

SPENCER'S

BY THE SEA

GOOMBAY SMASH

Captain Morgan's White Rum, Parrot Bay Coconut Rum, tropical juices, Myers's Rum Float

12 oz. **\$14** 32 oz. Shaker **\$31.50** Refill **\$26.50**

TROPICAL MOJITO

Captain Morgan's Pineapple fresh muddled mint, lime and splash of soda

12 oz. **\$13** 32 oz. Shaker **\$29** Refill **\$25**

TROPICAL MULE

Ketel One vodka, lime, pineapple, ginger beer

12 oz. **\$14** 32 oz. Shaker **\$31.50** Refill **\$26.50**

KEY LIME COOLER

Parrot Bay Key Lime rum, fresh limes, coconut water

12 oz. **\$13** 32 oz. Shaker **\$29** Refill **\$25**

PLATINUM MARGARITA

Don Julio Blanco tequila, agave nectar, fresh limes, Grand Marnier

12 oz. **\$15** 32 oz. Shaker **\$33** Refill **\$28**

REACHARITA

Don Julio Blanco tequila, fresh lime juice, splash of Chambord

12 oz. **\$14** 32 oz. Shaker **\$31.50** Refill **\$26.50**

THE PERFECT STORM

Ron Zacapa 23yr rum, spicy ginger beer, fresh lime

12 oz. **\$13** 32 oz. Shaker **\$29** Refill **\$25**

FROSE \$13

Meiomi Rose, organic Kelvin slushee and Pinnacle Vodka

THE BONE ISLAND PINA COLADA \$13

layers of Cruzan dark rum and fresh coconut flakes

DOMESTIC 5

BUDWEISER - BUD LIGHT - COORS LIGHT
MICHELOB ULTRA - MILLER LIGHT

IMPORT AND LOCAL 6

BLUE MOON - CIGAR CITY JAI ALAI IPA
CIGAR CITY LAGER
CORONA - CORONA LIGHT
FUNKY BUDDHA PINEAPPLE BEACH - GOOSE IPA
HEINEKEN - HEINEKEN LIGHT
MONK IN THE TRUNK ORGANIC ALE
NON ALCOHOLIC - RED STRIPE
SAM ADAMS - SEASONAL OPTION - STELLA ARTOIS

BUCKET OF BEERS (6)

Domestic \$25 Import/Local \$30

Please drink responsibly.

SPENCER'S

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SPARKLING AND CHAMPAGNE

	GL	GL ½	BT
La Marca, DOC Veneto, Italy	10		30
Chandon Brut Classic, Napa Valley, CA		15	40
		split	
Santa Margherita Rose, Italy			55
Moët & Chandon Imperial, Epernay, FR	18	55	105
	split	half	
Veuve Clicquot, Yellow Label, Reims, FR	25	62	125
		half	

CHARDONNAY

Wente Vineyards Morning Fog, CA	10	14	27
Chalk Hill, Sonoma, CA			40
Newton, Red Label, Napa, CA	14	18	42
Sonoma-Cutrer, Russian River Ranch, Sonoma, CA			48
Mer Soleil Reserve, Santa Barbara, CA	17	21	50
Stag's Leap Winery, Karia, Napa, CA	19	23	56

SANCERRE and SAUVIGNON BLANC

Borgo Conventi, Italy	11	15	33
Matanzas Creek, Sonoma County, CA	12	16	34
Michel Redde Les Tuileries Sancerre, FR			57
Ladoucette, Pouilly Fume, FR			78

PINOT GRIS and GRIGIO

A to Z, Oregon	15	19	45
Terlato Family, Friuli, Italy	12	16	36
Santa Margherita, Italy	15	19	45

RIESLING and ROSE

Chateau Ste. Michelle, Dr. Loosen, WA	11	15	33
M. Chapoutier, "Belleruche", Cotes de Rhone, France	11	15	33
Meiomi, California	12	16	34

CABERNET SAUVIGNON

Chateau Ste Michelle "Indian Wells", WA			34
Columbia Crest H3, Horse Heaven, WA	12	16	36
Hess, Shirttail Ranches, California			40
Oberon, Napa, California	15	19	45
BR Cohn "Silver Label", California			48
Conn Creek, Napa Valley, California			78

