

APPETIZERS

CHILI CON QUESO CON CARNE 10.5	GOURMET PIZZA (<i>allow 15 minutes</i>)..... 12
Creamy, spicy combination of cheeses and meats. Served with flour tortilla chips..	8" pizza topped with homemade marinara, prime rib, bacon, onions, peppers and two cheeses.
BAM! BAM! SHRIMP 10	★ STUFFED JALAPENOS <i>Four Pieces</i> ...6 <i>Six Pieces</i> ...8
Lightly fried petite shrimp tossed in a sweet and spicy sauce.	Jalapenos stuffed with crabmeat, bacon, cheddar and Monterey Jack cheeses, ranch dressing.
CRUSTY CRITTERS 6	CALAMARI 10
Cuban style hush puppies made with corn, peppers, onions, and black beans. Chipotle Ranch dressing.	A caribbean favorite, flash fried and tossed in a jalapeno lemon butter. Served with marinara sauce.
★ MARINA BAY DIP 10.5	★ CRAB CAKE 14
Shrimp, crabmeat, cream cheese and spices blended to make this zesty dip. Served hot with flour tortilla chips.	Fresh and delicious jumbo lump blue crab served with key lime mustard sauce and avocado.
SPINACH ARTICHOKE DIP 10.5	FLAT-GRILLE SCALLOPS 14
A classic creamy dip made with artichoke hearts, spinach, and two cheeses. Served hot with flour tortilla chips.	Flat-grilled, served with Italian dipping sauce.
GUACAMOLE DIP 8	QUESADILLAS <i>Chicken or Prime Rib</i> ...9 <i>Combo</i> ...10
Fresh made and served with pico de gallo and flour tortilla chips.	A large tortilla stuffed with melted cheeses, roasted red peppers, sauteed onions and your choice of meat. Served with guacamole, salsa and sour cream.

SOUPS & SALADS

★ TORTILLA SOUP <i>Cup</i> ...4.5 <i>Large Cup</i> ...5.5	★ CHICKEN SALAD DINNER 14
CUBAN BLACK BEAN SOUP <i>Spicy</i> <i>Cup</i> ...4.5 <i>Large Cup</i> ...5.5	Roasted chicken meat combined in a light dressing with celery, pineapple, and pecans surrounded by crostini, tomato, avocado and fancy lettuce. Drizzled with Roasted Sesame dressing.
BAKED POTATO SOUP <i>Cup</i> ...4.5 <i>Large Cup</i> ...5.5	“THE GREEK” 10
★ ROASTED CORN & SHRIMP CHOWDER <i>Cup</i> ...4.5 <i>Large Cup</i> ...5.5	Mixed greens, feta, tomato, avocado, add 5 shrimp 16
CHILLED AVOCADO SOUP <i>Cup</i> ...4.5 <i>Large Cup</i> ...5.5	olives, cucumber and creamy add grilled chicken 14
Havana Style (<i>seasonal</i>)	mustard vinaigrette. add 4oz salmon 16
LENTIL & SAUSAGE SOUP (<i>seasonal</i>) <i>Cup</i> ...4.5 <i>Large Cup</i> ...5.5	THE “GREAT GREEK” 23
GARDEN SALAD 5	Mixed greens, feta, tomato, olives, cucumber and creamy mustard vinaigrette with grilled shrimp, scallops and crabmeat.
SMALL GREEK SALAD 5	SEAFOOD SALAD LOUIE 16
SMALL CAESAR SALAD 5	Scallops, shrimp, crab, calamari and spiral pasta in a lite Louie dressing served in a lettuce cup with crostini, avocado, mozzarella and tomato.
SOUTH SHORE COBB SALAD 14	SOUTHWEST CHICKEN SALAD 15
Grilled chicken, feta cheese crumbles, bacon, diced eggs, cucumbers, tomatoes, and avocado over mixed greens.	Chicken tenders, lightly fried with roasted bell peppers, avocado, carrots, diced tomatoes, black bean relish and shredded cheese over mixed greens. Topped with crispy tortilla chips and served with Chipotle Ranch dressing.
PETITE COBB 12	CLASSIC CAESAR SALAD 8
PRIME SALAD DINNER 15	with grilled chicken 12
Bountiful mixed greens topped with warm prime rib, avocado, vegetables, shredded cheese, and tomatoes.	with 4 oz. grilled salmon & chopped tomatoes 14
★ SUMMER SALAD 22	
Glazed salmon, 4 grilled shrimp, mixed greens, tomato, egg, and spiced pecans,	

Salad Dressings: Creamy Cuban, Ranch, Chipotle Ranch, Bleu Cheese, Roasted Sesame, Honey Mustard, Balsamic Vinaigrette, Lite Italian, Oil & Vinegar, Creamy Greek Mustard Vinaigrette, Thousand Island

SANDWICHES

Served with your choice of Fries, Cuban black beans, or Slaw. Whole wheat bun or wheat hoagie roll available upon request.
ADD A TOPPING: Bacon & avocado are 1.00 each, jalapenos, mushrooms & extra cheese are .50 each.

