

# Small Plates

A Mediterranean tradition; linger with several, then order dinner!

## *Shrimp Cocktail*

Chilled shrimp served with cocktail sauce and lemon 8.95

## *Calamari*

Marinated, breaded in-house & quickly fried, served with Thai chili sauce 7.95

## *Spinach Artichoke Dip*

Baby spinach & artichokes blended with three cheeses served with house-made tortilla chips 8.45

## *Crab Cake*

Jumbo lump crab cake with lemon vinaigrette & red pepper conserves 9.95

## *Fine Coral Shrimp*

Fried shrimp tossed in a coral sauce 7.95

## *Shrimp Quesadilla*

Shrimp, sautéed onions & peppers with melted cheese & chipotle mayo in a flour tortilla 7.45

## *Fried Green Tomatoes*

Southern fried tomatoes, stacked with fresh mozzarella and balsamic vinegar glaze 7.45

## *Nachos*

House-made tortilla chips topped with Cheese, chili, sour cream, pico de gallo & jalapenos 7.95

## *Gator Bites*

Spicy hand breaded gator served with roasted red pepper sauce 9.45

# Soups and Salads

Entrée sized, or share one & add a burger or sandwich

## *French Onion Soup*

Classic soup of caramelized onions, white wine & Swiss cheese 7.95

## *Soup of the Day*

Cup 4.45 Bowl 6.45

## *Apple-Walnut Chicken Salad*

All-white chicken with apples, walnuts, celery, raisins & mayonnaise on a bed of leaf lettuce with cinnamon croutons 9.95

## *Lilli Salad*

Baby mixed greens, grape tomatoes, shaved fennel & red onion, Parmigiano-Reggiano & lemon-truffle vinaigrette 7.45

## *Beet Salad*

Roasted Georgia beets with goat cheese, walnuts, arugula & citrus vinaigrette 8.45

## *Spinach & Strawberry Salad*

Baby spinach, almonds, Parmesan cheese & sliced strawberries tossed with raspberry vinaigrette 8.45

## *Caesar Salad*

Romaine lettuce tossed with Caesar dressing, topped with croutons & Parmigiano-Reggiano 8.45

## *Iceberg Salad*

Crunchy iceberg lettuce with bleu cheese dressing, applewood smoked bacon & grape tomatoes 8.45

Add chicken, shrimp, salmon or mahi mahi to any salad \$4

18% Gratuity added to parties of 8 or more \$3 sharing charge, includes choice of side

Health Advisory: Consuming raw or undercooked foods such as meat, fish, shellfish & eggs may increase your risk of foodborne illness.

## Entrées

Add a side salad to any entrée for 3.95  
Add four grilled shrimp to any entrée for 5.00

A delicious excursion from daily fare

### *Crawfish Etouffee*

Crawfish, andouille sausage, celery, green peppers, scallions all mixed in a cajun style Roux served over white rice  
18.95

### *Seafood Platter*

One jumbo lump crab cake, three pieces of fried cod & four grilled shrimp served with french fries, hush puppies & cole slaw 24.45

### *Grilled or Thai Salmon*

Grilled & basted with mojo or Thai sauce served with black beans & rice  
19.95

### *Pecan Trout*

Fresh N.C. trout, pecan encrusted & pan seared with a garlic peach butter sauce served with mashed potatoes  
19.95

### *Catfish*

Lightly battered & fried, or lemon pepper grilled served with cole slaw, french fries & hush puppies 16.45

### *Shrimp & Grits*

Old-fashioned yellow grits topped with shrimp, smoked sausage, garlic, grilled red onions & spicy tomato sauce  
18.95

### *Shrimp*

Grilled, Blackened, Scampi, Fried, or Coconut served with cole slaw & french fries 19.45

### *Fish & Chips*

Fried cod with french fries, hush puppies & cole slaw 17.45

### *Mahi Mahi*

Pan-seared lemon zest mahi served with rice & seasonal vegetable 19.45

### *Chicken Fajita Plate*

Grilled chicken with sweet peppers & onions served with grilled flour tortillas, black beans & all the fixin's  
18.45

