



Beach Club Casual Menu

~ SMALL PLATES ~

Guacamole & Salsa (GFO)

FRESH MADE GUACAMOLE WITH HOUSE-MADE SALSA ROJA & TORTILLAS
\$7.00

Loaded Yucca Fries

YUCCA FRIES WITH BEER CHEESE SAUCE, CRUMBLLED BACON, CHEDDAR CHEESE, SCALLIONS AND LIME CRÈME
\$8.00

Fried Green Tomatoes

FRIED GREEN TOMATOES WITH SMOKED JALAPEÑO RANCH, DICED RED TOMATOES, CILANTRO, AND A LEMON GOAT CHEESE SPREAD
\$10.00

Grilled Chicken Kebabs

SKEWERED & GRILLED CHICKEN THIGHS WITH A BLOOD ORANGE DATIL TERIYAKI SAUCE WITH TROPICAL FRUIT, CRUSHED PEANUTS & SLICED SCALLIONS
\$11.00

Asian Tuna

DICED AHI TUNA, WAKAME SEAWEED SALAD, SWEET & SPICY THAI SAUCE, WASABI AIOLI, SESAME SEEDS, AND HOUSE-FRIED WONTON CHIPS
\$16.00

Serenata Chicken Wings

TEN LIGHTLY DUSTED & FRIED WINGS, TOSSED IN TRADITIONAL BUFFALO OR A CHEF'S SAUCE, SERVED WITH BLEU CHEESE DIPPING SAUCE
\$17.00

All Flats or All Drums ~ Add \$1.00

Shellfish & White Wine

SHRIMP OR NEW ZEALAND MUSSELS IN WHITE WINE, GARLIC & BUTTER, WITH SEMI-DRIED SWEET TOMATOES & HERBS, WITH GRILLED BREAD
Shrimp \$12.00 ~ Mussels \$13.00

~ SOUP BOWLS & SALAD PLATES ~

Soup de la Demi-Semaine

YOUR SERVER WILL PRESENT THE SOUP OPTION BEING SERVED TODAY

Cup \$5.00 ~ Bowl \$6.00

Roasted Beet Salad

RED, GOLDEN & CANDY STRIPE BEETS ROASTED & SLICED WITH SPICED GOAT CHEESE, OLIVE OIL, SALTED HONEY, SALTED PISTACHIOS & ARTISAN GREENS
\$14.00

Panzanella Salad

HOUSE-MADE GARLIC CROUTONS, ARUGULA, RED & WATERMELON RADISH, CHERRY TOMATOES, RED ONIONS, CUCUMBER & BASIL WITH A HONEY LEMON VINAIGRETTE
\$13.00

Classic Caesar Salad (GFO)

CRISPY ROMAINE LETTUCE, GARLIC CROUTONS, AND SHREDDED PARMESAN CHEESE WITH CAESAR SALAD DRESSING
\$11.00

Green Goddess Salad

SLICED GRILLED CHICKEN OVER WEDGED ROMAINE LETTUCE WITH HEIRLOOM TOMATOES, ROASTED CHICKPEAS, BABY BELL PEPPERS, RED ONIONS & SHAVED PARMESAN WITH GREEN GODDESS DRESSING
\$18.00

Add-Ons . . .

GRILLED, BLACKENED (OR) FRIED CHICKEN BREAST **\$8.00**
SHRIMP **\$9.00** ~ MAHI-MAHI **\$10.00**
FRESH CATCH **\$Market**
GRILLED SKIRT STEAK **\$11.00**

Side Options . . .

FRENCH FRIES ~ HOUSE (OR) CAESAR SALAD ~ CHIPS
WHITE RICE ~ JICAMA SLAW ~ VEGETABLES
YUCCA (OR) ROSEMARY GARLIC FRIES + **\$1.00**
FRUIT BOWL (OR) PARMESAN TRUFFLE FRIES + **\$2.00**
SPLIT PLATE REQUESTS + **\$4.00** (with Additional Side)

Ask about Vegetarian and Gluten Free Options & Preparations

* Consuming raw / undercooked meats, seafood or eggs may increase your risk of foodborne illnesses. Please let us know if you have any specific dietary restrictions or needs, or if we can offer any special preparation.

~ **HANDHELDS** ~
(WITH CHOICE OF SIDE)

The Serenata Burger

8 oz. BEEF PATTY WITH HOUSE-MADE BACON, LETTUCE, TOMATO & ONION ON A SESAME BRIOCHE BUN **\$16.⁰⁰**

Add Cheese / Mushrooms ~ \$⁵⁰

Add Avocado ~ \$2

Jerk Chicken Sandwich

JERK SEASONED GRILLED CHICKEN WITH RUM & BROWN SUGAR PINEAPPLE, JICAMA SLAW IN SWEET PEPPADEW SAUCE AND SWISS CHEESE ON A BRIOCHE BUN **\$17.⁰⁰**

Ranchero Turkey Sandwich

BOAR'S HEAD OVEN-GOLD TURKEY, CHEDDAR CHEESE, RED ONION, AND THIN SLICED GREEN TOMATO WITH SMOKED JALAPEÑO RANCH ON TOASTED CIABATTA BREAD **\$15.⁰⁰**

Cuban Sandwich

HOUSE-MADE PULLED PORK, TAVERN HAM, SWISS CHEESE, DILL PICKLES, AND SMOKED JALAPEÑO MUSTARD PRESSED IN A CUBAN ROLL **\$16.⁰⁰**

Fresh Catch Sandwich

BLACKENED, GRILLED OR PAN SEARED CATCH WITH CILANTRO & ARUGULA, RUM & BROWN SUGAR PINEAPPLE, AND CHIPOTLE AÏOLI ON A BRIOCHE BUN

Catch \$Market ~ or ~ Mahi \$18.⁰⁰

~ **MAIN PLATES** ~

The Fajita Bowl

WHITE RICE WITH CHIMICHURRI SAUCE, BLACK BEANS, SAUTÉED PEPPERS & ONIONS, COTIJA CHEESE, CILANTRO & LIME CRÈME, AND CHOICE OF SEASONED PROTEIN

Skirt Steak \$22.⁰⁰

Mahi ~ Chicken ~ or ~ Shrimp \$20.⁰⁰

Fried Green Tomatoes \$18.⁰⁰

Fresh Catch Entrée

MANGO FRUIT SALSA OVER CATCH, GRILLED, BLACKENED OR PAN SEARED, SERVED WITH ARUGULA, AVOCADO, RED BELL PEPPER, RED ONION, TOMATO, CUCUMBER, TOSSED IN A PASSIONFRUIT VINAIGRETTE WITH YUCCA FRIES

Catch \$Market ~ or ~ Mahi \$20.⁰⁰

New Zealand Mussels & Shrimp Pasta

SHRIMP & GREEN LIPPED NEW ZEALAND MUSSELS COOKED IN WHITE WINE, GARLIC & BUTTER, WITH SEMI-DRIED SWEET TOMATOES & HERBS, TOSSED WITH ANGEL HAIR PASTA AND SERVED WITH GRILLED BREAD

\$21.⁰⁰

(The Club's 20% Service Gratuity is applied to all food & beverage purchases.)

... Menu Proudly Presented by Executive Chef, Evan Brown & Serenata's Culinary Team

3/2022