



Starters & Soups

Smoked Fish Dip \$12 – GF

Old Bay pita chips and pickled vegetables

Baked Stuffed Cremini Mushrooms (6) \$12

Bradley's smoked sausage and cornbread filling, provolone cheese

Arancini Arrabiata (4) \$14

Spicy marinara, pesto, pecorino Romano

Barry's Baked Oysters (6) \$18

Lump crab meat, lemon garlic drawn butter, parmesan cheese

Seafood Gumbo Cup \$8 | Bowl \$12

Andouille, tasso, brown roux, shrimp, crawfish, rice

Bradley's Smoked Sausage and White Bean Soup Cup \$6 | Bowl \$12

Locally famous smoked sausage, white bean and vegetable broth

Lobster Bisque Cup \$10 | Bowl \$15

Salad

Mixed Greens Salad GF, V Half \$5 | Whole \$10

Tomatoes, cucumbers, red onions, cheddar, croutons, ranch dressing

Iceberg Wedge GF, V Half \$6 | Whole \$12

Blue cheese crumbles and dressing, Nueske's lardons, tomatoes, crispy onions

Classic Caesar Salad GF, V Half \$5 | Whole \$10

Romaine, parmesan, garlic croutons, anchovies, Caesar dressing

Crab Cobb Salad \$24

Mixed greens, lump crab, bacon, boiled egg, tomatoes, cucumbers, avocado, scallions, feta cheese, lemon- honey vinaigrette

Grilled Scottish Salmon BLT Salad \$22

Bacon lardons, arugula, cherry tomatoes, balsamic vinaigrette

Chicken Club Salad \$18

Mixed greens, bell peppers, red onions, tomatoes, corn, avocado, blue cheese, bacon, boiled egg, crispy chicken, ranch dressing

Mexican Blackened Shrimp Chopped Salad \$18

Romaine, sweet bell pepper, avocado, red onions, charred corn, black beans, tortilla crisps & cilantro-lime vinaigrette

DRESSING OPTIONS

Caesar, ranch, blue cheese, lemon-honey vinaigrette, balsamic vinaigrette

ADD ONS

Crab Cake \$28, Grilled Chicken Breast \$9, Grilled Salmon \$12, Filet 6oz \$30, Grilled Shrimp \$12



Handhelds | *Served with Shoestring Fries*

Grouper Sandwich \$18

Grilled, blackened or fried, tomatoes, lettuce, Cajun remoulade, toasted brioche

“Tampa Pressed” Cuban Sandwich \$17

Mojo pork, ham, salami, Swiss cheese, dill pickle slices, Dijonnaise, Cuban bread

GC Bacon Cheddar Burger \$18

Brisket/short rib blend, lettuce, tomato, onion, toasted brioche

Prime Rib French Dip au jus \$18

Caramelized onion, mushrooms and Swiss cheese, grilled ciabatta

New England Style Lobster Roll \$28

Lobster salad, toasted brioche

Oyster or Shrimp Po’ Boy \$18

Fried select oysters or shrimp, remoulade, lettuce and tomato, toasted brioche

Entrees

Rigatoni with Wild Mushrooms \$24

Parmesan-roasted garlic cream, truffle oil

Steak Frites \$36

8 oz ribeye, parmesan truffle fries, arugula, red wine sauce, steak butter

Governors Club Sauteed Crab cake \$38

Roasted corn succotash, Old Bay steak fries, remoulade

Grilled Stuffed Chicken Breast \$26

Stuffed with prosciutto & Havarti, whipped potatoes, grilled asparagus, mushroom lemon-basil Beurre blanc

Chef’s Daily Catch MKT

Chef’s Vegetarian Selection of the Day \$16

A la Carte Sides \$5

Boursin whipped potatoes, balsamic Brussels sprouts,
chef’s daily vegetable, shoestring fries, onion rings, creamed spinach