

Breakfast Menu

Classic Morning Starter

Three scrambled Eggs, Hash Browns, two pieces of Bacon or Sausage, choice of Toast or English Muffin \$7.99

Cheese Omelet

Served with Hash Browns, two pieces of Bacon or Sausage, choice of Toast or English Muffin \$7.99

Pancake Meal

Three Pancakes with two scrambled Eggs, Hash Browns, two pieces of Bacon or Sausage \$6.99

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

French Toast Meal

Two pieces of French Toast with two scrambled Eggs, Hash Browns, two pieces of Bacon or Sausage \$8.49

Breakfast Sandwich

Two scrambled eggs with American cheese and Bacon on a Bagel with a side of Hash Browns \$7.49

From the Bar

Category 5 Bloody Mary. \$8
Mimosa \$6
Coffee (complimentary refills). . . \$2.25
Juice (apple, orange, cranberry). . \$2.25
Milk (white or chocolate). \$2.25



Breakfast Menu

Kids' Menu

12 and under please

Mini Morning Starter

One scrambled Egg, Toast, Apple Sauce,
and choice of Bacon or Sausage \$4.49

Mini Pancake Meal

One Pancake with one scrambled Egg,
Apple Sauce, and choice of Bacon or
Sausage \$4.49

A la Carte

1 Scrambled Egg	\$0.99
Toast (white or wheat)	\$1.49
English Muffin	\$1.49
Bagel	\$2.49
Hash Browns	\$1.49
Apple Sauce	\$0.99
Bacon (2).	\$2.49
Sausage (2)	\$2.49
Pancakes (2)	\$2.49
Yogurt with Granola	\$2.99
Cereal	\$1.99
Cinnamon Bun	\$2.99

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Appetizers

Atlantic Coast Seafood Chowder

Cup – \$2.99 Bowl – \$3.99

Smooth cream-based chowder with Fish, Shrimp, Clams, Potatoes, Carrots and a blend of seasonings.

Caribe Fish Dip \$7.99

A blend of smoked Mahi and white fish gently seasoned and served chilled with crisp flat bread crackers.

Calamari \$9.99

Breaded calamari rings served with our Marinara Sauce.

Chicken Wings \$8.99

Tossed in your choice of Buffalo, BBQ or Garlic Butter and served with Celery, Carrots and Bleu Cheese Dressing.

Cheese Sticks \$6.99

Served golden-brown with our Marinara Sauce.

Cape Grill Nachos \$7.99 Add Chicken or Beef for \$3.00

Crispy Tortilla Chips topped with a spicy Cheese Sauce, Tomatoes, Black Olives, Onions, Scallions, and Jalapeños, served with a side of Salsa and Sour Cream.

Tri-Cheese Quesadillas \$7.99

Add Chicken or Shrimp \$3.00

Mozzarella, Pepper-Jack and Cheddar Cheese melted in a Garlic Tortilla and served with Cape Grill Sauce and Salsa.

Chips and Salsa \$3.99

Served with our One-of-a-Kind Salsa.

Kids Menu

Served with your choice of: French Fries, Apple Sauce, Broccoli, or Carrots with Ranch Dressing. \$5.99

Beach Burger
Chicken Fingers
Pizza (Cheese or Pepperoni)
Cape Dog
Grilled Cheese

Salads

Add Chicken \$4.00 Mahi or Shrimp \$6.00 to any Salad.

All salads are served on a bed of Mixed Greens with dressing on the side.

Cape Grill Salad \$8.99

Crisp Bacon, Fresh Avocado, Hard-Boiled Egg, Diced Tomatoes and Bleu Cheese Crumbles served with our House Dressing.

Harvest Salad \$10.99

Apples, Slivered Almonds, Bleu Cheese Crumbles, Pineapple and Dried Cranberries served with Raspberry Vinaigrette Dressing.

Asian Salad \$8.99

Cucumbers, Tomatoes, Crispy Won Ton Noodles, Mandarin Oranges and Slivered Almonds served with Ginger Mandarin Dressing.

Sides

French Fries, Cole Slaw, Vegetable Medley, Roasted Garlic Mashed Potatoes*, Tripical Rice* – \$2.25

Premium Sides

Onion Rings, Sweet Potato Fries, House Salad, Broccoli, Slow-Roasted Green Beans* – \$3.75

*Available after 4pm

Entrées (Dinner Only)

Entrées come with two selections from the Sides Menu.
(Substitute a Premium Side for \$1.50)

Ribeye Steak \$18.99

A fresh 12 oz. cut of lightly seasoned Rib Eye.

Barbecued Ribs Full Rack – \$18.99 or Half Rack

A full rack of Ribs slow-cooked and brushed with barbecue-glazed.

Mango Tango Mahi Mahi \$17.99

Grilled Mahi Mahi Filet topped with Mango Salsa.

Pepper Crusted Ahi \$17.99

Pepper crusted seared Ahi served with Wasabi Aioli.

Sirloin Steak \$16.99

An 8 oz. cut of Sirloin topped with our Chipotle Butter.

