



LUNCH MENU

ENTREES

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

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 served 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 SALMON DEVILED EGGS GF

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

FRITES GF

A tower of French fries with 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

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* GF

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 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**

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**

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** Two Sea Scallops | **15** Ahi Tuna* | **15**

GF 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

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

FROM THE SEA

LOX BAGEL

Smoked salmon, 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.**