



LOCK 'NKEY



Lunch Entrees

(Two Course Lunch \$19.00 + tax & gratuity - No split plates or substitutions)

****Select either a first or third course and select a second course.**

Available from 11:00am - 4:00pm

First course:

***Jalapeño Popper Shrimp Deviled Eggs:** Hard-boiled egg sliced in two, filled with a cream cheese, bacon & jalapeño mixture, garnished with a fresh jalapeño slice & a baby shrimp.

***Garlic Parmesan Chicken Skewers:** Two grilled chicken skewers brushed with our house made garlic parmesan & herb butter.

***Soup:** Cup of Chicken enchilada (Add \$2 for a bowl)

Second course:

The "Brian Faro" Donut Burger

Our ½ lb. Fresh Angus beef burger topped with melted cheddar cheese, our house made bacon jam and caramelized onions between a warm glazed donut.

Served with a side of French fries topped with maple aioli, bacon bits & scallions.

Lea's Island Ahi Tuna Wrap

Seared Ahi Tuna with goat cheese, tomato, cucumber, crispy wontons, mixed greens, mango sriracha & cusabi tucked in a warm spinach tortilla.

Served with a side of Greek orzo pasta salad.

Chimichurri Steak Salad

Sliced skirt Steak on a bed of romaine lettuce with tostone croutons, roasted grape tomatoes, gorgonzola cheese & crispy onion strings. Served with our house made chimichurri dressing and a slice of our homemade pumpkin bread.

Buffalo Gator Tacos

Cajun marinated Gator bites, deep fried and tossed in our buffalo sauce with shredded lettuce & chopped tomatoes tucked in two warm flour tortillas and drizzled with our bleu cheese dressing. Served with a side of chips & queso.

Captain Robbie's Shrimp Grilled Cheese

Succulent Shrimp with melted provolone & mozzarella cheese tucked between crispy garlic bread, garnished with parmesan cheese.

Served with a side of seasoned French fries.

Third Course:

*Chocolate Lava Cake topped with whipped cream & a chocolate drizzle

*Cinnamon & Honey ice cream topped with dulce de leche

*Lemon Blueberry Cake flavored ice cream topped with fresh blueberries



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Dinner Entrees

(Three Course Dinner \$36.00 + tax & gratuity - No split plates or substitutions)
Available from 4:00pm till close

First course: Choose 1

***Jalapeño Popper Shrimp Deviled Eggs:** Hard-boiled egg sliced in two, filled with a cream cheese, bacon & jalapeño mixture, garnished with a fresh jalapeño slice & a baby shrimp.

***Garlic Parmesan Chicken Skewers:** Two grilled chicken skewers brushed with our house made garlic parmesan & herb butter.

***Soup:** Cup of Chicken enchilada (Add \$2 for a bowl)

***Sunset Salad:** Arugula, thinly sliced carrots and red onions, candied pecans, goat cheese, strawberries, & mandarin oranges with our Cumin Citrus Vinaigrette dressing.

Second Course: Choose 1

Pineapple Paradise Salmon

Coconut encrusted Salmon over white rice & asparagus then topped with our pineapple paradise rum sauce.

Seafood Mac & Cheese

Lobster & Shrimp with bacon & sundried tomatoes in our house made Fontina mac & cheese topped with toasted breadcrumbs.

Bushi's Braised Short Rib

Braised Short Rib with French style potatoes topped with onions, peppers, chopped carrots & celery.

Chili Lime Almond Triggerfish

Chili lime almond encrusted Triggerfish, served over yellow rice, then topped with chipotle aioli & corn salsa.

Gouda Chicken & Sausage Risotto

Gouda risotto with Italian sausage & chicken with chopped asparagus, roasted grape tomatoes & mushrooms.

Third Course: Choose 1

*Chocolate Lava Cake topped with whipped cream & a chocolate drizzle

*Cinnamon & Honey ice cream topped with dulce de leche

*Lemon Blueberry Cake flavored ice cream topped with fresh blueberries