

DESSERTS

Ⓜ peanut butter torte 10 • key lime pie 9.5
triple chocolate cake 10 • cheesecake tres leches 10.5



KIDS *choice of fries or sweet potato fries

cheese pizza 10 | pepperoni pizza 10.5

chicken tenders 10*

grilled cheese 9.5*

hamburger 10*

cheeseburger 10.5*

portofino shark punch 12oz. 7 | 24oz. 13 virgin drink for the kids



stone oven baked specialties flatbreads | 16" pizzas Ⓜ crust optional (12" only)

cheese 11 | 21

red sauce, mozzarella

five towers 16.25 | 26.5

red sauce, pepperoni, sausage, bacon, ham, chicken, mozzarella

28 acres 17 | 27.5

red sauce, mozzarella, pepperoni, sausage, bacon, ham, onion, peppers, mushrooms, olives, feta

nature preserve 14.75 | 26.25

for the vegetable enthusiast; mozzarella, peppers, onions, mushrooms, olives and heirloom tomatoes

pepperoni 14.75 | 26.25

red sauce, mozzarella, large new york style pepperoni

margherita 15.75 | 25.25

mozzarella, heirloom tomato blend, white sauce, garlic oil and basil

mediterranean 15.75 | 25.25

olives, sun dried tomatoes, feta, mozzarella, heirloom tomatoes, garlic oil drizzled with balsamic reduction

buffalo chicken 16.25 | 26.5

chicken, red onion, whole milk mozzarella and cheddar blend, mild buffalo sauce

COLLECTIBLE SOUVENIR CUPS 25

Ask your server about our collectible souvenir cups.

souvenir cups include beverage
souvenir cup refills 19

NON-ALCOHOLIC DRINKS

portofino
shark punch

cool breeze, blue raspberry

tutti fruity

cool breeze strawberry,
piña colada, banana



24oz
INSULATED
TUMBLER

12oz small tumbler
available by request

COBALT BAR

specialty drinks 12oz 12.5 • 24oz. 20

add a float 3.5 grand marnier | 151 rum | sheep dog peanut butter whiskey

moscow mule

wheatly vodka, lime juice,
barritt's ginger beer

portofino punch

ron corina coconut rum, pineapple juice, orange juice, cranberry juice, grenadine, myers dark rum float

cove cooler

wheatly vodka, peach schnapps, orange juice, sprite, blue curacao float

panhandle tea

jack daniels, triple sec, lemonade, sweet tea

the real real

corazón tequila, grand marnier, lime juice, cranberry juice, real mango

shipwrecked summer

wheatly vodka, ron corina, beefeater gin, corazón blanco silver tequila, triple sec, pineapple juice, sweet and sour mix, cranberry juice, grenadine

**frozen wheatly
strawberry lemonade**

wheatly vodka, lemonade, cool breeze strawberry

frozen bushwhacker

crème de cacao, 151 rum, vanilla ice cream, crème de café, ron corina coconut rum

frozen piña colada

ron corina coconut rum, cool breeze piña colada

MARGARITAS

12oz. 12.5 | 24oz. 20

add a float 3.5 grand marnier

signature margarita

corazón blanco tequila, triple sec, margarita mix, sweet & sour mix

ADD A FLAVOR +1.5

blue angel - blue curaco

porto pink - pomegranate

very berry - strawberry, mango or peach

COLD BEER

single 6 | 5 mix & match 27.5

domestic

michelob ultra
coors light
miller light
blue moon

yuengling
bud light
landshark

imports

corona light
stella artois

jai alai
modelo ore

WINE

house 7

pinot grigio
sauvignon blanc
pinot noir
cabernet sauvignon

chardonnay
moscato
merlot
champagne

premium

see premium wine list

ALL SPIRITS SUBJECT TO AVAILABILITY

coastal

FAVORITES • served after 5pm

entrees

coastal charcuterie + cheese board 23

grouper portofino 47

lump crab meat, herb roasted fingerling potatoes, roasted vegetable medley, lobster cream sauce

grilled filet mignon 44

herb roasted fingerling potatoes, roasted vegetable medley, shitake mushroom ragout sauce

chicken marsala 31.5

chicken breast, roasted vegetable medley, herb roasted fingerling potatoes, marsala sauce

short ribs 35.5

slow braised short ribs, roasted vegetable medley, herb roasted fingerling potatoes, natural jus

glazed salmon 35.5

agave nectar, balsamic and soy glaze, roasted vegetable medley, herb roasted fingerling potatoes, soy butter sauce

wagyu burger 20

half pound char-grilled wagyu beef served on a brioche bun with caramelized sweet onions, bacon, lettuce, tomato and side of french fries or sweet potato fries

