

Starters

DESTIN'S BEST CRAB CAKE Panéed Jumbo Lump Crab Cake with Lemon Beurre Blanc, Chive Oil & Tomato Concasé	13
CRISPY CALAMARI Lightly Fried in Seasoned Flour and Served with Sweet Chili Sauce	10
PEEL N' EAT SHRIMP Shrimp Boiled with Old Bay Seasoning. Served Chilled with Cocktail Sauce & Lemons	15
CHICKEN TENDERLOINS Fried or Grilled Chicken Tenderloins Served with French Fries and Ranch or Honey Mustard	12
GOLDEN FRIED FISH FINGERS Lightly Breaded Golden Fried Fish Basket with French Fries and Cocktail or Tartar	12
CHEDDAR CHEESE FILLED HUSHPUPIES Southern Style Hushpuppies Served with our Herbed Mayonnaise	9
FRIED PICKLE CHIPS Basket of Crispy Golden Fried Pickle Chips Served with Ranch	8
BONELESS CHICKEN WINGS Served by the Dozen Naked, Buffalo or Teriyaki Style with Bleu Cheese or Ranch and Veggie Sticks	12
SMOKED SNAPPY DIP Spring Greens Topped with a Local Smoked Snapper Dip Exclusively Smoked for the Emerald Grande and Sliced Red Onion Served with Crackers	12
GRANDE COMBINATION PLATTER Served with Chicken Tenderloins, Cheddar Cheese Hush Puppies, Crispy Calamari, Fried Fish, Fried Pickle Chips & French Fries.	25

Emerald Grande Salads

GRILLED CHICKEN & CRANBERRY SALAD Number One Best Seller. Grilled Marinated Chicken Served Over a Salad of Mixed Greens, Diced Tomatoes, Dried Cranberries, Chopped Walnuts & Gorgonzola Cheese. Tossed in White Basil Balsamic Vinaigrette	15
GOLDEN PECAN FRIED OR GRILLED CHICKEN SALAD Combination of Romaine Greens and Spring Mix Tossed with Honey Roasted Pecans, Crispy Bacon, Carrots, Purple Cabbage, Shredded Cheddar Cheese, Cucumbers, Tomatoes and Your Choice of Dressing	15
EMERALD GREENS Mixed Greens, Feta Cheese, Tomatoes, Crispy Carrots, Cucumbers, Shaved Purple Cabbage, Sweet Red Onion, Kalamata Olives & Multi-Grain Croutons	10
GRANDE CAESAR SALAD Romaine Salad with Shredded Parmigiano-Reggiano & Multi-Grain Croutons	10

ADD ONS: Marinated Grilled Chicken Breast 6 • Grilled or Fried Shrimp (6 each) 9 • Grilled Fish 12 • Snappy Dip 8
HOMEMADE DRESSINGS: Ranch, White Basil Balsamic Vinaigrette, Gorgonzola Bleu, Caesar, Honey Mustard, Roasted Chipotle

Soups & Sides

Soup of the Day Ask your Server	Cup 6 / Bowl 8
Side House Salad Choice of Dressing	5
Side Caesar Salad	5
Mixed Fresh Fruit Cup	5
Pasta Salad	5
French Fries	5
Vegetable of the Day	6

Desserts

KEY LIME PIE Served with Mango Conis and Whipped Cream	8
NEW YORK STYLE CHEESECAKE Served with Caramel Sauce and Whipped Cream	8
DOUBLE CHOCOLATE TORTE Served with Raspberry Conis and Whipped Cream	8
EIGHT LAYER CARROT CAKE Can serve your party	14

Kids Menu

Served with French Fries, Fruit or a Bag of Chips. Choice of Beverage (not all beverages will have unlimited refills)

HAMBURGER OR CHEESEBURGER
CHICKEN FINGERS Served with Honey Mustard or Ranch Dressing
GRILLED CHEESE
MAC N CHEESE
GOLDEN FRIED FISH FINGERS
CORN DOG