MERLOT

Ferrari Carano, Sonoma, California	15	19	45
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PINOT NOIR

Acrobat, Oregon	13	17	40
La Crema, Sonoma, California	15	19	45
Smoke Tree, Sonoma, California			46

OTHER REDS

Malbec, Bodega Norton Reserve, Argentina	12	16	36
Red Blend, Conundrum, California	13	17	39
The Rule, Napa, California	14	18	40
Tuscan Blend, Tenuta dell'Ornellaia Le Volte, Italy	22	26	65

MANAGER'S FEATURES

Moscato, Saracco Coscato D'Asti, IT			40
Albarino, Don Olegario, Spain	17	21	51

Additional by the bottle options available.

BITES

CHIPS, SALSA & GUACAMOLE \$12

CHICKEN WINGS \$16

honey-sriracha glaze, sesame seed, scallions

FLATBREAD \$16

creamed spinach, grilled chicken, jubilee tomatoes, smoked Gouda cheese

PEEL AND EAT KEY WEST PINK SHRIMP

1 dozen

Market Price

classic cocktail sauce, lemon

LOADED NACHOS \$14

black beans, jack and cheddar cheese, house pickled jalapeños, roasted corn and salsa

add grilled chicken \$7 or market fish \$9, or shrimp \$10 or steak \$11*

STARTERS

PARMESAN DUSTED CALAMARI \$14

fire-roasted tomato sauce

CAPRESE SALAD \$16

burrata cheese, heirloom tomatoes, basil, aged balsamic pearls

GREEK SALAD \$15

olives, feta, roasted peppers, cucumber, tomato, tangy herb dressing

SPENCER'S SALAD \$13

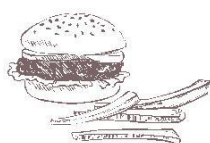
field greens, dried cherries, maytag blue cheese, balsamic vinaigrette

CAESAR SALAD \$12

romaine hearts, parmesan cheese, focaccia croutons

add grilled chicken \$7 or market fish \$9, or shrimp \$10 or steak \$11*

JUICES \$6



Orange
Apple
Pineapple
Cranberry
Grapefruit
Tomato

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. A service charge of 18% will be added to parties of 6 or more.

MAIN PLATES

CHICKEN CAESAR WRAP & TROPICAL FRUIT \$16

grilled chicken, chopped hearts of romaine, classic caesar dressing

KEY WEST FISH TACOS \$20

cilantro-lime sour cream, shredded cabbage, pickled jalapenos, onions, guacamole, salsa

YELLOW TAIL SNAPPER FILET \$24

fingerling potatoes, roasted vegetables, herb butter

CHURRASCO STEAK* & YUCCA FRIES \$26

housemade chimichurri

STEAK AND BLUE CHEESE SALAD* \$21

cherry tomatoes, smoky bacon, crispy onions, balsamic vinaigrette

LOCAL CATCH SANDWICH

Market Price

blackened, grilled or tempura

SHAVED PRIME RIB SANDWICH \$17

provolone cheese, baby argula, horseradish cream, challah bread

GRILLED CHICKEN BLT \$15

applewood smoked bacon, basil mayonnaise

STEAKHOUSE BURGER* \$18

applewood smoked bacon, sharp cheddar, melted onions

CUBANO PRESSED WRAP \$17

mojo slow roasted pork, black forest ham, swiss cheese, pickles, mustard, mayo, romaine lettuce

CRAB CAKE SANDWICH \$19

spicy remoulade, creamy coleslaw

DESSERTS

HOUSEMADE KEY LIME PIE \$ 13

gingerbread crust, blueberry compote

FLOURLESS CHOCOLATE CAKE \$10

seasonal berries, chantilly cream

WHITE CHOCOLATE CRÈME BRULEE CHEESECAKE \$11

raspberry coulis

TOLL HOUSE COOKIE SKILLET \$9

vanilla bean ice cream

Executive Chef Jose Gomez

