

FRESH CATCH

INLAND

GENERAL MANAGER: JAMES HUBBARD
EXECUTIVE CHEF: TYLER EDWARDS

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 Crunchies
- 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 Breadcrumbs, Smoky Bacon, Spinach, Amarillo Butter, Tabasco
- TUNA BITES** ↓ GF 14
Yellowfin Tuna, Sriracha Mayo, Crispy Sushi Rice, Avocado Mousse, Jalapeño, 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 20
Grilled Octopus, Herb Potatoes, Baby Heirlooms, Olives, Citrus Segments, Harissa Aioli, Local Greens

FROM THE GARDEN

- Add*
- CHICKEN 8 | SHRIMP 12 | SALMON 14**
- 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
- GROUPEL SANDWICH** ↓ 23
Your Choice of Grilled, Blackened or Southern Fried Grouper, Herbed Tartar, Local Greens, Tomato, Sweet Onion, House Pickle, Martin's Potato Bun

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
- SMOKY CHICKEN PASTA** 24
Grilled Chicken, Cavatappi, Sun-Dried Tomato, Local Baby Heirlooms, Basil, Shallot, Garlic, Parmesan, House Vodka Cream Sauce
- WORDFISH** ↓ 32
Wild-Caught Grilled Swordfish, Miso Glazed Sweet Potatoes, Shishito Peppers, Citrus Butter
- PECAN CRUSTED GROUPEL** ↓ 39
Wild-Caught Grouper, Cranberry & Pecan Crust, Rice Pilaf, Sweet Chili Glaze, Fruit Salsa
- PAN SEARED GROUPEL** ↓ GF 37
Wild-Caught Grouper, Citrus & Sesame, Local Mushrooms, Grilled Bok Choy
- SCALLOPS** GF 45
Tamari Glazed Scallops, Butternut, Asparagus, Bacon, Leek Cream, Red Wine Reduction
- SHRIMP MEDITERRANEAN** ↓ GF 40
Pan-Seared Local Gulf Shrimp, Risotto, Artichoke, Capers, Sun-Dried Tomatoes, Citrus Butter, Blue Crab
- SEAFOOD JAMBALAYA** ↓ GF 30
Bell Pepper, Sweet Onions, Celery, P.E.I. Mussels, Local Gulf Shrimp, Crawfish, Tasso Ham, Cajun Gravy, Creole Rice, Scallion
- TRIPLETAIL** GF 34
Pumpkin Risotto, Roasted Squash, Pepita Gremolata, Crispy Sage, Pea Tendril
- FILET MIGNON** ↓ GF 45
30-Day Aged Angus Filet, Creamy Mashed Potatoes or Baked Potato, Grilled Asparagus or Chef Vegetables, Au Poivre
- MARSALA CHICKEN** GF 26
Bone-in Seared Chicken, Herbed Potatoes, Baby Spinach, Mushrooms, Marsala Cream

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	Tripletail 33	Atlantic Salmon 30	Grilled Fried	Blood Orange Hollandaise	Tropical Fruit Salsa
Swordfish 31	Scallops 44	Wild-Caught Shrimp 30	Blackened	Citrus & Sesame Glaze	Citrus Beurre Blanc

↓ - FRESH CATCH FAVORITE | GF - GLUTEN FREE | V - VEGETARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

REV122325

SIGNATURE MARTINIS

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

COCKTAILS

LYCHEE FLOWER Beefeater Gin, Lime Juice, Triple Sec, Elderflower Liqueur, Lychee Puree, Mint, Splash of Soda	15	PEAR BASIL REFRESHER Pear Absolute, Lychee, Basil Simple, Lemon Juice, Prosecco	14
STRAWBERRIES & CREAM Don Julio Silver Tequila, Strawberry Purée, Simple Syrup, Splash Cream	16	COLD BREW Smirnoff Vanilla Vodka, Wicked Dolphin Cold Brew, Cream, Simple Syrup, Caramel Drizzle, Espresso Dust	15
OLD HENNESSEY IN FASHION Hennessy Cognac, Lime Juice, Simple Syrup, Dash of Angostura Bitters, Splash of Cranberry	16	SUNSET ISLAND Vanilla Smirnoff, Peach, Orange Juice, Cranberry Juice	14
SMOKEY LIGHTS IN THE CITY Duck Fat Washed, Woodford Bourbon, Smoked Apple Wood, Angostura, Large Cube, Luxardo Cherry	23	FCI 75 Grey Whale Gin, Splash of Lemon Juice, Simple Syrup, Maschio Prosecco, Lemon	16
MIDNIGHT WAVE Blue Curacao, Vodka, Prosecco, Pineapple Juice, Maraschino Juice	15		
RASPBERRY LEMONDROP Raspberry Vodka, Triple Sec, Fresh Lemon, Simple Sour Mix, Sugar Rim	14		
STRAWBERRY BASIL TWIST Blonde Pilar, Triple, Lemon, Strawberry Purée, Basil, Topped with Club Soda	16		
CROWNED TROPICS Crown Apple, Pineapple Juice, Cranberry Juice, Splash of Lemon/Lime Soda	15		

