

STARTERS

BRAISED MUSSELS ⚓	18
P.E.I. Mussels Done Your Way. Choice Of Fennel & White Wine Butter Or House Marinara. Served With Crunchy Sourdough	
WINGS GF	16
8 Wings With Your Choice Of: Sticky Icky, Peanut Pad Thai Style, Buffalo, Nashville Hot Dry Rub Or Plain. Served With Celery, Carrots. Ranch Or Blue Cheese	
SHRIMP KICKERS	16
Fried Shrimp, Chili Aioli, Green Onions, Sesame Seeds	
BLISTERED SHISHITO PEPPERS ⚓ GF V	12
Local Shishito Peppers, Chipotle & Yuzu Aioli, Parmesan Crunchie's	
POTATO BITES GF V	10
Crispy Au Gratin Style Potatoes, Gruyere Cheese, Thyme, Chives, Parmesan	
CALAMARI ⚓	18
Lightly Battered Calamari, Sweet Peppers, Citrus Crisp, Lemon Caper Aioli	
OYSTERS	26
Gulf Oysters, Cream, Parmesan Breadcrumb, Smoky Bacon, Spinach, Amarillo Butter, Tabasco	
TUNA BITES ⚓ GF	14
Yellowfin Tuna, Sriracha Mayo, Crispy Sushi Rice, Avocado Mousse, Jalapeno, Cilantro, Radish	
BRUSSELS GF	12
Crispy Brussels Sprouts, Goat Cheese, Balsamic Glaze	
SEARED CRAB CAKES ⚓	20
Lemon Caper Aioli, Blue Crab, Grain Mustard, Baby Greens, Red Pepper, Scallions	

Chef's Pick

OCTOPUS GF

Grilled Octopus, Herb Potatoes, Baby Heirlooms, Olives, Citrus Segments, Harissa Aioli, Local Greens

20

CHEF'S CORNER

Add a Side House Salad or Side Brussels Caesar +\$5

MISO SEA BASS	45
Chilean Sea Bass, Rice Pilaf, Citrus & Sesame Glaze, Crispy Brussels	
SWORDFISH ⚓	32
Wild-Caught Grilled Swordfish, Miso Glazed Sweet Potatoes, Shishito Peppers, Citrus Butter	
PAN SEARED GROUPER ⚓ GF	37
Wild-Caught Grouper, Citrus & Sesame, Local Mushrooms, Grilled Bok Choy	
WAHOO ⚓	35
Harissa Spiced Wild-Caught Wahoo, Butternut Squash, Spiced Farro, Local Greens, Peanut & Coconut Crème	
SEAFOOD JAMBALAYA ⚓ GF	30
Bell Pepper, Sweet Onions, Celery, P.E.I. Mussels, Local Gulf Shrimp, Crawfish, Tasso Ham, Cajun Gravy, Creole Rice, Scallion	
COBIA GF	38
Wild-Caught Grilled Cobia, Rice Pilaf, Roasted Peppers & Onions, Smoky Bacon, Collard Greens, Okra & Tomato Relish	

FROM THE GARDEN

Add CHICKEN 8 SHRIMP 12 SALMON 14	
ARUGULA SALAD V	14
Baby Arugula, Shaved Parmesan, Sweet Cherries, Shallot, Granny Smith Apples, Croutons, Fresh Herbs	
BEET & PEAR ⚓ V	15
Local Greens, Farro, Shallots, Roasted Beets, Sweet Pear, Parmesan, Walnuts	
BRUSSELS CAESAR ⚓	12
Shaved Brussels Sprouts, House Caesar Dressing, Parmesan Crunchies, Black Pepper	
CRUNCHY ASIAN GREENS GF V	14
Chopped Romaine, Shredded Carrots, Scallion, Roasted Peanuts, Cucumber, Bell Pepper, Radish, Mandarin Oranges, Cilantro	
F.C.I. HOUSE SALAD GF V	10
Local Greens, Cucumber, Carrot, English Peas, Shallot, Baby Heirloom	
Dressings: Balsamic Vinaigrette, Champagne Vinaigrette, Miso Vinaigrette, Buttermilk Dill Ranch, Blue Cheese	

HANDHELDS

Sub Gluten Free Bun +\$2.50

Choice of One Side: House-Cut Fries, Sweet Potato Fries, Coleslaw, Salt & Vinegar Chips or Add a Side House Salad or Side Brussels Caesar +\$5