PARADISE CHEESEBURGER 10	GRILLED CHICKEN SANDWICH 9
★ GOURMET BURGER 12	Simply grilled with lettuce, tomato and onion on the side.
Grilled burger topped with avocado, bacon, and provolone cheese. Chipotle Ranch dressing served on the side.	GOURMET CHICKEN SANDWICH 12
SOUTH SHORE BURGER 12	Grilled chicken breast topped with avocado, provolone cheese and bacon. Served with Chipotle Ranch dressing.
Topped with bacon, mushrooms and Swiss cheese.	CHICKEN SALAD SANDWICH 10
★ BLTEAO ??	Roasted chicken meat combined in a light dressing with pineapple, celery and pecans.
Bacon, lettuce tomato, fried egg, avocado, grilled onion on wheat bun.	★ GRILLED GROUPE SANDWICH 13
THE CUBAN 11	Fresh fish char-grilled and served with tartar sauce, lettuce and tomato.
Hemingway’s favorite. Tender, sliced roasted pork, ham, Swiss cheese, tomatoes and creole mustard spread on a French roll pressed flat and grilled.	SHRIMP or OYSTER PO BOY 13 or <i>Combo</i> ...14
★ GOURMET CUBAN 13	Shredded lettuce, tomato and creole dressing.
Sliced pork, ham, Swiss cheese, bacon, avocado, tomatoes and tri-pepper sauces on a whole wheat bun.	CRAB CAKE SANDWICH 16
	On a whole wheat bun with cilantro basil sour cream.
	ORIGINAL FRENCH DIP SANDWICH (<i>certified angus beef</i>) 13
	Tender prime rib and provolone cheese on a French roll. Au jus and horseradish sauce served on the side.

FRESH SEAFOOD



ATLANTIC SALMON	21	SNAPPER	25
GROUPER	22	SHRIMP	18
MAHI MAHI	20	OYSTERS	20
CATFISH	14		

SEAFOOD & SPECIALTIES

★ SNAPPER KEMAH	25
Lightly dusted, pan seared and topped with a piquant lump crab chipotle cream sauce. Served with vegetables and smashed potatoes.	
PARMESAN CRUSTED RAINBOW TROUT	22
Pan-seared and topped with avocado, blackened shrimp, roasted red pepper sauce, vegetables and smashed potatoes.	
HONEY CHIPOTLE GLAZED SALMON	23
Grilled and served with two sides.	
★ GROUPER & SHRIMP HAVANA	26
Flat-grilled grouper topped with blackened shrimp, avocado, cilantro and tri-pepper sauces. Rice pilaf and Cuban black beans accompany.	
OCEAN GRILL	27
Grilled shrimp, scallops and grouper with two sides of your choice.	
PAN-SEARED OYSTERS	20
Lightly crusted, served over rice pilaf with fresh vegetables.	
SEAFOOD PLATTER	20
Three fried shrimp, three fried oysters, fried catfish filet with French fries and cole slaw.	
★ FLAT-GRILLE SHRIMP & SCALLOPS	24
Lightly seasoned and served over rice pilaf with fresh vegetables and Italian dipping sauce on the side.	
MIRTELA'S FISH TACOS	15
Fried or grilled fish, Cuban fish sauce, lettuce, and cheese in corn tortillas. Served with avocado, pico de gallo, black beans, and rice pilaf.	
STEAK & CHEESE ENCHILADAS	14
Prime rib with Jack & Cheddar cheese, wrapped in corn tortillas and drizzled with enchilada sauce. Rice, Cuban black beans, avocado, and pico de gallo on the side.	
LASAGNA	16
FETTUCCINE ALFREDO	14
with grilled chicken	17
with grilled shrimp	20

BUTCHER'S BLOCK

Most Butcher's Block entrees come with your choice of two sides.