### *Open-Faced Pot Roast*

All natural slow cooked ½ pound over Texas toast. Served with mashed potatoes and gravy & grilled asparagus  
18.45

### *Spicy Stuffed Chicken*

Chicken breast stuffed with pepper jack cheese & topped with a tequila-jalapeño sauce & pico de gallo, served with black beans and rice 19.45

### *Filet Mignon*

Hand cut 9 oz. tenderloin filet, served with mashed potatoes, seasonal vegetable, & grilled red onion 25.45

### *NY au Poivre*

10 oz peppered strip loin pan seared, topped with a whole grain mustard cream sauce served with mash potatoes and season vegetables 23.95

### *The Vegetarian*

Roasted basil tomato on a bed of sautéed spinach with steamed broccoli and carrots 14.45

## Sandwiches

All sandwiches are served with house fries  
Substitute beer battered onion rings .95

### *Grouper Reuben*

Crispy fillet on grilled rye with melted Swiss, 1000 Island & coleslaw  
11.95

### *The Hazit Burger*

½ lb patty; add cheddar, swiss, pepper jack cheese & caramelized onions for no extra charge! 9.95

### *The Philly*

Thin sliced beef with onions & white cheddar on a hoagie roll 9.95

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# Beverages

## Beach Drinks

### Caribbean Crown

Crown Royal, Peach Schnapps, Sour  
Apple Pucker & Sour Mix 8

### Bermuda Skyy

Pineapple Skyy Vodka, Curacao, Triple Sec,  
Sweet & Sour 8

### Bahama Mama

Blend of Myers Dark Rum, Malibu, Banana Liqueur  
& Tropical Juices 9

### Caribbean Romance

Light Rum, Amaretto, Orange & Pineapple Juice 7

### Rum Runner

Myers Dark Rum, Banana & Blackberry Liqueurs mixed with  
Tropical Juices 9

### Rumor's Rum Punch

White & dark rums, melon, banana, orange & pineapple juices  
& a splash of grenadine 9

### Blue Skyy

Skyy Pineapple Vodka, Blue Curacao,  
Amaretto & Lime Juice 8

### Island Sour

Skyy Pineapple Vodka, Orange Juice,  
Sour Mix & Amaretto 8

### Pineapple Upside Down Cake

UV Cake Vodka & Pineapple Juice,  
garnished with a cherry 7

### Strawberry Shortcake

Whipped Cream Vodka & Cranberry Juice 7

Local artists adorn our walls; price sheets available upon request

## Margaritas

### Classic

Served on the rocks or frozen 7

### Gotta Hazel

A house favorite with Jose Cuervo Especial  
& Cointreau 8

### Top Shelf

Made with 1800 & topped with  
Grand Marnier 10

### Patron Margarita

Take a top shelf to the very top shelf with  
Patron Silver 12

### Caribbean

Jose Cuervo Especial, Malibu, Blue Curacao  
& Pineapple Juice 9

### Camarena

100% Blue Agave Tequila topped with Cointreau 9

## Martinis

### Sunset Teñi

Tequila Gold, Pineapple & Orange Juice with a splash of  
Cranberry & Grenadine 9

### Key Lime Pie

Ketel 1 Citron, Lime Juice & Half and half 9

### Seafoam Teñi

White Rum, Cruzan, Mango, Melon & Pineapple Juice 9

### Lemon Drop

Ketel 1 Citron, Vanilla Vodka, Cointreau, Lemon Juice &  
a sugar rim 9

### The Senorita

Tequila, Bloody Mary Mix & a splash of Jalapeño Juice 9

### Cosmopolitan

Citrus Vodka, Cointreau, Lime Juice  
& Cranberry Juice 9

Coke, Diet Coke, Sprite, Root Beer,  
Mr. Pibb, Lemonade 1.99

Iced Tea, Hot Tea & Coffee 1.99

Pellegrino, Fiji or Acqua Panna 3.50