

SMALL PLATES

BAKED OYSTERS 12

EIGHT OYSTERS, CHORIZO, GARLIC AND BUTTER STUFFED, THYME, PARSLEY, GARLIC CROUTONS,

GF TOGARASHI

RARE-SEARED TUNA 17

SPICE RUBBED TUNA, CASHEW CABBAGE SALAD, MANGO, YUM-YUM SAUCE, BELL PEPPER AIOLI

GF CRISPY THAI

PORK TENDERLOIN 14

TENDER HERITAGE PORK, LIME AND CILANTRO THAI CHILI SAUCE, JASMINE RICE, CRUNCHY VEGETABLES, RED-COCONUT CURRY, CILANTRO, BASIL, LIME

GF FLORIDA CITRUS & WATERCRESS 13

ORANGES, BLOOD ORANGES, WATERCRESS & LEMON VINAIGRETTE, HAZELNUTS, FENNEL & FENNEL FRONDS, BURRATA, MEYER LEMON EVOO

SAMMYS

CHOICE OF: SIDEWINDER FRIES OR FRESH FRUIT

WAFFLE GRILLED CHEESE 13

PROSCIUTTO DI PARMA, SCAMORZA CHEESE, PARMESAN, RASPBERRY PRESERVES, CARAMELIZED ONIONS, BABY ARUGULA, BASIL, PRESSED BUTTERMILK WAFFLES

COLD WATER

LOBSTER ROLL SLIDERS 14

BUTTER TOASTED ARTISAN BRIOCHE ROLLS, LEMON & HERB LOBSTER SALAD, GREEN LEAF LETTUCE

THE PAVILION SMASH BURGER 12

AMERICAN CHEESE, "SPECIAL SAUCE", PICKLES, SHREDDED LETTUCE, VINE RIPE TOMATO, CRISPY ONION STRAWS, SESAME BUN

THE PAVILION

MONDAY - WEDNESDAY
5:00PM - 9:00PM

ENTREES

GF CHICKEN & ZOODLES 16

GARDEN HERB INFUSED, CHAR-GRILLED ALL-NATURAL CHICKEN BREAST, FRESH BASIL PESTO, PECORINO ROMANO, SQUASH, ZUCCHINI, & CARROT ZOODLES, OVEN ROASTED TOMATOES, PINOT GRIGIO CREAM

GF ALFRESCO CHAR-GRILLED TRIPILETAIL 22

STONE GROUND AGED CHEDDAR GRITS, RAW VEGETABLE SALAD OF CARROTS, FENNEL, CABBAGE, PEA TENDRILS, CELERY AND PARSLEY, STONE GROUND MUSTARD VINAIGRETTE, LEMON EMULSION

TORTELLINI BOLOGNESE 17

RICOTTA & PECORINO
STUFFED TORTELLINI, JIMMY P'S PRIME VEAL, PORK & BEEF, CRUSHED TOMATOES, PARMESAN, BASIL, CHEESY GARLIC BREAD

GF = GLUTEN FREE OR WITHOUT WHEAT

BRICK OVEN PIZZA & FLATBREAD

STONE HEARTH OVEN, HOMEMADE DOUGH, ARTISAN INGREDIENTS

MUSHROOMS 19

CARAMELIZED PORTOBELLOS AND SHIITAKES, TALEGGIO, FONTINA, SHIITAKE VELVET, SWEET CHERRY PEPPERS, TARRAGON, ALL DAY ONIONS

SHRIMP & BACON

RANCH FLATBREAD 13

BAKED SHRIMP, CRISPY SMOKED APPLE WOOD BACON, RICOTTA GARLIC SPREAD, SUNDRIED TOMATOES, BUTTERMILK RANCH, SCALLIONS

SAUSAGE & RABE 18

ITALIAN FENNEL SAUSAGE, BROCCOLI RABE, OVEN ROASTED SWEET GARLIC, WHIPPED RICOTTA, MOZZARELLA, PARMESAN, EVOO

CUSTOMIZE YOUR PIZZA 14

PEPPERONI, SAUSAGE, BACON, GROUND BLACK ANGUS CHUCK, CREMINI MUSHROOMS, SPINACH, ONIONS, PEPPERS, TOMATOES, FRESH MOZZARELLA, BANANA PEPPERS, BLACK OLIVES, HAM, PINEAPPLE

