



STARTERS

Soup of the Day 5

Chili

Kidney Beans, Aged Cheddar, Onion, Cornbread 6

Bitaker Salad

Atlantic Beach Butter Lettuce, Bacon Lardons, Stilton Bleu Cheese, Cauliflower Rice, Crispy Fried Onions, Roasted Garlic Vinaigrette 5

The Slice

Crisp Iceberg, Fried Green Tomato, Bacon, Aged Cheddar, Pecans, Cherry Tomatoes, Charred Onions, Carrot, Poblano Ranch Dressing 7

The Beach Caesar Salad

Atlantic Beach Butter Lettuce, Tortilla Strips, Pumpkin Seeds, Parmesan Reggiano, Tomatoes, Classical Caesar Dressing 5

Local Mayport Shrimp Cocktail

Mango, Tomatillo Relish 14

Jumbo Lump Crab Cake

Fried Green Tomatoes, Celeriac, Sherry Creole Remoulade 13

Half Dozen Market Oysters

*Raw on the Half Shell
with Cocktail Sauce and Lemon
or
Grilled with Chorizo Lime Crust*

ENTREE SALADS

Atlantic Salmon Green House Kale Salad

Citrus Quinoa, Feta Cheese, Roasted Golden Beets, Cherry Tomatoes, Cucumbers, Basil Dressing 16

Steak Salad

Beef Tenderloin, Atlantic Beach Arugula & Green Oak Lettuce, Grilled Mushrooms, Roasted Peppers, Bleu Cheese, Crispy Onions, Teardrop Tomatoes, Honey Balsamic Vinaigrette 17

The Beach Caesar Salad

Atlantic Beach Butter Lettuce, Tortilla Strips, Pumpkin Seeds, Parmesan Reggiano, Tomatoes, Classical Caesar Dressing

Lump Crab Cake 18

Jumbo Mayport Shrimp 17

Atlantic Salmon 15

Chicken Breast 13

CHEF'S SIGNATURES

Sesame Ginger Ahi Tuna Poke

Mango, Watermelon, Cucumber, Wakame, Jalapeno, Avocado, Sriracha Aioli, Sushi Rice 18

Lemon Thyme Marinated Chicken Breast

Penne Pasta, Crispy Prosciutto, Parmesan Cheese, Asparagus, Wild Mushrooms, Pesto 20

Florida Black Grouper

Lemon Basmati Rice, Haricot Verts, Stewed Peppers, Red Onion, Grilled Mayport Shrimp, Creole Butter Sauce 27

Smithfield Double Bone-In Pork Chop

Apple Cider Glaze, Toasted Farro, Compressed Apples, Smoked Pecans, Roasted Parsnips, Seasonal Vegetables, Herb Natural Jus 24

This Menu Item Requires Additional Preparation Time

EXCLUSIVELY PREPARED

SIDES

(Select Two)

Lemon Basmati Rice

Baked Potato

Buttermilk Mashed Potatoes

*Roasted Brussel Sprouts
Applewood Smoked Bacon*

Seasonal Vegetables

6oz AIRLINE CHICKEN BREAST 21

12oz C.A.B. RIBEYE 32

6oz C.A.B. BEEF TENDERLOIN 29

5oz ATLANTIC SALMON 24

8oz FRIED MAYPORT SHRIMP 24

SAUCES

(Select One)

Creole Butter Sauce

Wine Merchant Sauce

Lemon Herb Horseradish Sauce

Locally sourced ingredients from Atlantic Beach Urban Farms.

Gluten Free Additional menu items may be customized to meet a gluten-free requirement.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Corey Smith, CEC Executive Chef