



STARTERS

CRAB CAKE Destin's Best Panéed Jumbo Lump Crab Cake with Lemon Beurre Blanc, Chive Oil and Tomato Concasse	16
CRISPY CALAMARI Lightly Fried in Seasoned Flour and Served with Sweet Chili Sauce	11
PEEL N' EAT SHRIMP ^{GF} Shrimp Boiled with Old Bay Seasoning, Served Chilled with Cocktail Sauce and Lemons	16
CHICKEN TENDERLOINS Fried or Grilled Chicken Tenderloins Served with French Fries and Ranch or Honey Mustard	12
BONELESS CHICKEN WINGS Naked, Buffalo or Teriyaki Style with Bleu Cheese or Ranch and Veggie Sticks	12
SMOKED SNAPPY DIP ^{GF} Spring Greens Topped with a Local Smoked Snapper Dip Exclusively Smoked for Emerald Grande with Sliced Red Onion and Served with Crackers	12
GRANDE COMBINATION PLATTER Served with Chicken Tenderloins, Local Fish, Jumbo Shrimp and French Fries	25

SALADS

CHICKEN & CRANBERRY SALAD ^{GF} Grilled Marinated Breast of Chicken Served Over a Salad of Mixed Greens, Diced Tomatoes, Dried Cranberries, Chopped Walnuts and Gorgonzola Cheese. Tossed in Fresh Basil Vinaigrette	15
GRILLED CHICKEN SALAD PECAN ^{GF} 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 ^{VT} Mixed Greens, Feta Cheese, Tomatoes, Crispy Carrots, Cucumbers, Shaved Purple Cabbage, Sweet Red Onion, Kalamata Olives and Multi-Grain Croutons	12
GRANDE CAESAR SALAD Romaine Salad with Shredded Parmigiano-Reggiano and Multi-Grain Croutons	12
ADD-ONS Marinated Grilled Chicken Breast: 6 • Grilled or Fried Shrimp (6 each): 9 Grilled Fish: 12 • Crab Cake: 13	
DRESSINGS Ranch, Fresh Basil Vinaigrette, Gorgonzola Bleu, Caesar, Honey Mustard, Fat Free Raspberry Vinaigrette	

PIZZA
GRANDE

16" Pizza (8 Slices)
Baked to Order on a Stone and Served with
Crushed Red Pepper and Grated Parmesan Cheese

CHEESE PIZZA 14
PEPPERONI PIZZA 16

ADD-ONS: Onions, Bell Peppers, Mushrooms,
Feta Cheese, Bacon, Ham, Fresh Cut Pineapple
2

FRESH SEAFOOD ^{AND} BASKETS

GROUPE TACOS Fried, Grilled or Blackened Grouper Served on Warm Soft Flour Tortillas Topped with Shredded Purple Cabbage, Cheddar Cheese, Diced Tomato, Green Onion and Topped with Guacamole and Chipotle Sauce. Served with Salsa, Sour Cream and Tortilla Chips	16
BOAT FRESH LOCAL GROUPE Hand Breaded Grouper Served with French Fries	16
FRIED GULF SHRIMP BASKET Hand Dipped, Golden Fried Shrimp Served with French Fries	16
FRIED GROUPE AND SHRIMP BASKET Generous Portions of Local Favorites Served with French Fries	18
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	15

SIGNATURE SANDWICHES

Served with French Fries, House Made Pasta Salad or Fresh Fruit

B
U
R
G
E
R
S

NORRIEGO BURGER Fresh Certified Black Angus Beef, Grilled to Perfection, Topped with Lettuce, Tomato and Red Onion ADD Apple Wood Smoked Bacon: 2 ADD American, White Cheddar, Gorgonzola, Gouda, Provolone: 2	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	14
GRILLED, BLACKENED OR FRIED GROUPE SANDWICH Lettuce, Tomato and Green Onion Tartar Sauce Served on a Toasted Bun	17	GRANDE PATTY MELT Fresh Ground Beef Patty, Caramelized Onions, White Cheddar Cheese, Grilled on Artesian Rye Bread	14
YACHT CLUB CIABATTA Roasted Turkey Breast, Hickory Smoked Ham, Bacon, Lettuce, Tomato, White Cheddar Cheese, Herb Mayonnaise on a Toasted Ciabatta Roll	13	SOUP, SALAD OR SANDWICH Choose Two of the Following: Cup of Soup, House or Caesar Salad, Half Sandwich of Yacht Club Ciabatta, Tuna Salad Guacamole, Roast Beef or Chicken on the Deck	14
CHICKEN ON THE DECK Grilled Marinated Breast of Chicken on a Toasted Whole Grain Baguette with Smoked Gouda Cheese, Lettuce, Tomato, Bacon and Chipotle Dressing	13	GRANDE GARDEN ^{VT} Toasted Whole Wheat Baguette Filled with Roasted Red Bell Pepper, Grilled Whole Portabella Mushroom, Caramelized Onions, Sliced Tomato and Spring Mix Greens, Dressed with Herbed Aioli	13
ROAST BEEF Thinly Sliced Lean Roast Beef with Provolone Cheese, Caramelized Onions and Garlic Butter Spread, Served with a side of Au Jus	14		

