



Atlantic Beach

Country Club

STARTERS

The Soup Kettle \$3/\$6

Chefs Duo of Crafted Soups

House Crafted Hummus \$8

Chef Crafted Hummus, Carrots, Celery, Warm Pita, Spanish Olive Oil, Paprika, Herbs

Indian River Citrus Shrimp Cocktail \$11

Eight Bay Leaf and Citrus Poached Mayport Shrimp served with Ruby Red Cocktail Sauce

ABCC Guacamole \$8.50

Blended Spiced Edamame and Avocado Guacamole served with House Tortilla Chips

Clubhouse Chips \$8

House Chips, Applewood Smoked Bacon, Vermont Cheddar, Farmstead Stilton Bleu Cheese, Crema Balsamic Glaze, Scallions

The Cheesemonger Board \$13

Monger Sourced Cheeses & Charcuterie served with Accompaniments – Rotated Weekly

Bison Sliders \$12

Two Bison Sliders topped with Vermont Cheddar, Atlantic Beach Urban Farms Arugula, Onion Jam

THE GARDEN

Bitaker Salad \$8

Crisp Romaine, Applewood Smoked Bacon, Stilton Farmstead Bleu Cheese, Cauliflower, Sweet Garlic Vinaigrette

● Atlantic Beach Urban Farms Clubhouse Salad \$7

Clubhouse Choice Greens, Vine Ripe Tomatoes, Hothouse Cucumbers, Shaved Red Onion, Parmesan

● Pacific Rim Greens \$8

Farmers Choice Blend Lettuce, Mandarins, Hearts of Palm, Carrots, Cucumbers, Pineapple Salsa, Sesame Vinaigrette

Classic Caesar Salad \$7

Crisp Romaine, Shredded Parmesan Cheese, Garlic Croutons, House Made Caesar Dressing

● The Urban Wedge \$8

Red Oak Lettuce, Bacon Lardon, Stilton Farmhouse Bleu Cheese, Tomatoes, Shaved Red Onion, Blue Cheese Vinaigrette

Add a Protein to any Salad

Chicken Salad-5/Chicken-6 /Shrimp-8/5oz. Steak-10/5oz Catch-11

● - Denotes locally sourced Atlantic Beach Urban Farms Lettuces & Microgreens

ENTREES

Local Fresh Catch – Market Price

Daily Fresh catch prepared Grilled, Sautéed, or Broiled served with Grilled Zucchini Hash, Sous Vide Heritage Carrots, Atlantic Beach Urban Farms Astro Arugula

Shrimp & Lobster \$25

Plancha-Style Shrimp, Lobster Raviolis, Corn Coulis, Florida Sweet Corn, Garden Basil Oil

Southern Shrimp & Grits \$19

Mayport Shrimp, Conagree & Penn Rice Grits, Aged Cheddar, Andouille Jus

Fish & Chips \$19

North Atlantic Beer Battered Cod, House Malt Idaho Wedges, Tartar, Grilled Lemon

Smithfield “Duroc” Pork Chop \$24

20oz Bone-In Double Cut Pork Chop, Conagree & Penn Cheesy Poblano Midlins, Collard Greens, Pork Jus

10oz Fajita Seasoned Flat Iron Steak \$25

Sliced Flat Iron Steak prepared in a Cast Skillet served with Crushed Ancho Red Potatoes, Sliced Peppers & Onions and Florida Corn Salsa

Free Range Roasted Chicken \$20

Half Roasted Free-Range Chicken, Mirepoix Vegetables, Chicken Jus

**Consuming Raw or Undercooked Seafood or Poultry may increase the risk of food borne illness.*