

NEW CONCH FRITTERS Deep Fried atop a Chimichurri Sauce & Tropical Salsa	12	NEW PORK EGG ROLLS Two Deep Fried Vegetable & Pork Egg rolls served with a Sweet Chili Dipping Sauce	10
NEW CITRUS SHRIMP Jumbo Shrimp marinated in Lime & served with Guacamole, Tortilla Chips & Pickled Onion	14	NEW STEAK & BLEU CHEESE BRUSCHETTA Chef's Marinated Flank Steak atop house made Bruschetta with Garlic, Basil, Bleu Cheese & Balsamic Glaze served on a Toasted French Baguette	15
NEW FRENCH FRY FLIGHT Trio of Fries, Funnel dusted with Brown Sugar, Traditional tossed in Garlic Parmesan & Curly Seasoned with Black Pepper & Spices all served with House Made Dipping Sauces	10	COCONUT SHRIMP Coconut Shrimp topped with a Spicy Orange Marmalade Sauce	10
SEARED AHI TUNA Wakame, Wonton Crisps, Wasabi, Soy Sauce & Sweet Chili Sauce	Small 13 Large 20	PRETZEL BITES Served with Spicy Brown Mustard & Queso	9
BAY CLUB CRAB CAKES Served with a Cajun Remoulade Dipping Sauce	(1) 10 (2) 18	DUO OF HUMMUS Traditional Hummus, Seasonal Hummus, Cous Cous, Olives, Cucumber Salad & Tzatziki served with Pita Bread	12
CHICKEN WINGS (8) Styles: Buffalo, Korean, BBQ Daytona, Baked Naked (allow 30 minutes)	13		

Tacos

• Served with Chips & Salsa •

BAY CLUB TACOS (2) Grilled, Blackened or Fried in Flour Tortillas with Shredded Lettuce, Diced Tomato, Cheddar-Jack Cheese & Chipotle Crème <ul style="list-style-type: none">• Chicken 12 Shrimp 14 Mahi 15		NEW CAST IRON SKILLET FAJITAS Your choice of Protein smothered with Sautéed Onion & Bell Pepper served with Lettuce, Tomato, Shredded Cheese, Sour Cream & Warm Flour Tortillas <ul style="list-style-type: none">• Chicken 16 Shrimp 18 Steak 20	
CHICKEN QUESADILLA Grilled Chicken in a Flour Tortilla with Cheddar-Jack Cheese & Sour Cream	12	SHORT RIB BIRRIA TACOS (2) Chipotle Braised Short Ribs, Onion, Cheddar-Jack & Cilantro served with Consommé	16

Greens

NEW SOFT-SHELL CRAB CAPRESE Fried Soft-shell Crab, Jumbo Lump Crab Meat, Vine Ripe Thick Sliced Tomato, Fresh Mozzarella, Sliced Red Onion, Cucumber, Basil, Cherry Tomato & Balsamic Glaze	16	CALIFORNIA COBB Mixed Greens topped with Grilled Chicken, Hard Boiled Egg, Avocado, Cheddar-Jack Cheese, Tomatoes, Bleu Cheese Crumbles & Bacon with your Choice of Dressing	15
NEW V GRILLED PINEAPPLE SALAD Mixed Greens & Red Cabbage topped with Char-grilled Sliced Pineapple, Blueberries, Avocado & Pine Nuts served with Creamy Citrus Dressing	15	PECAN CRUSTED CHICKEN Mixed Greens topped with Pecan Crusted Chicken, Candied Pecans, Cranberries & Goat Cheese Crumbles	15
YBOR SALAD Iceberg Lettuce, Sliced Ham, Swiss Cheese, Tomato, Parmesan Cheese & Green Olives topped with Chef's House Vinaigrette	14	CAESAR SALAD Romaine Lettuce, Parmesan Cheese & Croutons tossed in Caesar Dressing <ul style="list-style-type: none">• Chicken 13 Shrimp 14 Salmon 20	8

Build Your Own Pizza or Flatbread

Additional Toppings +1 per topping Peppers, Onions, Mushrooms, Black Olives, Spinach, Pineapple, Jalapenos

Add Meat Toppings +2 per topping Pepperoni, Sausage, Ham, Bacon, Chicken

CHEESE PIZZA Cauliflower Crust (Gluten Free) +3 Flatbread +2	11	NEW CRAB RANGOON FLATBREAD Cream Cheese & Crab meat topped with Mozzarella, Green Onion & Drizzle of Sweet Chili	16
NEW PICKLE PIZZA Boursin Cheese & Garlic topped with Chopped Dill Pickles, Dill Weed, & Mozzarella garnished with Red Onion	14	ROASTED VEGETABLE FLATBREAD Pesto Sauce, Yellow Squash, Red Onion, Broccoli Rabe, Grape Tomato, Herb Ricotta & Mozzarella Cheese	14
VEGAN PIZZA Diced Avocado, Fresh Garlic, Sun-dried Tomatoes & a Hummus Spread topped with Fresh Arugula & a Squeeze of Lemon Juice served on a Cauliflower Crust Pizza	16		

