

OYSTERS

	Half Dozen / Dozen
Gulf Coast* Gulf of Mexico	13 / 24
Malpeque* Malpeque Bay, Prince Edward Is	16 / 30 sland
Blue Points* Long Island, New York	15 / 29
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Oyster of the day*	Market Price
CLAMS	Warket Price
	Half Dozen / Dozen

All oysters and clams available raw or steamed.

Lobster Bisque	10
Bahamian Conch Chowder	10
Stone Crab Chowder	10
Soup of the Day	10

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

Caesar	11
Crisp romaine hearts, anchovy filets, parmesan	
cheese, croutons & traditional dressing	
Iceberg Wedge	12
Iceberg lettuce heart, crisp apple wood bacon,	
chopped tomato, blue cheese crumbles & dressi	ng
Spinach Salad	12

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

House Salad	10
Mixed field greens, tomato, cucumber &	
sweet onion with your choice of dressing	

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Caprese	15
Sliced buffalo mozzarella, local vine ripe toma	ito,

basil infused olive oil and balsamic glaze

Grilled Romaine Shrimp Salad 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 24

Beer marinated tenderloin tips over chopped romaine lettuce, grilled corn, black beans, avocado, tomato, red onion, queso fresco 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 13

Local smoked fish served with celery, carrots, jalapenos & flat bread crackers 16

Crispy CalamariTender calamari rings and tentacles, lightly tempura battered then flash fried and served with a Thai sweet sour sauce 17

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Sushi grade Yellowfin Tuna chunks mixed with mango and avocado in a Hawaiian Poke sauce served with plantain chips 19

Mussels Scampi

Sauteed Mussels in a white wine lemon garlic sauce with diced tomatoes and grissini 18

Bahamian Conch Fritters

Pan fried style fritter served with mango pineapple habanero chutney 16

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 19

Shrimp Cocktail

Eight jumbo shrimp served with cocktail sauce and lemon 22

Coconut Macadamia Shrimp

Coconut and macadamia breaded shrimp fried to a golden brown and served with a pina colada sauce 18

Grilled Kimchee Beef Tenderloin Tips

Kimchee marinated beef tenderloin tips served with a sesame ponzu glaze 22

Sweet Thai Chili Wings

Ten wings lightly seasoned and tossed in our sweet Thai chili sauce 19

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

Hogfish Rachel

Cornflake encrusted Hogfish served on grilled sourdough bread and topped with coleslaw, swiss cheese and cajun remoulade 20

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 19

Po Boy Sandwich

Your choice of Shrimp or Oysters, lightly floured, flash fried and served with shredded lettuce and tomato on a fresh roll with Cajun remoulade 19

American Bacon Cheeseburger

10 oz. Black Angus Burger served on a toasted Kaiser roll, lettuce, tomato, sweet onion & half sour pickle 18

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 Kaiser roll 18

Fresh Tuna Steak Sandwich*

Pan seared Ahi Tuna steak sandwich with sliced avocado and mixed greens with Sriracha mayo 19

Maine Lobster Roll

Maine Lobster chunk salad served on griddled roll, a "New England Classic" 28

Mahi Mahi Tacos

Soft flour tortilla topped with Pan Seared, Blackened or Fried Mahi, cilantro chive slaw, pineapple pico de gallo and queso fresco 19

Philly Cheesesteak Sandwich

Shredded steak sauteed with onions and mushrooms topped with our house made cheese sauce 18

Not Your Momma's Grilled Cheese Sandwich

Brie and Pepper Jack Cheese melted on thick sourdough bread with Applewood Bacon and strawberry preserves 16

> All entrees served with choice of two sides: Twice baked potato, 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 38

Fish & Chips

Tempura battered "Chef's Catch of the Day" served with American fries, coleslaw and mango tartar sauce 28

Chicken Milanese (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 27

House Made Salmon Cakes

Fresh Salmon mixed with red peppers, onions, capers, breadcrumbs and spices served with creamy lemon dill sauce 28

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 39

Center Cut Filet Mignon

USDA center cut filet mignon, topped with Cabernet demi glace 52

Honey Dijon Walnut Encrusted Salmon

Sautéed Salmon topped with honey Dijon walnuts and finished with an orange marmalade glaze 35

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

Lobster, Shrimp, Scallops and Bacon in a house made cheese sauce tossed with bowtie pasta 37

Floridian Bowl

Choice of Chicken Breast, Yellowfin Tuna, Marinated Steak, or Shrimp served with roasted carrots, asparagus, corn, avocado, black beans, queso fresco and tortilla strips over brown rice or coconut rice. Served with honey chipotle dressing 24

*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.