ADDITIONAL TOPPINGS \$1 EACH

GF ALL PIZZAS CAN BE PREPARED
GLUTEN FREE UPON REQUEST
10" CAULIFLOWER CRUST \$12

SIDE CAESAR SALAD 5

COCKTAILS

PS PAINKILLER 7

GOSLING'S DARK RUM, COCONUT CREAM,
TROPICAL FRUIT JUICES

PELICAN SPLASH 7

BACARDI LIMON, FRESH LEMON, STRAWBERRY

ESTERO ROSE 8

TANQUERAY, ST. GERMAIN, FRESH LEMON,
STRAWBERRY, CHAMPAGNE TOP

HIGH CLASS MARTINI 9

HENDRICK'S GIN, COINTREAU, FRESH LEMON, CUCUMBER

KENTUCKY CRUSH 8

MAKER'S MARK BOURBON, FRESH LEMON, MINT,
HOUSE SIMPLE SYRUP

MASTERS MANHATTAN 8

BARREL AGED BOURBON, SWEET VERMOUTH, BITTERS

ADIOS VERANO 8

REPOSADO TEQUILA, TRIPLE SEC, FRESH LIME,
PINEAPPLE, SALAPENO INFUSED SIMPLE SYRUP

ISLAND OLD FASHIONED 8

BRUGAL 1888 RUM, CITRUS, HOUSE SIMPLE SYRUP

CHI-CHI RODRIGUEZ 7

TITO'S VODKA, TRIPLE SEC, FRESH LEMON,
JALAPENO INFUSED SIMPLE SYRUP

LEMON DROP MARTINI 7

CITRUS VODKA, TRIPLE SEC, FRESH LEMON, SIMPLE SYRUP

APEROL SPRITZ 7

PROSECCO, APEROL, CLUB SODA

PLATINUM MARGARITA 9

PATRON SILVER TEQUILA, COINTREAU, FRESH LIME, HOUSE
SIMPLE SYRUP, GRAND MARNIER FLOAT

SMOKE ON THE WATER 10

SMOKED MAKER'S MARK BOURBON, HOUSEMADE
SIMPLE SYRUP, ORANGE AND BITTERS

FIRE & ICE 10

SMOKED 1792 SMALL BATCH BOURBON, SWEET
VERMOUTH AND BITTERS

THE PAVILION

DRAFT BEER

DOMESTIC

BUD LIGHT, LAGER 3.5

MICHELOB ULTRA, LAGER 3.5

YUENGLING, LAGER 3.5

SAMUEL ADAMS BOSTON LAGER 5

SHOCK TOP, BELGIAN WHITE 4

IMPORTED

STELLA ARTOIS, PILSNER 4

GUINNESS, STOUT 5

FLORIDA CRAFTS

HIGH 5 IPA, FT MYERS BREWING CO 5

V-TWIN AMBER, MOTORWORKS 5

BEACH BLONDE ALE, 3 DAUGHTER'S 5

ISLAMORADA ALE, ISLAMORADA CO 5

HAZIFY IPA, PALM CITY BREWING 5

BOTTLED BEER

COORS LIGHT 3.5

MICHELOB ULTRA 3.5

MILLER LIGHT 3.5

HEINEKEN 00 N/A 4

CANS

WICKED WEED PERNICIOUS IPA 5

WHITE CLAW BLACK CHERRY 4

MICHELOB ULTRA 3.5

MILLER LITE 3.5

YUENGLING 3.5

WHITE WINE

CHARDONNAY	6OZ	9OZ	BTL
QUILT, NAPA VALLEY, CA	10	13	39
FROG'S LEAP, NAPA VALLEY, CA			41
J LOHR, CENTRAL COAST, CA	8	11	31
ST. FRANCIS, SONOMA COUNTY, CA	8	11	31
DUCKHORN, NAPA VALLEY, CA			41

SAUVIGNON BLANC

INFAMOUS GOOSE, NEW ZEALAND	7	10	27
RUTHERFORD RANCH, NAPA, CA	9	12	35

PINOT GRIGIO

PICCINI, ITALY	8	11	31
A TO Z, OREGON	8	11	31
VAN DUZER, OREGON			29

OTHER WHITES

THE SEEKER, RIESLING, GERMANY	7	10	27
PROSECCO SPLIT, ITALY	9		
CLOUD CHASER, ROSE, PROVENCE	10		

RED WINE

MERLOT	6OZ	9OZ	BTL
CLINE, SONOMA COUNTY, CA	8	11	31

PINOT NOIR

MEIOMI, MONTEREY, CA	9	12	35
BELLE GLOS, SONOMA COUNTY, CA	10	13	39

CABERNET SAUVIGNON

BELLA UNION, NAPA VALLEY, CA			70
J LOHR, PASO ROBLES, CA	8	11	31
QUILT, NAPA VALLEY, CA	10	13	39
TREANA, PASO ROBLES, CA	9	12	35
AUROS, NAPA VALLEY, CA			45

OTHER REDS

TRIVENTO, MALBEC, ARGENTINA	7	10	27
BELL "THE SCOUNDREL", BLEND, CA			35