Handhelds

Choice of Side: French Fries, Onion Rings, Coleslaw, Fruit, Sweet Potato Fries, Side Caesar or House Salad
Gluten Free & Vegan Buns Available

806 BURGER	16	NEW SOFT-SHELL CRAB	19
8oz Angus Beef Patty topped with Bacon, Fried Onion Ring, Herb Aioli, Lettuce, Tomato & Onion with your Choice of Cheese served on a Brioche Bun		Crispy Fried Soft-shell Crab with Lettuce & Tomato topped with Cajun Remoulade served on a Brioche Bun	
BURGER MAC WRAP	15	CHICKEN SANDWICH	14
Chopped Burger topped with American Cheese, Lettuce, Tomato, Onion & Pickle topped with Chefs house made Sauce		Grilled, Blackened or Fried Chicken topped with Lettuce, Tomato, Onion & your choice of Cheese served on a Brioche Bun	
V BEYOND BURGER	16	• Add Bacon +2	
Plant Based Burger topped with Lettuce, Tomato, Onion & Choice of Cheese served on a Pretzel Bun		GRILLED CHICKEN CAPRESE	14
NEW CALIFORNIA WRAP	14	Pesto Grilled Chicken topped with Lettuce, Tomato, Mozzarella Cheese & Balsamic Glaze served in Pita Bread	
Chicken, Cheddar Jack Cheese, Avocado, Bacon, Lettuce, Tomato & Cilantro Lime Aioli served on a Flour Tortilla		THE BAY CLUB	14
NEW SRIRACHA BOURBON PULLED PORK SANDWICH	14	Roasted Turkey, Ham, Bacon, Lettuce, American Cheese & Mayonnaise served on your choice of Bread	
Pulled Pork Braised for hours mixed with Sriracha Bourbon Sauce topped with House made Slaw on a Brioche Bun		CUBAN	15
NEW GROUPER SANDWICH	18	Mojo Pork, Ham, Salami, Swiss Cheese, Mayonnaise, Mustard & Pickles served on La Segunda Cuban Bread	
Pan Seared Seasoned Grouper topped with Chimichurri Tarter Sauce, Arugula & Pickled Onion on a Brioche Bun		WESTSHORE CHEESESTEAK	15
		Sliced Sirloin, Onion, Mushroom, Jalapeno & Provolone Cheese served on Pressed French Bread	

Dinner Entrées

• Available after 5pm Wednesday-Saturday •

Additional Sides 6 Rice Pilaf, Garlic Mashed Potatoes, Seasonal Vegetable, Baked Potato, Caesar Salad, House or Caprese Salad

NEW LAND & SEA PAELLA	28	NEW CHEF'S TERIYAKI GLAZED SEA BASS	40
Sautéed Jumbo Shrimp, Clams, Chicken & Andouille Sausage with Lemon, Peas, Garlic & Yellow Rice finished with White Wine, Parsley & Lemon Wedge		Poached Sea bass topped with house made Teriyaki Sauce atop pan seared Bok Choy & Wild Mushroom Miso Broth	
NEW CLAM & SHRIMP LINGUINE	24	NEW CITRUS GRILLED MAHI	28
Sautéed Jumbo Shrimp & Middle Neck Clams tossed in White Wine, Fresh Lemon & Garlic seasoned with Red Pepper Flakes & Fresh Parsley atop Linguine		Char-grilled Mahi topped with Artichoke & Tomato Relish served with Lemon Asparagus Risotto	
NEW V MEDITERRANEAN PASTA	17	NEW HERB ROASTED CHICKEN	25
Spinach, Tomato, Artichoke, Olive, Caper, Basil, Parsley, Green Onion, Garlic, Red Pepper Flakes & Linguine sautéed with White Wine topped with Feta Cheese & Lemon Wedge		½ Chicken Sous-vide in Chef's seasoning served with Tri-Color Carrots & Rice Pilaf	
• Chicken 20 Shrimp 23		FILET MIGNON	40z 25 80z 41
BOURBON GLAZED SALMON	26	Grilled Filet topped with Mushroom Demi served with a Baked Potato & Chef's Seasonal Vegetable	
Grilled Salmon Glazed with Bourbon served with Scallion White Rice & Chef's Seasonal Vegetable		GROUPER PICATTA	27
CHICKEN PICATTA	22	Flour Pan Seared Grouper topped with a Lemon Caper Beurre Blanc Sauce served with Chef's Seasonal Vegetable	
Flour Pan Seared Chicken topped with Lemon Caper Beurre Blanc Sauce served with Chef's Seasonal Vegetable			

Soups

NEW SHE CRAB SOUP	7 Cup 10 Bowl	FRENCH ONION SOUP BOWL	8
Lump Crab Meat, Heavy Cream, Onion, Celery, Dill Sautéed in Sherry		Caramelized Onions & Beef Broth topped with a Crostini, Provolone & Swiss Cheese	

~Consumer Advisory Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illness. Alert your server if you have special dietary requirements.