PRIME RIB	23
8 oz. certified angus beef (available at 5pm)	

★ CUBAN CHICKEN MELT	18
Grilled chicken breast topped with bacon, avocado, tomato, monterey jack cheese & tri-pepper sauces.	
CHAR-GRILLED CHICKEN	15
Marinated & grilled chicken breast simply served.	
PARMESAN CRUSTED CHICKEN	22
Pan seared and topped w/pico de gallo, avocado, three blackened shrimp, mild red pepper cream sauce. Served with one side	
CHICKEN ROYALE	16
Grilled chicken breast topped with sautéed mushrooms, onions & tomatoes.	
★ CHICKEN PARMIGIANA - with angel hair pasta and vegetables	19
MARIA'S MEATLOAF	15
Topped with chunky tomato sauce. Served with smashed potatoes and vegetables.	
CHICKEN FRIED STEAK (certified angus beef)	15
Served with homestyle cream gravy and garlic bread.	
CHOPPED STEAK	15
Grilled ground beef steak smothered, sprinkled & scattered with brown mushroom gravy, tomatoes, and shredded cheddar cheese.	
BABY BACK RIBS	21
Choose two sides	
RIBEYE (certified angus beef)	34
12 ounces of flavorful steak char-grilled & topped with herb butter.	
NEW YORK STRIP (certified angus beef)	36
14 ounces char-grilled, topped with herb butter.	

SIDE DISHES

All sides are \$3.50

COLE SLAW
CUBAN BLACK BEANS
CREAMED SPINACH
SPINACH SAUTE
GARDEN VEGETABLES
SMASHED RED POTATOES
GARLIC RED POTATOES
MUSHROOM, ONION & TOMATO "ROYALE"
SAUTEED MUSHROOMS
FRENCH FRIES (regular or sweet potato)
RICE PILAF
GARLIC BREAD
FRUIT CUP

UNDER 600 &

All served with spinach saute and black beans

GRILLED CHICKEN BREAST	15
GRILLED SALMON	21
GRILLED SHRIMP	18
GRILLED MAHI MAHI	20
CHAR-GRILLED FILET MIGNON	34

LITTLE LEAGUERS

CHEESEBURGER w/fries	6
MAC & CHEESE	6
FETTUCINE ALFREDO	6
GRILLED CHEESE SANDWICH w/fries	5
CHEESE PIZZA	6
CHICKEN STRIPS w/fries	6
FRIED SHRIMP w/fries	7
CATFISH STRIPS w/fries	6

DESSERTS

KEY LIME PIE	7
Double graham crusted pie made with authentic Florida key lime juice. Served with 2 forks!	
ISLAND BROWNIE	7
Warm and moist brownie with vanilla ice cream. Served with 2 spoons!	
CREME BRÛLÉE	5
BREAD PUDDING T.D.F.	6
With Flor de Caña Ron sauce.	
★ BANANAS FOSTER	8
On crispy waffle.	
★ PECAN CARAMEL BARS	7
à la mode – gooey goodness!	
ESPRESSO	3
CAPPUCINO	5

DAILY SPECIALS

Available at 5pm

Monday

FRIED SHRIMP	16
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Tuesday

PRIME RIB	19
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Wednesday

LASAGNA	12
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Thursday

FISH TACOS	12
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Friday

CATFISH	12
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Saturday

BABY BACK RIBS	19
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Disclaimer: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINE LIST

HOUSE SELECTION..... 6.25

CHARDONNAY	WHITE ZINFANDEL	PINOT GRIGIO
MERLOT	CABERNET SAUVIGNON	

WHITE WINES

	Glass	Bottle
CHARDONNAY, STERLING	8.00	26.00
CHARDONNAY, CLOS DU BOIS.....	8.00	26.00
CHARDONNAY, KENDALL JACKSON	9.00	29.00
SAUVIGNON BLANC, RODNEY STRONG.....	9.75	33.00
SAUVIGNON BLANC, KIM CRAWFORD (N.Z.)	10.00	35.00
WHITE ZINFANDEL, BERINGER.....	5.75	17.00
JOHANNISBURG RIESLING, CHAT. ST. MICHELLE.....	6.25	21.00
PINOT GRIGIO, ECCO DOMANI (Italy)	7.00	23.00
MOSCATO, B. V. COASTAL ESTATE	7.50	25.00

