

POINT ROYAL

LUNCH

STARTERS

Key West Pink Shrimp Cocktail <i>Cocktail Sauce</i>	13.00
Florida Stone Crab Claws <i>Spicy Mustard Sauce</i>	M.P.
Crab Croquettes <i>"Comeback Sauce"</i>	11.00
New England Clam Chowder <i>Clams, Bacon, Potatoes, Oyster Crackers</i>	12.00

SALADS

Tossed Heirloom Lettuces <i>Shaved Carrots, Radish, Aged Sherry Vinaigrette</i>	12.00
Point Royal Caesar <i>Baby Gem Lettuces, Sourdough Croutons, Parmesan, Traditional Dressing</i>	14.00
Point Royal Salmon Cobb <i>Romaine, Watercress, Shaved Vegetables, Blue Cheese, Nueske's Bacon, Hard Boiled Eggs, Avocado, Chick Peas, Red Wine Vinaigrette</i>	18.00

add chicken 6, shrimp 11 or skirt steak 10

MAINS

SANDWICHES

The Point Royal Ugly Burger <i>Dry-Aged Double Patty, Bread & Butter Pickles, Aged American Cheese, Remoulade</i>	20.00
St. Tropez Turkey Club <i>Bacon, Heirloom Tomato, Avocado, Bibb Lettuce, Sweet Relish Mayo, Hard Boiled Egg</i>	18.00
GZ Butter Poached Lobster Roll <i>Coleman's Mustard Sauce</i>	25.00

*All sandwiches served with small Bibb lettuce salad
Seasoned Boardwalk Fries +2*

PLATES

Spicy Crab Macaroni <i>Blue Crab, Tomato, Calabrian Chili, Breadcrumbs</i>	25.00
Grilled Ora King Salmon, 5 oz. <i>Parsley, Lemon, Extra Virgin Olive Oil</i>	24.00
Louisiana Seafood Gumbo <i>Shrimp, Crab, Oysters, Pressed French Bread</i>	22.00
French Omelette <i>Smoked Salmon, Shaved Artichokes, Goat Cheese</i>	19.00

ON THE SIDE

Parmesan Crusted Potatoes	8.00
Buttered Broccolini	7.00
Butter Lettuce Side Salad	4.00

Executive Chef Jorge Negron
Chef Geoffrey Zakarian

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