

FRESH CATCH

INLAND

GENERAL MANAGER: JAMES HUBBARD
EXECUTIVE CHEF: GEORGE HILL

STARTERS

GROUPEL BITES ⚓	14
Choice of Seared, Blackened or Southern Fried. Served with Herbed Tartar Sauce	
CRISPY CALAMARI ⚓	18
Lightly Battered Point Judith Calamari, Sweet Peppers, Citrus Crisp, Lemon Caper Aioli	
SHRIMP QUESADILLA	16
Choice of Seared or Blackened, Gulf Shrimp, Three Blend Cheese, Arugula, Pico De Gallo, Cilantro Crema	
POTATO BITES GF V	10
Crispy Au Gratin Style Potatoes, Gruyere Cheese, Thyme, Chives, Parmesan	
HUSH PUPPIES	11
Crispy Hush Puppies, Honey Butter	
SHRIMP KICKERS ⚓	16
Fried Shrimp, Chili Aioli, Green Onion, Sesame Seeds	
WINGS GF	12
8 Wings Served Your Way: Peanut Pad Thai, Buffalo, Sticky Icky, Nashville Hot Dry Rub or Plain. Celery, Carrots. Ranch or Blue Cheese	
TUNA BITES ⚓ GF	12
Yellowfin Tuna, Sriracha Mayo, Crispy Sushi Rice, Avocado Mousse, Jalapeno, Cilantro, Radish	

FROM THE GARDEN

<i>Add</i> CHICKEN 8 SHRIMP 12 SALMON 14 MAKE ANY SALAD A WRAP +\$2.50	
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	
CHICKEN COBB SALAD	18
Crisp Romaine, Baked Chicken Thighs, Avocado, Hard Boiled Egg, Bacon, Heirloom Tomatoes	

Dressings:
Balsamic Vinaigrette, Champagne Vinaigrette,
Miso Vinaigrette, Buttermilk Dill Ranch, Blue Cheese

MAINS

FISH & CHIPS	18
Battered Haddock, House-Cut Fries, Herbed Tartar, Citrus	
F.C.I. SMASH BURGER ⚓	18
Two Smashed Specialty Beef Blend Patties, Caramelized Onion, White American Cheese, House Pickles, Secret Sauce, Martin's Potato Bun, Your Choice of One Side	
TUNA POKE BOWL ⚓	17
Marinated Yellowfin Tuna, Sushi Rice, Shredded Carrot, Sweet Onion, Wakame Salad, Avocado, Sriracha Mayo, Scallion, Radish	
SHRIMP PO' BOY ⚓	21
French Bread, Cajun Aioli, Crispy Shrimp, Iceberg, Tomato, House Pickle, Your Choice of One Side	

GROUPEL SANDWICH ⚓	23
Choice of Blackened, Grilled or Southern Fried Grouper. Served with Herbed Tartar, Local Greens, Tomato, Sweet Onion, House Pickle, Martin's Potato Bun & Your Choice of One Side	
CHICKEN SANDWICH ⚓	16
Potato Bun, Crispy or Grilled, Asian Marinated Chicken Thigh, Chili Slaw, Cilantro, Scallion, F.A.M. Spice Mix, Local Hot Honey, Your Choice of One Side	
FISH TACOS	18
Three Local Corn Tortillas, Seared, Blackened or Southern Fried Local Catch. Served with Avocado & Cilantro Lime Crème, Cabbage, Pico De Gallo, Rice, Black Beans	

Sides
**HOUSE-CUT FRIES | COLESLAW
SWEET POTATO FRIES**
GLUTEN FREE BUN +\$2.50

**FAM
BURGERS**

SCAN TO VIEW
OUR SECRET
MENU



THE LOCALS KNOW, NOW YOU DO TOO.
SCAN FOR OUR SECRET MENU.

SIGNATURE MARTINIS

ULTIMATE LEMON DROP Smirnoff Citrus Vodka, Triple Sec, Lemon Juice, Simple Syrup	13	PISTACHIO PASSION Luxardo Amaretto, Baileys Irish Cream, Blue Curaco	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 Curacao, Splash Lime Juice,	14

COCKTAILS

LYCHEE FLOWER Beefeater Gin, Lime Juice, Triple Sec, Elderflower Liqueur, Lychee Puree, Mint, Splash of Soda	5	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
SUFSIDE PEACH TEA	8