choice of marinated chicken and beef or seasonal vegetables, grilled with bell peppers and onions, served with fresh Pico de Gallo, flour tortillas, and all the fixings. Chicken and Beef **25**

Vegetarian **19**

+ Fajita bowl GF
+ Spanish rice | **2**
+ Shrimp | **7**

PORK LO MEIN

Marinated pork tenderloin sauteed with carrots and broccoli, stir-fried in garlic soy sauce and topped with sesame seeds. **11/21**

ADD PROTEIN TO ANY SALAD

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

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

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**

SIGNATURE SALADS

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

GF Gluten Free 🌶️ Spicy

Split plate charge **3**

20% Gratuity added to parties of 8 or more.

A surcharge of 3% will be added to credit card transactions to cover processing fees. No fee applies to cash or debit transactions.

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



Scan to see our wine and cocktail menu



Executive Chef Salvador Alavez

HAND HELDS

All hand-helds are served with French fries or mac salad

SUBSTITUTIONS

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

CHICKEN CAESAR WRAP

Your choice of grilled or Parmesan-crusted fried chicken with crisp romaine, Parmesan, and chopped croutons tossed in our homemade Caesar dressing, wrapped in a flour tortilla. **14**

FISH TACOS

Grilled shrimp or cod (fried or grilled), served with cabbage slaw, spicy tartar sauce, Pico de Gallo, and Fontina cheese in flour tortillas. **12**

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* | **3/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 grilled ground beef, served with roasted garlic jam, gruyere cheese and Dijon aioli on a brioche bun. **15**
 + Bacon | **2**
 + Grilled Mushrooms | **2**
 + Fried Egg* | **3**

FRIED EGG *

Two pan-fried local, organic eggs with truffle mayonnaise, lettuce, tomato, Gruyere, and applewood smoked bacon on sourdough. **14**

NASHVILLE HOT CHICKEN

Breaded and fried chicken breast on a brioche bun, topped with sweet and spicy Nashville hot sauce, zesty cole slaw, dill pickles, and sriracha aioli. **15**

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* | **3/ea.**

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