Chicken Alfredo \$14.99

Fettuccine Pasta tossed in Alfredo Sauce and topped with Scallions and your choice of grilled or blackened Chicken.

Margarita Chicken \$11.99

Grilled chicken breast with a tequila lime sauce.

Rib & Chicken Combo \$19.99

Half rack of slow roasted ribs and a 6 oz. barbecue-glazed chicken breast.

Sandwiches

All sandwiches are served with a selection from the sides Menu.
(Substitute a Premium Side for \$1.50)

Turkey, Avocado and Bacon Sandwich \$10.99

Oven-Roasted Turkey served on toasted Multi-Grain Bread with Alfalfa Sprouts, Onion, Tomato, Bacon, Avocado, and Basil Mayonnaise.

Orchard Chicken Melt \$10.99

Grilled Chicken served on a butter-toasted Brioche with Mixed Greens, Cranberry Apple Relish, Pecans, and melted Brie.

Pulled Pork Sliders \$9.99

Three sliders topped with Pickles, our Cola Barbecue Sauce, and Cape Grill Slaw.

Longboard Burrito \$10.99

A flour Tortilla stuffed with Rice, Black Beans, Cabbage, Tomatoes, 3-Cheese blend, our Cape Grill Sauce, and your choice of blackened Chicken or Mahi.

Surf's Up Fish Tacos \$10.99

Breaded seasonal fish served in Flour Tortillas with melted Cheddar, Tomatoes, Scallions, and our Surf's Up Slaw.

Fish Sandwich Of The Day

Ask server for details.



Burgers

All burgers are served on a Ciabatta Bun with Lettuce, Tomato, Onion, Pickles, and a selection from the Sides Menu.

(Substitute Premium Side for an additional \$1.50)

Add Bacon or sautéed Mushrooms to any burger for \$1.00

"THE" Burger \$8.99

A fresh 8 oz. patty topped with your choice of Cheese.

Baja Burger \$9.99

A fresh 8 oz. patty topped with hand-breaded Jalapeño strips, melted Cheddar, and our Baja Aioli.

The Cape Grill Burger \$9.99

A fresh 8 oz. patty topped with handmade Potato Chips, Cola Barbecue Sauce, and melted Cheddar Cheese.

Black Bean Burger \$8.99

Topped with sliced Avocado and our One-of-a-Kind Salsa.

Beverages

Draft Beer – 12 oz.

\$2.00 Happy Hour – Bud Light, Michelob Ultra

\$3.00 Happy Hour – Florida Lager, Devil's Triangle, Kona Longboard, Kona Fire Rock, Shock Top, Landshark, Shiner Bock

House Wines – Barefoot by the glass

- Chardonnay
- Pinot Grigio
- White Zinfandel
- Cabernet
- Merlot

Soft Drinks – Coke, Diet Coke, Sprite, Barq's Root Beer, Orange Soda, Lemonade

Tea and Coffee – Sweet, Unsweetened, Raspberry Iced Tea, Hot Tea, Regular and Decaffeinated Coffee

Fruit Juices Milk Bottled Water

Open to the Public – Indoor and Outdoor Seating

Daily Hours:

Restaurant & Bar 11:00 am – 10:00 pm
(Weather Permitting)

Daily Happy Hour:

4:00 pm – 7:00 pm

1000 Shorewood Drive, Cape Canaveral, FL • 321-328-2830

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Pizza Menu

Cheese Pizza

A 10" crust topped with pizza sauce and Mozzarella cheese \$8.99

Great Barrier Reef

Topped with Tomato, Red Onion, Green Pepper, and Mushroom \$9.99

Category 5

Topped with Pepperoni, Bacon, Onion, Mushroom, and Green Pepper \$11.99

Shark Bait

Topped with Pepperoni, Ham, and Bacon \$10.99

Surfer's Special

Topped with Ham and Pineapple \$9.99

Gluten-Sensitive

Pre-packaged to lower the chance of cross-contamination \$10.99

Wipe Out

Topped with Chicken, Bacon, and drizzled with Ranch dressing \$9.99

Add a House Salad \$3.75

Add a side of French Fries \$2.25

Additional Toppings

\$0.75 each

Pepperoni, Ham, Bacon, Chicken, Pineapple, Tomato, Mushroom, Red Onion, Green Pepper

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Dessert Menu

Key Lime Pie

A Florida favorite – made from scratch just for you! \$5.99

Warm Apple Crisp

Sweet Cinnamon-baked Granny Smith Apples layered on a Puff Pastry and served with a scoop of Vanilla Ice Cream \$5.99

Chocolate Peanut Butter Madness

Warm Double-Chocolate Brownies topped with creamy Peanut Butter Mousse \$4.99

Hurricane Sundae

Three scoops of Vanilla Ice Cream topped with warm Double-Chocolate Brownies, Chocolate Sauce, Caramel, Whipped Cream, and a Cherry. \$4.99

Dessert Bites

\$6.99 for all four or choose one for \$1.99

Chocolate Delight – Warm Double-Chocolate Brownie with Chocolate Mousse and Whipped Cream

Peanut Butter Dream – Peanut Butter Mousse topped with Whipped Cream and Peanut Butter Syrup

Lemon Berry Trifle – Lemon Custard and Pound Cake layered with Berry puree and topped with Whipped Cream

Seasonal Selection – Please ask your server for the current selection!



