



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 kitchen items 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
Blanton's	17
Blanton's Gold	25
Buffalo Trace.....	12
Bulleit.....	12
Bulleit Rye.....	14
Crown Royal.....	12
Eagle Rare 10yr	16
E.H. Taylor Single Barrel.....	17.5
E.H. Taylor Small Batch.....	15
Elmer T. Lee	12
Jameson.....	12
Knob Creek.....	14
Makers Mark.....	10
Misunderstood Ginger.....	11
Sazerac Rye	11
Sheep Dog Peanut Butter	10
Stagg	16
Woodford Reserve.....	12
Woodford Double Oaked	15

Handcrafted Signature Cocktails

1975 - 14

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

MANGO SHOTTA JALAPEÑO MARGARITA - 15

Tanteo Jalapeño & Mango Shotta Tequila, muddled orange, lemons & limes, tajin rim

EL DIESTRO - 16

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

AFTER HOURS - 15

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

BLAZE OF GLORY - 15

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

FROM THE KITCHEN

CHILLED OYSTERS* ■ MKT

East or West Coast, Mignonette, Keta

PARMESAN & GARLIC CRUSTED GRILLED OYSTERS ■ MKT

Atlantic, Aged Shaved Parmesan, Garlic

PRETZEL & CHARCUTERIE BOARD ■ 21

Jumbo soft pretzel, prosciutto, cantimpalo, gouda, brie, queen olives, kalamata, tear-drop peppers, banana peppers, fig compote, grain mustard

SHORTRIB EMPANADAS ■ 13

Chermoula sauce

GARLIC CRAB CLAWS ■ MKT

Crab claws, corn ribs, garlic, butter

SPINACH & ARTICHOKE DIP ■ 14

Melted three cheeses, fresh-made corn chips

GUACAMOLE AND CHIPS ■ 12

Homemade fresh guacamole, tomato salsa, fresh made corn chips

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

FROM THE KITCHEN

PROSCIUTTO FLATBREAD* ■ 19

Fig Compote, Goat Cheese, Arugula, Shaved Parmesan

BEACHCOMBER SMASH BURGER* ■ 18

Cheddar cheese, smoked applewood bacon jam, caramelized onions, brioche bun, fries

BLACKENED CHICKEN CORDON BLEU SANDWICH ■ 17

Black forest ham, creamy gorgonzola, tomato, lettuce, crispy onions, brioche bun, fries

GRILLED MAHI SANDWICH ■ 19

Arugula, pickled onions, tomato-mango chutney, brioche bun, fries

CALYPSO WINGS ■ 16

Buffalo sauce, celery, blue cheese

SHRIMP COCKTAIL ■ 17

Cocktail sauce, fresh lemon

SMOKED FISH DIP* ■ 13

Cornichons, celery sticks, fresh made corn chips

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

PISCO SMASH - 15

Pisco, Chambord, Lime Juice, Ginger Beer, Mint

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

Wine & Beer

JOSH CABERNET.....	11/34	FUNKY BUDDHA FLORIDIAN.....	8
LOUIS MARTINI CABERNET.....	12/40	KEYBILLY KEY LIME ALE.....	8
KENWOOD MERLOT.....	10/34	MICHELOB ULTRA.....	6
MEDIMI PINOT NOIR.....	12/42	JAI ALAI IPA.....	8
KIM CRAWFORD SAUVIGNON BLANC.....	12/35	POP'S PORTER.....	8
KENDALL JACKSON CHARDONNAY.....	12/35	STELLA.....	8
MASO CANALI PINOT GRIGIO	12/35	CORONA.....	7
CHATEAU D'ESCLANS THE BEACH ROSE	12/35	ROTATING DRAFT.....	8
CASTELLO DI POGGIO MOSCATO.....	11/40		
MIDNETTO PROSECCO.....	10		