22% service charge for parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

2/2015

Signature Sandwiches & Burgers

Served with House Seasoned French Fries, Homemade Pasta Salad or Fruit Salad

NORRIEGO BURGER Fresh Certified Black Angus Beef, Grilled to Perfection & Topped with Lettuce, Tomato & Red Onion Add Apple Wood Smoked Bacon 2 • Add American, White Cheddar, Gorgonzola, Gouda, Provolone 2	12
CRAB CAKE SANDWICH Destin's Best Jumbo Lump Crab Cake Topped with Lettuce, Tomato, Herbed Mayonnaise on Toasted Portuguese Bun	16
YACHT CLUB CIABATTA Roasted Turkey Breast, Hickory Smoked Ham, Bacon, Lettuce, Tomato & Herb Mayonnaise on a Toasted Ciabatta Bread	12
CHICKEN ON THE DECK Grilled Marinated Breast of Chicken on a Toasted Whole Grain Baguette with Smoked Gouda Cheese, Lettuce, Tomato, Bacon & Guacamole	12
ROAST BEEF Thinly Sliced Lean Roast Beef with Provolone Cheese, Caramelized Onions & Garlic Butter Spread. Served with a Side of Au Jus	13
TUNA SALAD GUACAMOLE BLT White Albacore Tuna with Boiled Eggs and Celery Topped with Crisp Bacon, Lettuce, Tomatoes, Guacamole, on Toasted Whole Wheat Berry Bread	13
CLASSIC RUBEN Cured Kosher Corned Beef, Saurkraut, Swiss Cheese and House Made Russian Dressing Grilled on Artesian Rye Bread	13
OUR OWN PATTY MELT Fresh Ground Beef Patty, Caramelized Onions, White Cheddar Cheese, Grilled on Artesian Rye Bread	13
YOU PICK TWO Served with Emerald Greens House Salad or a Cup of Soup and Choice of One Half Signature Sandwich: Yacht Club Ciabatta, Tuna Salad Guacamole BLT or Roast Beef	12

Fresh Seafood

Served with House Seasoned French Fries, Homemade Pasta Salad or Fruit Salad.

GROUPER TACOS Fried Grouper or Grilled Strip Filets served on Warm Soft Flour Tortillas topped with Shredded Green Cabbage, Diced Tomato and Purple Onion. Topped with Guacamole and Chipotle Sauce. Served with a Side of Salsa and Sour Cream	15
GRILLED, BLACKENED OR FRIED GROUPER SANDWICH A Local Favorite. Lettuce, Tomato, Fried Pickle Chips & Green Onion Tartar Sauce. Served on a Toasted Portuguese Bun	16
FRIED SHRIMP SANDWICH Six Fried Shrimp Hand Breaded Served with Green Onion Tartar Sauce and on a Toasted Portuguese Bun	16
HAND-BREADED SEAFOOD BASKET Fried Fish Fingers, Shrimp and Calamari. Served with Cheddar Cheese Hushpuppies, Cocktail & Tartar Sauces	20
CATCH AND COOK We'll prepare your Catch Fried, Grilled or Blackened and Served with the Chef's Seasonal Accompaniments and Choice of Soup or Salad	14

Chef's Specials

Served with Chef's Seasonal Accompaniments

CHAR GRILLED FILET MIGNON With Sautéed Mushrooms Flamed in Brandy. Finished with Cream & Demi-Glace	30
CRAB CAKE DINNER Two Panéed Jumbo Lump Crab Cakes with Lemon Beurre Blanc and Fresh Chives	28
GRILLED CHICKEN Marinated Chicken Breast Served Grilled with Sweet and Hot Chili Sauce	20
FLORIDA GULF SHRIMP Golden Fried, Blackened or Grilled Served with Cocktail or Tartar Sauce	22
GROUPER DEL SOL Pan Fried Grouper in a Sunflower Seed Crust Topped with Blackened Shrimp and Pineapple Butter Sauce	26
FISH OF THE DAY Ask Your Server for the Catch of the Day Served Fried, Blackened or Grilled with Lemon Beurre Blanc Sauce	24

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