



COMPASS GRILLE

STARTERS

SEAFOOD GUMBO

assortment of seafood, okra, and rich broth

PAN SEARED JUMBO SEA SCALLOPS 21

roasted vegetable quinoa, lemon beurre blanc, charred baby tomatoes

CHICKPEA HUMMUS 12

marinated olives, roasted peppers, grilled pita bread

BLUE CRAB CAKE 16

roasted corn and black bean salsa

POACHED SHRIMP 16

basil remoulade, cocktail sauce, grilled lemon

SALADS

BLACKENED AHI TUNA 20

arcadian mixed greens, watermelon radish, avocado, carrot curls, cucumbers, heirloom grape tomatoes, mango-pineapple dressing

TRADITIONAL CAESAR SALAD 11

parmesan, herb croutons, caesar dressing
add: shrimp 7 flank steak 8 chicken breast 6

SANDWICHES

RUM RUNNERS BURGER 15

8 oz. certified angus beef patty, lettuce, tomato, red onion, pickle, kaiser roll
choice of cheddar, swiss, american, blue cheese, provolone or ghost chili cheese
add mushrooms or extra cheese 1

GROUPER SANDWICH 21

creole mustard remoulade, lettuce, tomato, brioche bun
choice of grilled, blackened, or fried

BLACKENED FISH TACOS 15

tomato and avocado relish, pickled red onion, queso fresco

CUBAN SANDWICH 13

shaved mojo pork, sliced ham, pickles, mustard spread, fresh cuban bread

TOMATO MOZZARELLA 12

sliced plum tomatoes, fresh buffalo mozzarella, basil pesto, mixed greens



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PASTAS

CREAMY JERK CHICKEN PASTA 18

grilled jerk chicken, penne pasta, curry coconut cream sauce, sautéed peppers and onions

SHRIMP POMODORO 25

angel hair pasta, fresh tomato, basil

BOURSIN CHEESE, SPINACH, AND PINE NUT RAVIOLI 18

roasted garlic broth, broccolini, heirloom tomato relish

ENTRÉES

10 OZ. GRILLED NEW YORK STRIP 29

roasted garlic mashed potatoes, chef's choice of vegetables, demi

GRILLED FILET AU POIVRE 36

roasted garlic mashed potatoes, chef's choice of vegetables, brandy peppercorn cream sauce

CORNMEAL-DUSTED FRESH FLORIDA GROUPER 29

white bean ragout, braised fennel, chef's choice of vegetables

GRILLED BERKSHIRE PORK CHOP 26

sweet potato purée, cinnamon apple chutney, chef's choice of vegetables

FRENCH CUT CHICKEN BREAST 18

roasted garlic mashed potatoes, chef's choice of vegetables

BLACKENED NORTH ATLANTIC SALMON 24

herb rice pilaf, chef's choice of vegetables, pickled cucumber relish

PAN SEARED DIVER SEA SCALLOPS 36

sweet potato mash, coconut mango sauce, chef's choice of vegetables

SIDES 5

ROASTED GARLIC MASHED POTATOES

ROASTED VEGETABLE QUINOA

SEASONAL VEGETABLES

MEDITERRANEAN PASTA SALAD

SIDE GARDEN SALAD

ROASTED CORN & BLACK BEAN SALAD

FRENCH FRIES OR SWEET POTATO FRIES