APPETIZERS

fried cheese sticks 12.75

breaded mozzarella, fried and served with marinara for dipping

fried okra 13.25

cornmeal breaded okra with spicy santa fe dipping sauce

chips and salsa 11.5

ADD QUESO 4

classic, house-made chips paired with salsa

seared pork potstickers 13

carrots ginger coleslaw and soy dipping sauce

grilled chicken quesadilla 14.25

chicken, cheddar and pepper jack served with salsa and santa fe ranch

panhandle nachos

HALF ORDER 14.75 | FULL ORDER 25

piled high with queso, beef chili, onion, lettuce, tomato, jalapeños, guacamole, sour cream

chicken wings

HALF DOZEN 13.5 | DOZEN 26

crispy fried chicken wings tossed in buffalo or bbq sauce, celery stick with ranch dressing

SIDES

kettle chips 3.5

fries 5.5

side salad 5.5

chef vegetables 5.5

sweet potato fries 5.5

cole slaw 5.5

WRAPS & SANDWICHES

ADD-ONS: BACON 1.50 • GLUTEN-FREE BUN 3

CHEDDAR, AMERICAN, SWISS, PROVOLONE 1

burger 16.25

certified angus beef on a brioche bun with lettuce, tomato, onion; VEGAN PATTY AVAILABLE +1

chicken caesar wrap 15.75

grilled chicken, tossed with romaine, parmesan and caesar dressing

buffalo chicken wrap 15.25

fried chicken tossed in mild sauce, romaine, shaved white cheddar and ranch

pulled pork sandwich 16.25

bbq pulled pork, cheddar cheese, smoked bacon and coleslaw on ciabatta bread

chicken caprese sandwich 16.25

grilled chicken breast, fresh mozzarella, tomato bruschetta, balsamic glaze, garlic oil and pesto mayonnaise on ciabatta bread

ruben sandwich 17

boar's head navel pastrami, sauerkraut, swiss cheese, thousand island dressing on marble rye bread

portofino club sandwich 16

boar's head pitcraft® smoked turkey, rosemary ham, crispy bacon, havarti cheese, lettuce, tomato, pesto aioli on sourdough bread

fried green tomatoes grilled cheese 15

muenster cheese, onion habanero bacon jam on crusted parmesan sourdough bread

turkey ruben sandwich 16

boar's head pitcraft® smoked turkey, sauerkraut, swiss cheese, thousand island dressing on marble rye bread

SALADS

ADD-ONS: CHICKEN 10 • SHRIMP 10 • SALMON 15 • MAHI 15

caesar 12 ^{GF}

torn romaine hearts, classic caesar dressing, croutons, parmesan

house salad 12 ^{GF}

spring greens, roma tomatoes, white cheddar, cucumber, balsamic vinaigrette

caprese 15

layered tomatoes and mozzarella over spring greens, drizzled with balsamic reduction and garlic oil

al fresco berries salad 15.75

crisp greens, blackberries, blueberries, strawberries, mango, pepitas seeds, feta cheese, caribbean mango vinaigrette

chopped iceberg lettuce 15

crumbled blue cheese, crispy bacon, halved grape tomatoes, sliced watermelon radishes, fromage chunky blue cheese dressing

TACOS & BASKETS

fish tacos 17.25 ^{GF}

grilled or blackened fish with pepper jack, chipotle aioli, slaw cabbage, pico de gallo on a homestyle corn tortilla

shrimp tacos 17.25 ^{GF}

grilled or blackened shrimp with pepper jack, chipotle aioli, slaw cabbage, pico de gallo on a homestyle corn tortilla

chicken finger basket 16.25

four tenders with ranch, bbq or honey mustard

fried shrimp basket 19

fried shrimp with cocktail sauce, french fries; boom boom sauce optional

^{GF} = Gluten-Free menu option -- The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. An 18% gratuity fee will be added to the bill if the receipt is not signed.

Julio Lucero, EXECUTIVE CHEF
MARCH 2024