RED WINES

CABERNET SAUVIGNON, ROBERT MONDAVI WOODBRIDGE	6.25	21.00
CABERNET SAUVIGNON, STERLING	9.50	32.00
CABERNET SAUVIGNON, 14 HANDS	7.50	25.00
CABERNET SAUVIGNON, HESS SELECT	38.00	
CABERNET SAUVIGNON, SIMI ALEXANDER VALLEY	48.00	
MALBEC, DISENO (Argentina)	7.50	24.00
MERLOT, R. MONDAVI PRIVATE SELECT	7.50	24.00
MERLOT, BLACKSTONE	7.75	25.00
MERLOT, FRANCISCAN	38.00	
PINOT NOIR, MARK WEST	7.50	24.00

SPARKLING WINES

HOUSE SPARKLING WINE	5.50	
KORBEL CHAMPAGNE.....	9.00	30.00
CHANDON CHAMPAGNE.....	39.00	

BEER

MILLER LITE	3.50
COORS LIGHT	3.50
BUDWEISER.....	3.50
BUD LIGHT	3.50
MICHELOB ULTRA	4.25
SHINER BOCK.....	4.25
AMSTEL LIGHT.....	4.50
DOS XX.....	4.50
MODELO ESPECIAL.....	4.50
ST. ARNOLDS	4.50
REVOLVER - BLOOD HONEY.....	4.50
FAT TIRE - BELGIUM WHITE	4.50
GUINNESS DRAUGHT	4.75
HEINEKEN	4.50
STELLA ARTOIS	4.75
BLUE MOON	4.50
SAMUEL ADAMS	4.50
O'DOUL'S	3.25

According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. Consumption of alcoholic beverages also impairs your ability to drive a car or operate machinery, and may cause health problems. PLEASE DRINK RESPONSIBLY.

TINI-TIME

CLASSIC MARTINI	6.25
House vodka or gin	
COSMO-TINI	6.25
Classic vodka & cranberry	
PASSION-TINI.....	6.25
Chilled vodka with mango, raspberry, and pineapple	
POMA-TINI	6.25
Icy vodka with pomegranate syrup	
TINI-TROPICAL.....	6.25
Splashes of mango, pineapple and orange juice mixed with vodka	
AZUL-TINI	7.00
A Caribbean dream with Malibu rum, pineapple & blue curacao	
VESPER MARTINI	7.00
MANGO-TINI.....	6.25
Chilled vodka with tropical mango	
MELON PUCKER.....	6.25
Chilled vodka, Apple Pucker and Midori	
APPLE-TINI	6.25
Apple Pucker and vodka	
TINI-BLUES.....	6.25
Chilled vodka fused with raspberry	
TEQUILA-TINI	7.00
Gold tequila & orange liqueur laced with lime juice	
CHOCO-TINI	7.00
Chilled vodka & Godiva chocolate liqueur mixed up for a sweet treat	
BRANDY FREEZE	7.50

TIKI-TIME

FLORITO	7.00
Mojito made with Flor De Cana gold rum, fresh mint and lime	
POMAJITO	6.50
Mojito made with rum, pomagranate syrup, fresh mint and lime	
CUBAN MAMA	6.50
Coconut rum, spiced rum, banana, pineapple and OJ	
S.S. BAY BREEZE	6.50
Rum, peach schnapps and OJ with a splash of pineapple and grenadine	
MY MAITAI	7.00
Original MaiTai recipe with a splash of pineapple to lighten it up	
MUD SLIDE.....	8.00
Kahlua, Baileys, vodka and ice cream blended to deliciousness!	
SANGRIA	
California (white) or Spanish (red)	
Sangria mixed tableside in a pitcher.....	15.00
Glass	6.50

BEVERAGES

Unlimited refills only on items with *

Coke*, Diet Coke*, Sprite*, Dr. Pepper*, Barg's Root Beer*, Lemonade*,	2.75
Ginger Ale.....	2.75
Ginger Beer	4.00
Iced Tea* & Sweet Tea*	2.50
Snapple Peach Tea, 16 oz.....	3.00
Perrier.....	2.50
Coffee*	2.50
Espresso.....	3.00
Cappucino – with cinnamon sprinkle	5.00
Hot Tea	2.50
Assorted Juices	2.50



