



STARTERS

FRIED PICKLES
Fried pickle chips with house made remoulade.

BONELESS NUGGETS
Chicken breast hand battered and fried with your choice of sauce: Buffalo, BBQ, Honey Garlic, Teriyaki Glaze or plain.

WINGS
A dozen jumbo wings & drums fried. Served with your choice of Buffalo, BBQ, Honey Garlic, Teriyaki Glaze or plain.

GULF CRAB CAKES
Jumbo Lump crab cakes over greens served with house remoulade & topped mango salsa.

SHRIMP CAMPECHANA
Tropical shrimp cocktail with avocado, mango, tomatoes, scallion & lime with crispy tortilla chips.

SALADS

CHOPPED CAESAR SALAD
Chopped romaine, house made croutons with shredded parmesan & Caesar dressing. (Add on Chicken or Shrimp)

SUNSET SALAD
Arcadian greens, crumbled goat cheese, sliced Granny Smith apples, house croutons, English cucumber & almonds with choice of dressing. (Add on Chicken or Shrimp)

THE BOARDWALK SALAD
Diced ham, sliced egg, avocado, cucumber & bacon with shredded cheddar on a bed of fresh mixed greens with choice of dressing. (Add on Chicken or Shrimp)

ENTREES

HANDHELDs Served with your choice of Fries, Fruit or Chips.

THE HURRICANE
Served on toasted wheatberry, our club sandwich is stacked high with sliced ham, turkey & roast beef. Finished with bacon, tomato, lettuce & Swiss cheese.

BOARDWALK BURGER
½ pound burger served on a toasted bun with lettuce, tomato, caramelized onions & your choice of cheese.

FLORIDA GULF TACOS
Fresh from the Gulf, grouper or shrimp fried, blackened, or grilled. Served in a fried taco shell finished with mango salsa, spicy cabbage slaw & chili crème fraîche.

THAT'S A WRAP
Warmed tortilla filled with romaine greens, dices tomato, onion, bacon, shredded parmesan, ranch dressing & your choices of chicken or shrimp – fried, blackened or grilled.

OFF THE HOOK
Fresh Gulf Grouper your way: blackened, fried, or grilled finished on a toasted ciabatta bun, with red onion, tomato, & lettuce. Served with our homemade tartar sauce.

BAYOU PASTA
Fresh grilled shrimp & chicken, diced andouille, onions, bell pepper, with Penne tossed in Cajun cream sauce. Served with garlic sticks.

ANCHOR FISH 'N CHIPS
Beer battered white fish deep fried to a golden brown & served with fries, coleslaw & house tartar.

BBQ RIB PLATTER
Pork spare ribs finished on the grill & brushed with our house BBQ sauce, served with Mac & Cheese, coleslaw & Texas toast.

PAN SEARED GROPER
8oz fresh from the Gulf Grouper, pan seared to perfection & served with Chef's choice vegetable medley, whipped garlic mash potatoes, & lemon butter cream sauce. (Add on Shrimp or Crab)

GRILLED FLANK STEAK
7oz cut of flank steak seasoned in house marinade, topped with Cabernet demi sauce and caramelized onion served with seasonal vegetables and whipped mash potatoes. (Add on Shrimp or Crab)