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Frozen Drinks

Berried Banana – Cruzan Raspberry Rum blended with Island Oasis Strawberry and Banana \$8

Tropicalada – Cruzan Dark Rum blended with Island Oasis Banana and Pina Colada with a Mango swirl \$8

Strawberry Delight – Three Olives Cake Vodka and Amaretto blended with Island Oasis Vanilla Ice Cream with a Strawberry swirl \$8

Blue Crush – Cruzan Raspberry Rum blended with Island Oasis Margarita mix with a Blue Curacao floater \$8

Dirty Monkey – Cruzan Dark Rum, Coffee liqueur, and Crème de Cacao blended with Island Oasis Banana and Vanilla Ice Cream \$9

Tiki Torch – Cruzan Dark Rum blended with Island Oasis Mango Daiquiri with a Raspberry swirl \$8



On the Rocks

Poolside Punch – Three Olives Raspberry Vodka, Cruzan Coconut Rum, Blue Curacao, Sweet 'n Sour and Sprite \$7

Orange Crush – Three Olives Citrus and Triple Sec with Orange Juice and Sprite \$7

Rum Runner – Cruzan Dark Rum, Crème de Banana, and Blackberry Brandy with Orange Juice, Pineapple Juice, and Grenadine \$8

Liquid Sunshine – Cruzan Mango Rum, Peach Schnapps, and Orange Juice with a Grenadine swirl \$7

Category 5 Bloody Mary – UV Sriracha Vodka and a touch of cayenne pepper with Daily's Thick 'n Spicy Bloody Mary mix, garnished with a spicy Green Bean in a spicy-rimmed glass \$8

Martinis

Chocolate Banana Martini – Three Olives Vanilla Vodka, Godiva Chocolate Liqueur, Crème de Banana, and a splash of Island Oasis Banana chilled and served in a chocolate-swirled glass \$9.50

Key Lime Pie Martini – Three Olives Vanilla with Amaretto, Lime Juice, and a splash of Island Oasis Vanilla with a graham cracker rim \$8

Caramel Appletini – Three Olives Vodka with Sour Apple and Butterscotch Schnapps served in a caramel-swirled glass \$8

Cupcake Martini – Three Olives Cake Vodka, Amaretto, and a splash of Island Oasis Vanilla Ice Cream with Orange Juice and Pineapple Juice \$9

Beer

Bottled

Budweiser, Bud Light, Coors Light, Corona, Corona Light, Crispin Cider, Heineken, Lagunitas IPA, Michelob Ultra, Miller Light, O'Doul's NA, Samuel Adams Boston Lager, Stella Artois

Draft

Blue Moon, Bud Light, Michelob Ultra, Florida Brewing Company Florida Lager, Yuengling

Surfer Shots

Raspberry Lemon Drop – Three Olives Citrus Vodka with a splash of Island Oasis Raspberry Puree with a sugared lemon \$8

Blue Lagoon – Cruzan Raspberry Rum and Blue Curacao with a splash of Sour Mix \$8

Chocolate Cake – Three Olives Citrus Vodka and Frangelico with a sugared lemon. It tastes just like the real thing! \$8

Pineapple Upside-Down Cake – Three Olives Cake Vodka with Pineapple Juice and Grenadine \$8



Wine by the Glass \$6

Chardonnay – Canyon Road
Sauvignon Blanc – Canyon Road
Pinot Grigio – Ecco Domani
White Zinfandel – Canyon Road
Merlot – Canyon Road
Cabernet Sauvignon – Canyon Road

Poolside Menu

Jalapeno Poppers \$9.99

Stuffed with cheddar cheese and served with sour cream

Mozzarella Sticks \$6.99

Served with marinara

French Fries \$2.25

Add cheese and bacon \$2

Chicken Caesar Salad \$9.99

Topped with grilled chicken

Garden Salad \$3.75

Tomatoes, cucumbers, carrots, onions with herb vinaigrette or ranch dressing

Pulled Pork Sandwich \$7.99

On a Kaiser roll with our own barbeque sauce

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Grilled Ham and Cheddar \$7.99

Served on grilled white bread

Buffalo Chicken Wrap \$8.99

Crispy chicken tenders with cheddar, lettuce, tomato, buffalo sauce and a side of bleu cheese dressing

Turkey Sandwich \$6.99

On wheat toast with American cheese, lettuce, and tomato

THE Burger \$8.99

On a Ciabatta roll with American cheese, lettuce, tomato, onion, and pickles

Sandwiches served with French Fries

Substitute Onion Rings for \$1.50

Kid's Menu \$5.99

(under 12 please)

Served with French fries or apple sauce.

Cheeseburger

Chicken Tenders

Hot Dog

Grilled Cheese