Lunch Menu
11am-4pm, Monday - Friday

Chilled Avocado Soup	cup 4.50
Maria's Meatloaf , topped w/tomato sauce, smashed potatoes and vegetables.	11.50
"THE GREEK" , mixed greens, feta, tomato, onions, avocado, olives, cucumbers and creamy mustard vinaigrette.	8
<i>add salmon 14 ~ add 5 shrimp 14 ~ add grilled chicken</i>	12
Mirtela's Fish Tacos (fried, blackened or grilled), served w/shredded Monterrey Jack cheese, guacamole, pico de gallo, and black bean rice.	10.50
Shrimp Tacos , fried tempura style, lettuce, cheese, guacamole, pico de gallo, rice, beans.	13
Parmesan Crusted Rainbow Trout , topped w/avocado, roasted red pepper sauce, one side.	13
Pan Seared Oysters , served over rice pilaf, fresh veggies.	13
Steak 'n Cheese Enchiladas , cheddar, jack, cilantro, rice, beans, pico de gallo, guacamole.	9.50
Fried Shrimp (6), with two sides.	13.50
Chicken & Shrimp Havana , sautéed chicken breast, 3 blackened shrimp, avocado & tri-pepper sauces. Served with one side.	13
Chicken Melt (not a sandwich), sautéed chicken breast, topped w/bacon, tomato, avocado, cilantro, Monterey Jack cheese, tri-pepper sauces, one side.	11.50
Chicken Royale , grilled chicken breast topped with sautéed mushrooms, onions and tomatoes. Served with one side.	9.50
Pork Belly Tacos , lettuce, pico de gallo, cheese, avocado, salsa verde, rice, beans.	10
Grouper Grille , choose two sides.	16
Char-Grilled Mahi Mahi , choose two sides.	15.50
Catfish (fried, blackened or grilled) - choose two sides.	12
Chopped Steak , smothered, sprinkled and scattered with mushroom gravy, tomato, and cheddar cheese - choose one side.	10.50
Prime Angus Melt , open face, tomatoes, onion, peppers, Havarti cheese, choose one side.	10
Chicken Fried Steak , w/cream style gravy, smashed potatoes, veggies & garlic bread.	12
Tri-Salad Lunch , chicken salad, garden salad, fresh fruit combo.	11
Seafood Salad Louie , shrimp, crabmeat, calamari & scallops w/spiral pasta and Louie dressing, crostini, avocado, mozzarella & tomato.	13
Chicken Salad Lunch , roasted chicken salad, with pineapple and pecans surrounded by toast points, tomato, avocado and fancy lettuce, roasted sesame dressing.	10.50
Prime Salad Lunch , hearty mixed greens, prime rib, avocado, veggies, tomato, shredded cheddar & Monterey Jack cheese.	10.50
Petite Cobb Salad , choice of dressing.	10
Salmon Caesar Salad , croutons and diced tomatoes.	12
Chicken Salad Sandwich , choose one side.	9.50
Half Cuban Sandwich & Tortilla Soup	8.50
Half French Dip Sandwich & Tortilla Soup	8.50
Grilled Fish Sandwich , wheat bun, American cheese, tartar sauce, choose one side.	10.50
Fried Shrimp Po Boy , shredded lettuce, tomato, creole dressing, one side (white or wheat roll).	12.50
Fried Oyster Po Boy , shredded lettuce, tomato, creole dressing, one side (white or wheat roll).	12.50
BLT , with a fried egg, grilled onions, avocado. Dressing. Choose one side.	14

Lunch Specials (11am - 5pm) for \$8.50

Monday	Chicken Melt (not a sandwich)
Tuesday	Chicken Salad
Wednesday	Prime Salad Lunch
Thursday	Mirtela's Fish Tacos
Friday	Fried Catfish



Breakfast Menu 11am-2pm, Saturday & Sunday

One Egg, Choice of bacon, sausage, grits or fruit cup 8.25

Two Eggs, Choice of bacon, sausage, grits or fruit cup 9.75

Three Eggs, Choice of bacon, sausage grits or fruit cup 11.25

South Shore Omelet sauté onions, bacon, mushrooms & swiss cheese 11

Gourmet Omelet, sauté onions, bacon, avocado & cheddar 11

Steak & Eggs, 6oz Black Angus steak & two eggs 13

The above served with potatoes & Toast

Huevos Rancheros, two eggs sunny side up topped with Ranchero Sauce, served with potatoes, sausage & one flour tortilla 10.25

Breakfast Burrito, scrambled eggs, bacon, onion, peppers, mixed cheese. served with potatoes or fruit cup 10

French toast, 8

Eggs Benedict, two poached eggs over crispy breakfast bacon on English muffins, topped w/Hollandaise, spinach, grilled tomato, served with grits 14

Salmon Benedict, two poached eggs over 2oz salmon on english muffins, topped w/hollandaise, spinach & grilled tomato, served with grits 16

\$4.00

Mimosas & Bloody Marys