FCI SMASH BURGER ⚓	18
Two Smashed Specialty Beef Blend Patties, Cooper White American Cheese, Caramelized Onion, House Pickles, Secret Sauce, Martin's Potato Bun	
LOBSTER ROLL	30
Cold Water Lobster, Buttered Roll, Lemon Aioli, Chives	
CHICKEN SANDWICH ⚓	16
Martin's Potato Bun, Crispy or Grilled, Asian Marinated Chicken Thigh, Chili Slaw, Cilantro, Scallion, F.A.M. Spice Mix, Local Hot Honey	
GROUPER SANDWICH ⚓	23
Your Choice of Grilled, Blackened or Southern Fried Grouper, Herbed Tartar, Local Greens, Tomato, Sweet Onion, House Pickle, Martin's Potato Bun	

FRESH CATCH FISH

Choose Your Protein. Prepared Your Way. Choice of Sauce & Two Sides: Rice Pilaf, Baked Potato, Mashed Potatoes, Chef's Vegetables, Grilled Asparagus, Crispy Brussels, Local Mushrooms, House-Cut Fries

CATCH				PREPARATION	SAUCE	
Grouper 38	Cobia 37	Atlantic Salmon 30	Scallops 44	Grilled Fried Blackened	Blood Orange Hollandaise	Tropical Fruit Salsa
Swordfish 31	Wahoo 34	Wild-Caught Shrimp 30			Citrus & Sesame Glaze	Citrus Beurre Blanc

SIGNATURE MARTINIS			
ULTIMATE LEMON DROP	13	PISTACHIO PASSION	15
Smirnoff Citrus Vodka, Triple Sec, Lemon Juice, Simple Syrup		Luxardo Amaretto, Baileys Irish Cream, Blue Curaco	
FRENCH KISS	13	UPSIDE DOWN PINEAPPLE	13
Smirnoff Raspberry, Pineapple, Raspberry Liqueur,Orange Twist		Smirnoff Whipped Vodka, Pineapple, Cherries	
CHINESE CHERRY	17	ORANGE CREAMSICLE	13
Belvedere Vodka, Lychee Liqueur, Elderflower Liqueur, Fresh Lime Juice, Passion Fruit Puree		Smirnoff Whipped Vodka, Triple Sec, Orange Juice	
KEY LIME	14	COSMO	13
Key Lime Liqueur, Smirnoff Whipped, Coconut Cream, Lime Juice, Graham Cracker Rim		Smirnoff Citrus, Triple Sec, Lime Juice, Splash of Cranberry	
CHOCOLATE INDULGENCE	17	ESPRESSO MARTINI	17
Van Gogh Dutch Chocolate Vodka, Mozart Chocolate, Trader Vic's White Chocolate, Chocolate Lined Glass, Whipped Cream, Chocolate Chips		Van Gogh Double Espresso Vodka, Kahlua, Espresso Shot	
		JAMAICAN VACATION	14
		Appleton Estate Dark Rum, Coconut Rum, Melon Liqueur, Pineapple Juice, Blue Curacao, Splash Lime Juice,	

COCKTAILS

LYCHEE FLOWER

5

Beefeater Gin, Lime Juice, Triple Sec, Elderflower Liqueur, Lychee Puree, Mint, Splash of Soda

STRAWBERRIES & CREAM

16

Don Julio Silver Tequila, Strawberry Purée, Simple Syrup, Splash Cream

OLD HENNESSEY IN FASHION

16

Hennessy Cognac, Lime Juice, Simple Syrup, Dash of Angostura Bitters, Splash of Cranberry

SMOKEY LIGHTS IN THE CITY

23

Duck Fat Washed, Woodford Bourbon, Smoked Apple Wood, Angostura, Large Cube, Luxardo Cherry

MIDNIGHT WAVE

15

Blue Curacao, Vodka, Prosecco, Pineapple Juice, Maraschino Juice

RASPBERRY LEMONDROP

14

Raspberry Vodka, Triple Sec, Fresh Lemon, Simple Sour Mix, Sugar Rim

STRAWBERRY BASIL TWIST

16

Blonde Pilar, Triple, Lemon, Strawberry Purée, Basil, Topped with Club Soda

CROWNED TROPICS

15

Crown Apple, Pineapple Juice, Cranberry Juice, Splash of Lemon/Lime Soda

PEAR BASIL REFRESHER

14

Pear Absolute, Lychee, Basil Simple, Lemon Juice, Prosecco

COLD BREW

15

Smirnoff Vanilla Vodka, Wicked Dolphin Cold Brew, Cream, Simple Syrup, Caramel Drizzle, Espresso Dust

SUNSET ISLAND

14

Vanilla Smirnoff, Peach, Orange Juice, Cranberry Juice

FCI 75

16

Grey Whale Gin, Splash of Lemon Juice, Simple Syrup, Maschio Prosecco, Lemon

Margaritas

FRESH CATCH-A-RITA 16

Casamigos Tequila, Bacardi Limon Rum, Blue Curacao, Fresh Lime, Margarita Mix, Gran Marnier Floater