22% service charge for parties of 6 or more

GF - GLUTEN FREE | VG - VEGAN | VT - VEGETARIAN

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

CHEF'S SPECIALS

Served with Side Salad and Chef's Seasonal Accompaniments

GRILLED FILET MIGNON With Sautéed Mushrooms and Reserved Red Wine Sauce	32
CRAB CAKE DINNER Two Panéed Jumbo Lump Crab Cakes with Lemon Beurre Blanc and Fresh Chives	32
GRILLED CHICKEN ^{GF} Marinated Chicken Breast Served Grilled with Sweet and Hot Chili Sauce	22
FLORIDA GULF SHRIMP ^{GF} Golden Fried, Blackened ^{GF} or Grilled ^{GF} Served with Cocktail or Tartar Sauce	24
GROUPEL DEL SOL ^{GF} Pan Fried or Grilled ^{GF} Grouper in a Sunflower Seed Crust Topped with Blackened Shrimp and Pineapple Butter Sauce	28
FISH OF THE DAY ^{GF} Ask Your Server for the Catch of the Day Served Fried, Blackened ^{GF} or Grilled ^{GF} with Lemon Beurre Blanc Sauce	26

A LA CARTE

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 ^{GF VG VT}	5
PASTA SALAD ^{VT}	5
FRENCH FRIES	5
VEGETABLE OF THE DAY ^{GF VT}	6

DESSERTS 9

EMERALD 24 KARAT CAKE Cream Cheese Frosting, Coconut and Walnuts
GRANDE KEY LIME PIE The State Pie Served with Mango Coulis and Whipped Cream
STRAWBERRY SHORT CHEESECAKE A Layer of New York Cheesecake, Yellow Shortcake, Strawberry Jam and Strawberry Mousse
CHOCOLATE TUXEDO Chocolate Cake, Creamy Vanilla Bean Mousse, Chocolate Mousse and Chocolate Glazed Whipped Cream

KIDS MENU

9

Served with French Fries, Fruit, or Bag of Chips and Choice of Tea, Pink Lemonade or Fountain Soda

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

BREAKFAST SERVED UNTIL 11:00 AM

SPECIALTIES

GRANDE VISTA SUNRISE Two Farm Fresh Eggs Served Any Style with Your Choice of Grits or Hashbrowns, Choice of Apple Wood Smoked Bacon, Sausage Links or Virginia Ham and Choice of Bread	13
EMERALD BREAKFAST Two Farm Fresh Eggs Any Style, Two Buttermilk Pancakes and Your Choice of Apple Wood Smoked Bacon, Sausage Links or Virginia Ham	13
EGGS BENEDICT Two Poached Farm Fresh Eggs Over English Muffins with Tomato, Canadian Bacon and Hollandaise Sauce. Choice of Grits or Hashbrowns	14
BUTTERMILK BISCUITS & SAUSAGE GRAVY Two Hot Buttermilk Biscuits Topped with Sausage Gravy. Choice of Grits or Hashbrowns	11
COUNTRY EGGS BENEDICT Two Hot Buttermilk Biscuits Topped with Two Poached Farm Fresh Eggs Topped with Sausage Gravy. Choice of Grits or Hashbrowns	13
BREAKFAST SANDWICH Farm Fresh Eggs Served Any Style on Choice of Bread or Flour Tortilla Wrap. Your Choice of Apple Wood Smoked Bacon, Sausage Links or Virginia Ham. Served with Choice of American, Cheddar, Gouda or Provolone Cheeses. Choice of Grits or Hashbrowns	11

GRIDDLE

FAMOUS FLUFFY PANCAKES Choice of Apple Wood Smoked Bacon, Sausage Links or Virginia Ham	12
TRIPLE STACK	8
CINNAMON VANILLA FRENCH TOAST Sliced Sourdough in Cinnamon and Vanilla Egg Batter. Griddled Golden Brown with Choice of Apple Wood Smoked Bacon, Sausage Links or Virginia Ham	12

OMELETS

Served with Choice of Grits or Hashbrowns: Biscuit, Muffin or Toast. Made with Farm Fresh Eggs, Egg Whites or Egg Beaters™

VEGETABLE OMELET Made with Spinach, Onions, Peppers, Tomato, Mushrooms and Cheddar Cheese	13
CHEDDAR OMELET Fluffy Cheddar Cheese Omelet	12
CHEDDAR & VIRGINIA HAM OMELET	13
SEAFOOD OMELET Jumbo Lump Crab Meat, Shrimp, Green Onions and Hollandaise Sauce	14

KIDS BREAKFAST

SCRAMBLED EGG, PANCAKE, TWO STRIPS OF BACON With Choice of Milk, Juice or Fountain Soda	9
---	---

ADDITIONAL SIDES

Fruit Plate Assorted Fresh Seasonal Fruit	8
Strawberry and Yogurt Parfait	6
Oatmeal With Brown Sugar & Butter	5
Cereal Ask Your Server for Cereal Selections	4
Apple Wood Smoked Bacon, Sausage Links, Virginia Ham or Turkey Bacon	5
Buttered Grits, Cheddar Cheese Grits, or Hashbrowns	4
Mixed Fresh Fruit Cup	5
Biscuit, English Muffin, Muffin, Toast, Bagel or Gluten Free Toast	3
Panfried Crab Cake Served with Hollandaise Sauce	15

BEVERAGES

Dark Roast Premium Coffee	3
Fountain Coca-Cola™ Beverages	3
Sweet or Unsweet Tea	3
Hot Chocolate	3
Assorted Hot Tea	3
Florida Fresh Squeezed Orange Juice	4
Kids Drink	2