



LIVING ROOM COFFEE SHOP:

7 DAYS A WEEK
7AM - 2PM

DEEP OCEANFRONT DINING:

MON-THUR 8A - 9P
FRI 8A - 10P
SAT 7A - 10P
SUN 7A - 9PM

OUTDOOR OCEANFRONT BAR:

SUN - THURS 9A - 10P
FRI - SAT 9A - 11P

Barracuda

LOUNGE

Open Thursday - Saturday
6pm - 12am

Welcome to Barracuda Lounge, where we specialize in expertly crafted cocktails and delicious small bites to share. Our mixologists take pride in creating each cocktail with precision and care, so please allow a few extra minutes for us to perfect your order. If you don't see something you like on our menu, just let us know what you enjoy and we'll be happy to craft a custom cocktail just for you.

In addition to our impressive selection of cocktails, we also offer live music every evening we're open. So come on in, relax, and let us provide the perfect atmosphere for a night out with friends or a special occasion. We can't wait to serve you!

Whiskey & Bourbon

Angel's Envy.....	13
Basil Haydens.....	14
Bulleit.....	12
Bulleit Rye.....	14
Crown Royal.....	9
Jameson.....	10
Knob Creek.....	14
Makers Mark.....	10
Misunderstood Ginger.....	10
Sheep Dog Peanut Butter	10
Woodford Reserve.....	12
Woodford Double Oaked	16

Tequila

Casamigos Blanco.....	14.5
Casamigos Reposado.....	15
Casamigos Anejo.....	18
Clase Azul Reposado.....	27
Don Julio 1942.....	32
Los Vecinos Mezcal.....	13
Patron Silver	11

Scotch

Dewars	10
Chivas	14
Glenlivet 12	16
JW Black	14
JW Blue	45
Macallan 12	19

Handcrafted Signature Cocktails

RASPBERRY RAMOS GIN FIZZ - 14

Gray Whale Gin, Egg White, Lime, Raspberry, Heavy Cream, Rose Water

1975 - 14

Tito's Handmade Vodka, St. Germaine, Lavender, Lemon, Champagne

BELLISSIMA - 14

Patron Silver, Pomegranate, Thyme, Lemon, Spritz

RING OF FIRE - 17

Casamigos Reposado, Habanero, Mango Nectar, Lime, Tajin, Cilantro

EL DIESTRO - 16

Casmigos Blanco, Los Vecinos Mezcal, Honey Syrup, Fresh Lemon Juice, Fresh Ginger

PASSION FRUIT MULE - 14

Tito's Handmade Vodka, Passion Fruit, Ginger, Lemon

AFTER HOURS - 15

Grey Goose, Fresh Ground Espresso, Kahlua Coffee Liqueur, Hazelnut, Vanilla Bean

Small Bites

CHILLED OYSTERS* - MKT

East or West Coast, Mignonette, Keta

GRILLED OYSTERS - MKT

Atlantic, Aged Shaved Parmesan, Applewood Smoked Bacon, Garlic

LOBSTER MAC & CHEESE BALL - 20

Beer & cheese sauce

FLORIDA DEILED EGGS - 16

Blackened Jumbo Shrimp, Guacamole, Balsamic Reduction, Spicy Mayo, Crispy Onions

TUNA TARTARE TOWER* - 19

Wakame, Avocado, Spicy Mayo, Eel Sauce

GRILLED CAJUN SHRIMP SKEWERS - 14

Pineapple, passionfruit coulis

TUNA CEVICHE* - MKT

Ahi Tuna, leche de tigre, julienne red onions, corn chips, cilantro

BEEF SATAY - 19

Romaine, pickled onions, chermoula sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Inform your server should you have a known food allergy. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. All items subject to 7% sales tax

Small Bites

CHARCUTERIE & FROMAGE BOARD - 28

Prosciutto, cantimpalo, soppressata, baby gouda, brie, burrata, grain mustard, fig spread

ANGUS BEEF SLIDERS* - 16

Brioche Bun, Candied Onions, Swiss, Lettuce, Pineapple Compote, Bacon, Fries

SPINACH & ARTICHOKE DIP* - 14

Melted three cheese, fresh made corn tortilla chips

GRILLED CHEESE SKEWER - 14

Truffle & honey glaze

PROSCIUTTO FLATBREAD* - 19

Fig compote, goat cheese, arugula, shaved parmesan

GARLIC CRAB CLAWS - MKT

Crab claws, corn ribs, garlic, butter

LAMB CHOP FONDUE* - 28

Swiss, Parmesan, Brie, Pinot Grigio

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Handcrafted Signature Cocktails

**BUILD YOUR OWN
OLD FASHIONED
\$17**

Makers Mark ▪ Basil Hayden ▪ Bulleit

Choose from selection of ice, spirit, garnish and smoking varieties

ASK ABOUT OUR ROTATING BOURBON SELECTION

THE REMEDY - 15

Misunderstood Ginger Whiskey, Honey, Lemon, Fresh Ginger, Ardbeg Spritz

90'S KID - 14

Bacardi Rum, Yellow Chartreuse, Pineapple, Lime, Aleppo Chili Drops

FLAMING MAITAI - 17

Appleton 12, Rhum Agricole, Koloa Hawaiian Rum, Orange Curacao, Fresh Lime Juice, Orgeat

LOCKE & KEY - 15

Papas Pilar Dark, Blackberry Brandy, Guava, Orgeat, Demerara

FORBIDDEN FRUIT - 15

Grey Whale Gin, Strawberry Aperol, Pineapple, Lime, Orgeat, Nutmeg

BLAZE OF GLORY - 15

Gray Whale Gin, Luxardo Maraschino, Lemon, Flaming Green Chartreuse, Rosemary

Wine & Beer

JOSH CABERNET.....	10/34
LOUIS MARTINI CABERNET.....	11/40
KENWOOD MERLOT.....	10/34
MEDIMI PINOT NOIR.....	11/42
KIM CRAWFORD SAUVIGNON BLANC.....	11/35
KENDALL JACKSON CHARDONNAY.....	10/34
SANTA CRISTINA PINOT GRIGIO.....	9/32
CASTELLO DI POGGIO MOSCATO.....	9/32
MIDNETTO PROSECCO.....	9
MICHELOB ULTRA.....	6
JAI ALAI IPA.....	8
POP'S PORTER.....	8
STELLA.....	8
CORONA.....	7
ROTATING DRAFT.....	8