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

BUD LIGHT	6 9
MICH ULTRA	6 9
YUENGLING	6 9
DEAD PARROT, LIGHT LAGER	6 9
STELLA	8 11
MANGO CART	8 11
KONA, BIG WAVE	8 11
OLD NAPLES, BLONDE ALE	8 11
OTTOS BARN, LAGER	8 11
GOLDEN ROAD, BELGIAN WHITE ALE	8 11
TURTLE SEASON, HAZY IPA	9 12
ISLAMORADA, IPA	9 12
LABELLE BREWING, IPA	9 12
ROTATING	9 12

BOTTLES/SELTZERS

MILLER	5
COORS	5
BUDWEISER	6
CORONA	6
MODELO	6
HEINEKEN	6
HEINEKEN N/A	6
MICH ULTRA N/A	6
HIGH NOON TEQUILA LIME	8
HIGH NOON TEQUILA STRAWBERRY	8
SURFSIDE LEMONADE	8
SURFSIDE ICED TEA LEMONADE	8
SURFSIDE PEACH TEA	8

WINE

INTRIGUING WHITES/SPARKLING	6oz 9oz BTL
Prosecco Split, Maschio Brut, Veneto, Italy	11
Rose, Roquesante, Côtes du Provence, France	10 15 42
August Kessler, Riesling, Rheingau, Germany	12 17 50
Prosecco, Zardetto Brut, Italy	48
Rose, The Beach by Whispering Angel, Provence, France	55
Selbach-Oster, Riesling, Mosel, Germany	62
Veuve Clicquot, Champagne, France	125
PINOT GRIGIO	6oz 9oz BTL
Silver Gate, Lodi, CA	10 14
Flora Lisa, Terre di Chieti, Italy	12 17 50
Borghetti, Friuli-Venezia Giulia, Italy	11 16 47
Banfi San Angelo, Toscana, Italy	60
Santa Margherita, Alto Adige, Italy	70
SAUVIGNON BLANC	6oz 9oz BTL
Silver Gate, Lodi, CA	10 14
J. De Villebois, Touraine, France	11 16 47
Mohua, Marlborough, NZ	14 19 60
Sancerre, Domaine Jean, Loire, France	20 29 82
St. Supery, Napa Valley, CA	70
CHARDONNAY	6oz 9oz BTL
Silver Gate, Lodi, CA	10 14
Olema by Amici, CA	13 19 54
Sonoma-Cutrer, Russian River Ranch	16 24 66
Pouilly-Fuissé, Louis Jadot, Burgundy, France	96
Frank Family, Carneros, CA	84
Domaine Laroche, Chablis Saint Martin, France	120

PINOT NOIR	6oz 9oz BTL
Silver Gate, Lodi, CA	10 14
Planet Oregon, Willamette Valley, Oregon	15 23 62
Banshee, Sonoma County, CA	12 18 50
Belle Glos, "Clark and Telephone", Santa Maria Valley, CA	88
Ponzi Reserve, Willamette Valley, Oregon	116
MERLOT	6oz 9oz BTL
Silver Gate, Lodi, CA	10 14
Cannonball, CA	12 18 50
Meeker Handprint, Sonoma County, CA	75
INTRIGUING REDS	6oz 9oz BTL
Cotes du Rhone, Chateau De Saint Cosme, France	15 23 62
Zenato, Alanera Rosso Veronese, Veneto, Italy	13 19 54
Malbec, Bodega Santa Julia, Mendoza, Argentina	12 18 50
Bordeaux, Château de Fontelle, France	75
Bordeaux, Château L'Eden, Médoc, France	83
Brunello di Montalcino, Banfi, Tuscany, Italy	110
CABERNET SAUVIGNON	6oz 9oz BTL
Silver Gate, Lodi, CA	10 14
Robert Hall, Paso Robles, CA	12 18 50
The Critic, Napa Valley, CA	15 23 62
Black Stallion Estate Winery, Napa Valley, CA	80
Textbook, The Pey Family Reserve, Napa Valley, CA	100
Cakebread, Napa Valley, CA	135
Silver Oak, Napa Valley, CA	195