

RAW BAR

OYSTERS

Half Dozen / Dozen

Gulf Coast*

Gulf of Mexico

11 / 19

Malpeque*

Malpeque Bay, Prince Edward Island

14 / 26

Blue Points*

Long Island, New York

13 / 24

Oyster of the day*

Market Price

CLAMS

Half Dozen / Dozen

Middlenecks*

New Jersey

12 / 22

Top Necks*

Northern New Jersey

15 / 27

All oysters and clams available raw or steamed.

SOUPS

Lobster Bisque

10

Bahamian Conch Chowder

9

Stone Crab Chowder

9

Soup of the Day

9

Add shrimp, chicken, lobster salad or fish of the day

Caesar

9

Crisp romaine hearts, anchovy filets, parmesan cheese, croutons & traditional dressing

Iceberg Wedge

9

Iceberg lettuce heart, crisp apple wood bacon, chopped tomato, blue cheese crumbles & dressing

Spinach Salad

10

Baby spinach, candied walnuts, shallots, bacon, apples and blue cheese crumbles tossed in a balsamic vinaigrette

House Salad

7

Mixed field greens, tomato, cucumber & sweet onion with your choice of dressing

Caprese

13

Sliced buffalo mozzarella, local vine ripe tomato & basil infused olive oil

Grilled Romaine Shrimp Salad

20

Char-grilled romaine hearts tossed in balsamic dressing and topped with roasted red peppers, assorted fresh seasonal berries, shredded carrots, blue cheese crumbles and your choice of grilled, blackened or fried shrimp

Marinated Steak Salad

21

Beer marinated tenderloin tips over chopped romaine lettuce, grilled corn, black beans, avocado, tomato, red onion, queso blanco and crispy tortilla strips served with honey chipotle dressing

Dressings:

Blue Cheese, House Vinaigrette, Passion Fruit, Balsamic Vinaigrette, Ranch, Pesto Italian, Honey Chipotle, and Ginger Dressing

LATITUDE: 26° 55'51.0384 N

LONGITUDE: 80° 4'49.1304 W

www.divebarrestaurant.com

“From birth man carries the weight of gravity on his shoulders. He is bolted to earth. But man has only to sink beneath the surface and he is free.” - Jacques Yves Cousteau

Chef’s Daily Hummus Creation

Ask your server about today’s made from scratch hummus selection served with a variety of vegetables and crackers 10

Fish Dip

Local smoked fish served with celery, carrots, jalapenos & flat bread crackers 13

Crispy Calamari

Tender calamari rings and tentacles, lightly tempura battered then flash fried and served with a Thai sweet sour sauce 15

Tuna Poke*

Sushi grade Yellowfin Tuna chunks mixed with mango and avocado in a Hawiian Poke sauce served with plantain chips 16

Jumbo Sea Scallops

Flash fried bacon panko encrusted scallops with a white wine butter sauce 25

Bahamian Conch Fritters

Pan fried style fritter served with mango pineapple habanero chutney 14

Oyster Rockefeller (half dozen)

Broiled fresh plump oysters, stuffed with creamed spinach & topped with Swiss cheese 18

Shrimp Ceviche

Shrimp in fresh lime juice, cilantro, onions, jalapeno peppers, avocado and diced tomatoes served with tortilla chips 17

Shrimp Cocktail

Eight jumbo shrimp served with cocktail sauce and lemon 21

Cracked Conch

Tender pieces of conch lightly breaded and served with Sriracha mayo 18

Grilled Kimchee Beef Tenderloin Tips

Kimchee marinated beef tenderloin tips served with a sesame ponzu glaze 18

Sweet Thai Chili Wings

Ten wings lightly seasoned and tossed in our sweet Thai chili sauce 17

All sandwiches served with our American fries, coleslaw or Caribbean rice

Snapper Bahn Mi Sandwich

Tempura battered Yellowtail Snapper topped with pickled veggies, mixed greens and sweet tomato jam served on a Kaiser roll 19

Fresh Black & Bleu Mahi Sandwich

Blackened Mahi topped with blue cheese crumbles and served on a Kaiser roll with lettuce, tomato, onion and a mango tartar sauce 17

Po Boy Sandwich

Your choice of Shrimp, Oysters or Conch, lightly floured, flash fried and served with shredded lettuce on a fresh roll with Cajun remoulade 18

American Bacon Cheeseburger

10 oz. Black Angus Burger served on a toasted Kaiser roll, lettuce, tomato, sweet onion & half sour pickle 16

Grilled Chicken Sandwich

Lightly seasoned grilled chicken breast topped with pepper jack cheese, bacon, avocado & tomato. Accompanied with black bean mayonnaise & served on stone ground multi-grain bread 16

Fresh Tuna Steak Sandwich*

Pan seared Ahi Tuna steak sandwich with sliced avocado and mixed greens with Sriracha mayo 18

Maine Lobster Roll

Maine Lobster chunk salad served on griddled roll, a “New England Classic” 24

Mahi Mahi Tacos

Soft tortilla topped with Pan Seared, Cajun or Fried Mahi, shredded lettuce, cheddar cheese, pico de gallo & cilantro chive mayo served with Caribbean rice 17

Hogfish Rachel

Cornflake encrusted Hogfish served on grilled multi-grain bread and topped with coleslaw, swiss cheese and cajun remoulade 21

Not Your Momma’s Grilled Cheese Sandwich

Brie and Pepper Jack Cheese melted on thick sourdough bread with Applewood Bacon and strawberry preserves 14

All entrees served with choice of two sides: Potato soufflé, Caribbean rice, American fries, Coleslaw or Vegetable of the day

Sweet Potato Encrusted Grouper

Fresh Grouper topped with shredded sweet potato, pan seared & dressed with sweet corn coulis 35

Fish & Chips

Tempura battered “Chef’s Catch of the Day” served with American fries, coleslaw and mango tartar sauce 24

Chicken Milanase (Sides Not Included)

Italian breaded chicken breast over angel hair pasta with a light lemon cream sauce, topped with mixed greens, fresh diced tomatoes and drizzled with balsamic glaze 25

Maryland Crab Cakes

Maryland style crab cake served with black bean remoulade, red pepper relish & white wine butter sauce 30

Seafood Cioppino (Sides Not Included)

Lightly stewed mussels, clams, shrimp, lobster, scallops and Mahi in a white wine and saffron tomato broth over angel hair pasta served with an asiago cheese grissini 37

Center Cut Filet Mignon

USDA center cut filet mignon, topped with Cabernet demi glace 42

Honey Dijon Walnut Encrusted Salmon

Sautéed Salmon topped with honey Dijon Walnuts and finished with an orange marmalade glaze 32

Seafood Bacon Mac-n-Cheese (Sides Not Included)

Lobster, Shrimp, Scallops and Bacon in a house made cheese sauce tossed with bowtie pasta 34

*Consumer Advisory: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If unsure of your risk, consult a physician.