



Dinner

SMALL PLATES

Truffle Fries [V]	9
White Truffle Oil, Cilantro Parmesan, Housemade Cracked Black Pepper Ketchup	
Edamame [GF V]	9
Smoked Cayenne Salt, Tuxedo Sesame Seeds	
Crispy Brussels Sprouts [GF V]	9
Sea Salt, Cracked Black Pepper	
Southern Pimento Cheese Spread [V]	8
Gourmet Crostini	
Pork Rinds [GF]	8
Chipotle Lime Aioli	
Sticky Ribs [GF]	14
Choice of Sauce: BBQ or Hot and Spicy, Mango Slaw	
Colossal Onion Rings [V]	14
Panko Crusted Onion Ring, Red Chili Dipping Sauce	
Tuna Poke	19
Ahi Tuna, Avocado, Sesame Oil, Soy Sauce, Seaweed Salad, Tuxedo Sesame Seeds, Crispy Wontons	
Ceviche [GF]	14
Gulf Fish, Red Peppers, Onion, Tomatoes, Avocado	
Chicken Wings [GF]	13 / 19
8 & 16 Wings, Choice of Sauce: Mild, Medium, Hot, BBQ, Award Winning Calypso BBQ Sauce	
Chicken Quesadilla	14
Pulled Chicken Breast, Green Onions, Whole Milk Cheese, Pico de Gallo, Sour Cream	
Pulled Chicken Nachos	16
Fresh Tortillas, Black Beans, Smoked Cheddar Queso, Pico de Gallo, Sour Cream	
Chili and Lime Poached Shrimp Cocktail [GF]	16
Bacardi Limon Cocktail Sauce, Asian Slaw	

SOUPS AND SALADS

Chinese Chicken	9 / 15
Pulled Chicken, Napa Cabbage, Radicchio Cabbage, Romaine Lettuce, Wonton Strips, Peanuts, Spicy Mustard Dressing, <i>Half or Full Size</i>	
Chopped Caesar	7 / 12
Hearts of Romaine, Housemade Croutons, Shredded Parmesan Cheese, Caesar Dressing, <i>Half or Full Size</i>	
<i>Add Chicken 5 Shrimp 8 Steak 9</i>	
Chopped Chef Salad	9 / 15
Iceberg, Egg, Crumbled Bacon, Turkey, Cheddar Cheese, Tomato, Avocado, Cracked Black Pepper Ranch, <i>Half or Full Size</i>	
Taco Salad	15
Black Beans, Rice, Pulled Chicken, Cheddar Cheese, Pico de Gallo, Sour Cream, Jalapeños, Avocado, Iceberg, Fried Tortilla Bowl	
Panache of Greens [GF V]	6 / 11
Pickled Carrot Ribbons, Shaved Red Onions, Cucumbers, Roasted Red Beets and choice of Dressing, <i>Half or Full Size</i>	
<i>Add Chicken 5 Shrimp 8 Steak 9</i>	
Caprese [GF V]	12
Fresh Mozzarella, Kumato Tomatoes, Balsamic Reduction, Basil, Garlic Oil	
Premium Homemade Beef Chili Soup	9
Dark Kidney Beans, Lean Beef, Select Herbs, Spices, Shredded Cheddar Cheese	
Soup of the Day	8
Ask Your Server For Today's Creation	

FLATBREADS

Vegetarian [V]	15
Mozzarella Cheese, Spinach, Tomatoes, Caramelized Onions, Mushrooms, Fresh Herbs	
Carolina Pork	16
Pulled Pork, Caramelized Onions, Roasted Red Pepper, MOP Sauce, Cheddar and Mozzarella Cheese	

Margherita [V]	15
Housemade Red Sauce, Kumato Tomatoes, Mozzarella Cheese, Fresh Herbs, Basil and Oregano	
Chorizo Taco	16
Housemade Red Sauce, Ground Chorizo, Cheddar and Mozzarella, Shredded Iceberg, Diced Tomato, Black Olives, Sour Cream Drizzle	
White Mushroom [V]	16
Mushrooms, White Sauce, Spinach, Truffle Oil, Balsamic Reduction, Arugula	

ENTRÉES

Create Your Own Noodle Bowl	19
Thai Rice Noodles, Vegetable Broth, Mixed Asian Vegetables, Garlic, Ginger, Choose Your Protein: Sirloin Steak, Shrimp, Chicken or Tofu [V]	
Jerk Chicken	22
24 Hour Marinated Jerk Seasoned Grilled Thigh Meat, Black Beans, Rice	
Cajun Shrimp Pasta	26
Blackened Shrimp, Linguine, Mushrooms, Spinach, Roasted Red Peppers, Alfredo Sauce	
Grilled Pork Chop	28
Granny Smith Apple Raisin Chutney, Chef's Featured Potato, Field to Fork Vegetables	
Salamander Pasta [V]	21
Bowtie Pasta, Parmesan, Pesto Cream Sauce, Spinach, Mushrooms, Garlic, Tomatoes	
<i>Add Chicken 5 Shrimp 8 Steak 9</i>	
Petite Filet	35
Chef's Featured Potato, Field to Fork Vegetables, Port Demi	
Ribeye [GF]	39
12 oz. Grilled Ribeye, Chef's Featured Potato, Field to Fork Vegetables, A-1 Compound Butter	

FRESH FROM THE SEA

Choose Your Seafood: Grouper 30, Salmon 28, Gulf Shrimp 24, Tuna 26

Choose Your Preparation: Grilled or Blackened

Choose Your Sauce: Yogurt Dill, Scotch Bonnet Tartar, Mango Slaw, Ginger Sauce
Grilled Lemon, Chef's Featured Accompaniment, Field to Fork Vegetables

SANDWICHES

All sandwiches served with Seasoned Fries. Substitute Sweet Potato Fries 1, Fresh Fruit 1, Truffle Fries or Colossal Onion Rings 4.

Burger	15
Premium Beef Patty, House Seasoning, choice of American, Swiss, Cheddar or Provolone Cheese, Sesame Brioche Bun	
Enhancements: Bacon, Caramelized Onions, Sautéed Mushrooms, Pepper Jack Cheese, Blue Cheese, 1.25 each, Pulled Pork, Fried Egg, 2.50 each	
Salamander Burger	17
Premium Beef Patty, BBQ Pulled Pork, Onion Ring, Cheddar Cheese, Bacon Jam, Sesame Brioche Bun	
Hawaiian Burger	17
Premium Beef Patty, Canadian Bacon, Pepper Jack Cheese, Grilled Pineapple Rings, Teriyaki Glaze, Sesame Brioche Bun	
Herb Marinated Grilled Chicken	14
Avocado, Sun Dried Tomato Pesto, Provolone Cheese, Balsamic Reduction, Grilled Ciabatta Bread	
Black & Blue Burger	17
Blackened Beef Patty, Blue Cheese, Bacon Crumbles, Sesame Brioche Bun	
Cali Burger	16
Premium Turkey Patty, Chipotle Lime Aioli, Pepper Jack Cheese, Avocado, Sesame Brioche Bun	

* [V] Vegetarian [GF] Gluten Friendly

Please alert your server to any dietary restrictions or allergies. The consumption of raw or undercooked proteins may be hazardous to your health and should be avoided if you have any health problems.

