

Service Charge Notice: An 18% automatic gratuity is added to all **delivery orders** and **walk-out orders**. A \$5 **delivery fee** applies to all delivery orders. The delivery fee is **not a gratuity** and is retained by the restaurant to cover delivery-related operating costs.



**KIDS MENU**
*choice of fries or sweet potato fries
chicken tenders 10* grilled cheese 10.5*
cheese pizza 10
mac 'n' cheese 10*
hamburger 10*
pepperoni pizza 10.5
popcorn shrimp 10.5*
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 11.5 | 21**
red sauce, mozzarella
- pepperoni 15.25 | 26.25**
red sauce, mozzarella, large new york style pepperoni
- five towers 16.75 | 26.5**
red sauce, pepperoni, sausage, bacon, ham, chicken, mozzarella
- 28 acres 17.75 | 27.5**
red sauce, mozzarella, pepperoni, sausage, bacon, ham, onions, peppers, mushrooms, olives, feta
- nature preserve 15.25 | 26.25**
for the vegetable enthusiast; red sauce, mozzarella, peppers, onions, mushrooms, olives, roma tomatoes

- margherita 16.25 | 25.25**
white sauce, mozzarella, roma tomatoes, garlic oil, basil
- mediterranean 16.25 | 25.25**
basil peso sauce, olives, sun dried tomatoes, feta, mozzarella, roma tomatoes, garlic oil drizzled with balsamic reduction
- buffalo chicken 16.75 | 26.5**
white sauce, chicken, red onions, mozzarella and cheddar blend, mild buffalo sauce
- barbecue chicken pineapple 16.75 | 26.5**
barbecue sauce, mozzarella, chicken, pineapple, red onions

COLLECTIBLE 24oz INSULATED TUMBLER
SOUVENIR CUPS • 29
souvenir cup alcohol refills 19 | souvenir cup soda refills 2



DESSERTS

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

NON-ALCOHOLIC

- portofino blue raspberry shark punch**
12oz. 7 | 24oz. 13 *available in souvenir tumbler cup*
- soda 3** coke, diet coke, coke zero, minute maid lemonade, dr. pepper, barq's root beer, blue powerade

- LITT coconut water 3** *canned*
orange creamsicle fruit punch coconut
kiwi strawberry watermelon
- bottled san pellegrino 5**

COBALT BAR

specialty drinks 12oz 12.5 • 24oz. 20

- add a float 3.5 grand marnier | 151 rum | sheep dog peanut butter whiskey | ancho reyes (*spicy*)

 - 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
 - mermaid water**
coconut rum, vanilla vodka, lime juice, pineapple juice, blue curaçao
- spicy mango spritz**
devil's reserve spicy tequila, real mango, lime juice, soda water, tajín rim
 - the real reel**
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 & 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 silver rum, cool breeze piña colada

MARGARITAS

- signature margarita 12oz. 12.5 | 24oz. 20**
corazón blanco tequila, triple sec, margarita mix, sweet & sour mix
- skinny margarita 12oz. 15.5 | 24oz. 24**
corazón tequila, triple sec, fresh lime & orange, agave nectar, soda water
- add a float 3.5** grand marnier
- add a spicy float 3.5** ancho reyes
- RIM OPTIONS:** salt • sugar • tajín
- ADD A MARGARITA FLAVOR +1.5**
blue angel - blue curaçao
porto pink - pomegranate
very berry - strawberry, mango or peach

COLD BEER

- single 6 | 5 mix & match 27.5**
- domestic beer**
michelob ultra yuengling
coors light bud light
miller light landshark
pensacola bay brewery lil' napoleon
blue moon
- imported beer**
corona light jai alai
stella artois modelo ore
- non-alcoholic beer**
michelob ultra zero
heineken 0.0

SELTZER

- single seltzers 6** *assorted flavors*
suncruiser high noon
white claw

WINE

- house 7**
pinot grigio chardonnay
sauvignon blanc moscato
pinot noir merlot
cabernet sauvignon champagne
- sparkling 12.5** *two servings per can*
30a sparkling rosé
30a sparkling white
- premium** *see premium wine list*

coastal FAVORITES • served after 5pm

coastal charcuterie + cheese board 23

cured selects meats, pickled veggies and chef's selected artisan cheeses with fig spread

coastal crab cake 20

cajun corn succotash, spicy remoulade

short ribs 37

slow braised short ribs, garlic whipped potatoes, bourbon bacon brussels sprouts, natural jus

glazed salmon 36

agave nectar glaze, garlic whipped potatoes, bourbon bacon brussels sprouts, soy butter sauce

wagyu burger 22

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

grouper & shrimp duo 43 GF

5oz grouper, black tiger shrimp, garlic whipped potatoes, bourbon bacon brussels sprouts, black truffle butter sauce

grilled filet mignon 46 GF

garlic whipped potatoes, bourbon bacon brussels sprouts, bordelaise sauce

APPETIZERS

fried cheese sticks 13.25

breaded mozzarella, fried and served with marinara for dipping

fried okra 13.5

cornmeal breaded okra with spicy santa fe dipping sauce

chips and salsa 11.5 ADD QUESO 4 GF

classic, house-made chips paired with salsa

seared pork potstickers 13.5

carrot-ginger coleslaw and soy dipping sauce

bang-bang spicy shrimp 14

fried shrimp tossed with creamy spicy sauce

grilled chicken quesadilla 14.25

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

panhandle nacho basket

HALF ORDER 14.75

piled high with queso, beef chili, onions, lettuce, tomatoes, jalapeños, guacamole, sour cream

chicken wings

HALF DOZEN 15 | DOZEN 26.5

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

SOUP chicken & sausage gumbo 8.5 cup | 10 bowl

SIDES

kettle chips 3.5

fries 5.5

side salad 5.5

chef vegetables 5.5

sweet potato fries 5.5

coleslaw 5.5

WRAPS & SANDWICHES

ADD-ONS: BACON 1.50 • GLUTEN-FREE BUN 3
CHEDDAR, AMERICAN, SWISS, PROVOLONE 1

burger 17.25

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

premier smashed patty melt 17.25

two 4 oz beef patties, swiss cheese, onion habanero bacon jam, texas toast

chicken caesar wrap 16.75

grilled chicken, tossed with romaine, parmesan and caesar dressing

buffalo chicken wrap 16.25

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

pulled pork sandwich 17.25

bbq pulled pork, cheddar cheese, smoked bacon and coleslaw on sweet hawaiian coconut bread

chicken caprese sandwich 17.25

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

portofino club sandwich 17

cajun turkey, beechwood ham, crispy bacon, havarti cheese, lettuce, tomato, pesto aioli on texas toast

mahi fish sandwich 18

grilled or blackened fish, lettuce, tomato, onion and poblano avocado aioli on a brioche bun

SALADS

ADD-ONS: CHICKEN 10 • SHRIMP 12 • SALMON 15 • MAHI 15

caesar 13 GF

torn romaine hearts, classic caesar dressing, croutons, parmesan

house salad 13 GF

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

caprese 15.75 GF

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

al fresco berries salad 16.25 GF

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

TACOS & BASKETS

fish tacos 18 GF

grilled or blackened fish with pepper jack, chipotle aioli, coleslaw, pico de gallo on homestyle corn tortillas

shrimp tacos 18 GF

grilled or blackened shrimp with pepper jack, chipotle aioli, coleslaw, pico de gallo on homestyle corn tortillas

chicken finger basket 16.75

four tenders and fries with ranch, bbq or honey mustard

fried shrimp basket 19

fried shrimp with cocktail sauce, french fries; boom boom sauce available upon request

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
SEPTEMBER 2026