



Lunch Menu

Starters

She-Crab Soup \$5

Blue Crab, sherry, and cornbread croutons

Soup of the Day \$4

Chef's Daily Selection

Gulf Coast Peel 'N Eat Shrimp \$13

Freshly steamed shrimp with pickling spice and old bay seasoning

Banana Boat Fried Plantain Chips with Garlic-Cilantro Dip \$5

Freshly sliced and deep fried, with a garlic cilantro dipping sauce

Hot Chicken Wings \$12

Eight wings marinated in hot sauce served with blue cheese

Calamari Fritti, with Marinara Sauce \$10

Marinated calamari with milk and fresh herbs, deep fried, and served with marinara sauce

Plantation Crab Cakes with Mustard Sauce \$10

Crispy pan seared lump blue crab cakes and a key lime mustard sauce

In House Smoked Salmon \$13

Salmon topped with grain mustard and fresh dill, served with buttery croutons and chive aioli sauce

Salads

Caesar Salad with Herbed Croutons \$8

With grilled shrimp \$14 with chicken \$11

House Garden Salad \$6

With grilled shrimp \$12 with chicken \$9

Classic Cobb Salad \$11

*Crisp romaine, and bib lettuce with chicken, diced tomato, avocado, hard boiled eggs, bacon
And blue cheese crumbles*

Watermelon Mint Salad \$7

*Refreshing vine ripe seedless watermelon, cubed and tossed with lime juice, fresh chopped mint, red onion and
feta cheese*

Shrimp Salad \$12

*Shrimp with fresh dill, celery, lemon juice and just the right amount of mayonnaise served in a hollowed
vine ripe tomato atop mixed field greens*

Hummus Salad \$7

Garnished with greens, Kalamata olives, pepperoncini, and pita bread



Sandwiches & More!

All sandwiches are served with Cole Slaw and French Fries

The Plantation Burger \$10

*8 ounce ground sirloin beef with lettuce, tomatoes and onions
add cheese or bacon \$1 each*

Grilled Reuben \$12

Tender corned beef, sauerkraut, Thousand Island dressing, Swiss cheese grilled on marble rye

Grouper Sandwich \$12

*Your choice of fried, blackened, or grilled local grouper, with lettuce, tomatoes, and onions
Served on a Roll*

Grilled Chicken Club Sandwich \$10

Grilled chicken with bacon and Swiss cheese served on a Roll

Turkey Bacon and Gouda Cheese Croissant \$9

Melted Gouda cheese on deli turkey breast slices, served on a fresh croissant

Blackened Fish or Shrimp Tacos \$9

*Your choice, two fish or shrimp blackened to perfection served in soft taco shells with citrus cabbage,
Pico de Gallo, tex-mex cheese, and a spicy aioli, plantain chips*

Grilled New York Steak Au Poivre with Cognac Cream Sauce \$24

*Grilled aged sirloin encrusted with coarsely ground peppercorns topped with a Cognac cream sauce,
tri-color fingerling potatoes and broccolini*

Slow Cooked Baby Back Barbeque Ribs \$15

Half Rack of Baby Back ribs, served with Cole Slaw

Roasted Half Chicken with Orange Ginger Sauce \$18

*Half Chicken Roasted with Oranges and Ginger, Served with Herbed Rice, Black Bean & Corn
Salsa, and Plantain Chips*

Desserts

Key Lime Pie \$5

Rum Flan \$5

Chocolate Cake \$6

New York Cheese Cake \$6

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase the risk of food-borne illness.
Please inform your server of any food allergies.*