RESORT IN-ROOM DINING, DELIVERY & TO-GO *call* **850.916.3360** • *open daily* **11am - 9pm**

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.

PORTOFINO al FRESCO

KIDS MENU
*choice of fries or sweet potato fries

chicken tenders 10* **cheese pizza 10** **pepperoni pizza 10.5**

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

FLATBREADS
stone oven baked flatbreads

cheese 11.5
pizza sauce, mozzarella

pepperoni 15.25
pizza sauce, mozzarella, large new york style pepperoni

DESSERTS
key lime pie 9.5 • **triple chocolate cake 10**

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



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

ALL SPIRITS SUBJECT TO AVAILABILITY

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
select 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, roasted green beans, natural jus

glazed salmon 36
agave nectar glaze, garlic whipped potatoes, roasted green beans, 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, roasted green beans, black truffle butter sauce

grilled filet mignon 46 (GF)
garlic whipped potatoes, roasted green beans, bordelaise sauce

APPETIZERS

fried cheese sticks 13.25
breaded mozzarella, fried and served with marinara for dipping

pan-fried pork potstickers 13.5
carrot-ginger coleslaw and soy dipping sauce

grilled chicken quesadilla 14.25
chicken, cheddar and pepper jack served with salsa and santa fe ranch

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

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

chicken caprese sandwich 17.25
grilled chicken breast, fresh mozzarella, tomato bruschetta, balsamic glaze, garlic oil and pesto aioli on ciabatta bread

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
torn romaine hearts, classic caesar dressing, croutons, parmesan

al fresco berries salad 16.25 (GF)
crisp greens, blackberries, blueberries, strawberries, mango, pepitas seeds, feta cheese, caribbean mango vinaigrette

TACOS

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

DESSERTS

key lime pie 9.5 • triple chocolate cake 10

(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
NOVEMBER 2026