TEQUILA EMBER 16

Ghost Tequila, Muddled Strawberry, Fresca, Fresh Lime, Splash of Hellfire Bitters

GILLIGANS MARGARITA 15

Wicked Dolphin Coconut Rum, Casamigos Tequila, Triple Sec, Coconut Cream, Fresh Lime Juice, Honey & Torched Coconut Rim

ON TAP		BOTTLES/SELTZERS	
BUD LIGHT	6 9	MILLER	5
MICH ULTRA	6 9	COORS	5
YUENGLING	6 9	BUDWEISER	6
DEAD PARROT, LIGHT LAGER	6 9	CORONA	6
STELLA	8 11	MODELO	6
MANGO CART	8 11	HEINEKEN	6
KONA, BIG WAVE	8 11	HEINEKEN N/A	6
OLD NAPLES, BLONDE ALE	8 11	MICH ULTRA N/A	6
OTTOS BARN, LAGER	8 11	HIGH NOON TEQUILA LIME	8
GOLDEN ROAD, BELGIAN WHITE ALE	8 11	HIGH NOON TEQUILA STRAWBERRY	8
TURTLE SEASON, HAZY IPA	9 12	SURFSIDE LEMONADE	8
ISLAMORADA, IPA	9 12	SURFSIDE ICED TEA LEMONADE	8
LABELLE BREWING, IPA	9 12	SUFSIDE PEACH TEA	8
ROTATING	9 12		

WINE			
INTRIGUING WHITES/SPARKLING	6oz 9oz BTL	PINOT NOIR	6oz 9oz BTL
Prosecco Split, Maschio Brut, Veneto, Italy	11	Silver Gate, Lodi, CA	10 14
Rose, Roquesante, Côtes du Provence, France	10 15 42	Planet Oregon, Willamette Valley, Oregon	15 23 62
August Kessler, Riesling, Rheingau, Germany	12 17 50	Banshee, Sonoma County, CA	12 18 50
Prosecco, Zardetto Brut, Italy	48	Belle Glos,“Clark and Telephone”, Santa Maria Valley, CA	88
Rose, The Beach by Whispering Angel, Provence, France	55	Ponzi Reserve, Willamette Valley, Oregon	116
Selbach-Oster, Riesling, Mosel, Germany	62		
Veuve Clicquot, Champagne, France	125	MERLOT	6oz 9oz BTL
PINOT GRIGIO	6oz 9oz BTL	Silver Gate, Lodi, CA	10 14
Silver Gate, Lodi, CA	10 14	Cannonball, CA	12 18 50
Flora Lisa, Terre di Chieti, Italy	12 17 50	Meeker Handprint, Sonoma County, CA	75
Borghi, Friuli-Venezia Giulia, Italy	11 16 47		
Banfi San Angelo, Toscana, Italy	60	INTRIGUING REDS	6oz 9oz BTL
Santa Margherita, Alto Adige, Italy	70	Cotes du Rhone, Chateau De Saint Cosme, France	15 23 62
SAUVIGNON BLANC	6oz 9oz BTL	Zenato, Alanera Rosso Veronese, Veneto, Italy	13 19 54
Silver Gate, Lodi, CA	10 14	Malbec, Bodega Santa Julia, Mendoza, Argentina	12 18 50
J. De Villebois, Touraine, France	11 16 47	Bordeaux, Château de Fonteille, France	75
Mohua, Marlborough, NZ	14 19 60	Bordeaux, Château L'Eden, Médoc, France	83
Sancerre, Domaine Jean, Loire, France	20 29 82	Brunello di Montalcino, Banfi, Tuscany, Italy	110
St. Supery, Napa Valley, CA	70	CABERNET SAUVIGNON	6oz 9oz BTL
CHARDONNAY	6oz 9oz BTL	Silver Gate, Lodi, CA	10 14
Silver Gate, Lodi, CA	10 14	Robert Hall, Paso Robles, CA	12 18 50
Olema by Amici, CA	13 19 54	The Critic, Napa Valley, CA	15 23 62
Sonoma-Cutrer, Russian River Ranch	16 24 66	Black Stallion Estate Winery, Napa Valley, CA	80
Pouilly-Fuissé, Louis Jadot, Burgundy, France	96	Textbook, The Pey Family Reserve, Napa Valley, CA	100
Frank Family, Carneros, CA	84	Cakebread, Napa Valley, CA	135
Domaine Laroche, Chablis Saint Martin, France	120	Silver Oak, Napa Valley, CA	195