

Salads

Soup Du Jour and Fresh Salad

cup of soup du jour & petite serving of any salad of your choice 12

Yellowfin Ahi Tuna Poke

sesame seared tuna chunks, toasted macadamia nuts, green onions & avocado with a power green soy citrus kale salad 15

Tropical Salad Trio

Asian chicken salad, albacore tuna salad & dill shrimp salad on a bed of mixed greens, served with fresh tropical fruit and creamy Brie cheese 15

Citrus Grilled Chicken Cobb

apple-wood bacon, hard boiled egg, cherry tomatoes, avocado, red onions, crumbled blue cheese & cucumbers on a bed of crisp romaine lettuce with your choice of lemon-Dijon vinaigrette or creamy blue cheese platter 14

**substitute grilled steak, shrimp or salmon just add 5*

Crab & Dill Shrimp Salad Timbale

handpicked crab meat & dill shrimp salad layered with avocado, roasted red peppers & diced mango on a bed of field greens & served with lemon-Dijon vinaigrette 15

Artisan Plates

Maple Glazed Pork Tenderloin

fresh seared and baked maple glazed pork served with a roasted cinnamon apple-orange compote atop, as well as a side of cranberry wild rice and grilled asparagus

13.50

Floribbean Jumbo Lump Crab Cakes

pan-seared jumbo lump crab cakes served with a side of cranberry wild rice or hearty quinoa salad and a side of stone ground mustard 20

Pan Seared Citrus Salmon

pan-seared Atlantic salmon atop saffron couscous pearls with roasted cherry tomatoes, arugula, cucumbers and feta drizzled with a citrus vinaigrette 16

Sandwiches & Wraps

Red Pepper & Hummus Sandwich

Vegetarian roasted chickpeas, roasted red peppers with garlic hummus, arugula, avocado, sundried tomato pesto served on grilled panini bread & served with cranberry wild rice or quinoa 14

Blackened Shrimp Wrap

sautéed blackened shrimp, avocado, lettuce, tomato & onion in a wrap with chipotle pepper aioli & pepper-jack cheese served with beachside potato salad or island coleslaw 13

Coriander Garlic Marinated Steak Sandwich

grilled tender steak, arugula, tomato, onion, provolone cheese & balsamic aioli on a ciabatta or in a wrap and served with rosemary roasted potatoes or beach potato salad 15

Mediterranean Grilled Chicken Sandwich

grilled chicken breast, smoked bacon, brie cheese, arugula & pesto aioli on asiago basil focaccia and served with rosemary roasted potatoes or beach potato salad 12

Char Grilled Angus Burger

grilled angus burger topped with apple-wood smoked bacon, lettuce, tomato, onion & chipotle aioli on a brioche bun with your choice of either blue cheese or sharp cheddar and served with rosemary roasted potatoes or beachside potato salad 13

Beachside Shrimp Roll

chunks of fresh shrimp tossed in our house made dill sauce served atop twin toasted new England style rolls served with island coleslaw and beachside potato salad 15

With lobster for 24

Grapevine Café is currently open!

**Monday through Saturday 11:30 am
til 2:15 pm.**

Sunday 11:00 am til 2:30 pm.

**Carryout and Delivery orders
available Monday through Sunday
during normal operation hours!**

**Call (321) 773-2001 to place
your order!**

White Wine by the Glass

5 oz glass serving / bottle price

#1 GRADIS' CIUTTA COLLIO SAUVIGNON BLANC, ITALY 8/24

fragrant with floral and citrus notes, crisp and well balanced, excellent with salads or as an aperitif

#2 LOVEBLOCK SAUVIGNON BLANC, NEW ZEALAND 8/27

gooseberry, white grapefruit with flowers and pineapple notes, great acidity, good pairing with seafood

#3 VILLA ANTINORI TOSCANA BIANCO, ITALY 7/19

zesty orange, peach flowers and citrus fruits notes with great acidity, perfect with salads and light fares

#4 BODEGAS VOLVER TARIMA MEDITERRANEO, SPAIN 7/18

bright and crisp with aromas of pineapple, grapefruit and honeysuckle, ideal with seafood and shellfish

#9 BENI DI BATASIOLO ROERO ARNEIS, ITALY 8/25

delightful white with freshness, rich with pear and lemon flavors, excellent as an aperitif and with all seafood

#10 CHÂTEAU DE VALMER VOUVRAY, FRANCE 8/22

honey, pear and apple with a hint of caramel, full-bodied and fresh, try with our tropical salad trio

#11 CALMÉRE CHARDONNAY, NAPA CA 8/22

luscious, rich with vanilla oak notes, pear, green apple, great pairing for beachside shrimp roll

#12 JUAN GIL ROSÉ, SPAIN 8/21

refreshing with white peach, citrus and zesty notes, fruity dry sensation, perfect with salads/white fish

Beers

DRAFT 4

BOTTLES 5

Stella Artois, FL beer co FL lager,
FL beer co sunset ale, land shark,
Kona big wave, Mich ultra, Bell's
Two Hearted IPA

Specialty Drinks

GT Bloody Mary 9

Red Sangria 8

White Sangria 8

House Wines by the Glass

7 oz glass serving 8

Featuring CK Mondavi

chardonnay, pinot grigio, sauvignon blanc, Moscato, Riesling, white zinfandel, merlot, Cabernet Sauvignon, Shiraz, Pinot Noir

Red Wine by the Glass

5 oz glass serving / bottle price

#5 OBERON MERLOT, CA 8/24

beautiful, medium-bodied with aromas of red plum, vanilla, mocha, great choice with pork tenderloin

#6 PENFOLDS MAX'S SHIRAZ, AUSTRALIA 8/24

dark fruits, tobacco and cedar, rosemary with good tannins, try it with marinated steak sandwich

#7 BEAR FLAG CABERNET SAUVIGNON, CA 8/25

plum, cherries, spicy notes of toasted oak, elegant, perfect with portabella tacos

#8 FOLEY CABERNET SAUVIGNON, CA 10/38

rich, fruit-forward with spicy aromas, a must for Angus burger and grilled meats

Other Beverages

ITALIAN SPARKLING SODA 3

san pellegrino limonata, aranciata,
aranciata rossa

orange juice 4

TEAS 3

sweet or unsweetened Lipton iced tea

Selection of HOT TEAS 4

BOTTLED WATER

san Pellegrino sparkling water 4

fuji still water 5

FOUNTAIN DRINKS 3

coke, diet coke, ginger ale, sprite,
minute maid lemonade

REGULAR / DECAF COFFEE 2.50