

Summer Menu

starters

Lump Crab Cakes 16

Two 2oz Pan-seared House-made Lump Crab Cakes, Pear~Fennel Slaw, Lemon~Herb Aioli, Charred Lemon Wedge
600 kcal

Crispy Brussels Sprouts 9

Flash-Fried Brussels Sprouts, Whipped Feta, Neuske's Applewood Smoked Bacon, Toasted Hazelnut, Maple~Balsamic Glaze, Lemon Zest, Chives
1010 kcal

Falafel Platter 9

Falafel, Tzatziki, Olives, Feta, Pickled Onion~Cucumber~Tomato Salad, House Pita Bread
945 kcal

Gambas a la Ajillo 15

Argentinian Red Shrimp, Corto Olive Oil, Garlic, **Sauvignon Blanc**, Lemon Juice, Paprika, Parsley, Crusty Baguette
510 kcal

soups & salads

Romaine Caesar 8

Chopped Romaine Heart, Toasted Focaccia Breadcrumbs, Grated Pecorino Cheese, Grilled Lemon, **Pinot Grigio**~Caesar Dressing, Olive Oil
560 kcal

CQ Salad 8

Local Field Greens, Heirloom Tomatoes, Shaved Carrots, Pickled Shallots, Neuske's Applewood Smoked Bacon, Dijon-Orange Blossom Honey Vinaigrette
250 kcal

Pear & Gorgonzola Salad 8

Local Field Greens, Sliced Pears, Gorgonzola, Candied Pecans, Dried Cranberries, Shaved Fennel, **Champagne**~Vinaigrette
390 kcal

Mediterranean Chopped Salad 8

Chopped Romaine Hearts, Cucumbers, Baby Heirloom Tomatoes, Chickpeas, Feta, Red Onions, Kalamata Olives, Lemon~Oregano~Vinaigrette
360 kcal

Zuppa Toscana 6

Fennel Sausage, Yukon Potatoes, Escarole, Garlic, Shallots, Leeks, Fresh Herbs, Chicken~Parmesan Broth, Pecorino
355 kcal

Sweet Corn Veloute 6

Charred Sweet Corn, Shallots, Garlic, Leeks, **Chardonnay**, Cream, Vegetable Stock, Chive Oil, Crème Fraîche
310 kcal
Optional: Bacon Bits
80 kcal

Add Protein:

Chicken 7, Shrimp 15, Salmon 16, Steak 18



-Gluten Free



-Vegan



-Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Summer Menu

handhelds

Cru Quarters Smash Burger 18

Black Angus Beef Smashed Double Pattie,
American Cheese, Lettuce, Tomato, Grilled
Onion, House Pickles, Duke's Mayo, King's
Hawaiian Bun, Fries

1080 kcal

Caprese Chicken Sandwich 18

Grilled Chicken Breast,
Fresh Mozzarella, Sun-dried Tomatoes,
Baby Arugula, Basil Pesto Aioli,
Balsamic Reduction,
Toasted Brioche Bun, Fries

1095 kcal

"The CEO" 19

Buttermilk Fried Chicken Breast,
Polenta Crusted Fried Green Tomato,
Neuske's Applewood Smoked Bacon,
Bib Lettuce, House Pickles, King's Hawaiian Bun, Duke's Mayo,
Merlot~Pimento Cheese, Fries

1500 kcal

Grilled Chicken Caesar Wrap 15

Marinated Grilled Chicken Breast, Chopped
Romaine, Grated Pecorino Cheese, Lemon,
Pinot Grigio~Caesar Dressing, Olive Oil,
Sundried Tomato Wrap, House Chips

890 kcal

Falafel Wrap 14

Falafel, Chopped Romaine, Tzatziki, Olives,
Feta, Pickled Onions, Tomatoes, Cucumbers,
Olive Oil, Spinach Wrap, House Chips

925 kcal

Pizza alla Diavola 10

Fresh Artisan Crust, Crushed Plum Tomatoes,
Aged Mozzarella, Spanish Chorizo

1020 kcal

pizza
(10 inch)

Margherita 9

Fresh Artisan Crust, Crushed Plum Tomatoes,
Aged Mozzarella, Fresh Mozzarella, Basil,
Olive Oil

1000 kcal

Fig & Pig 12

Fresh Artisan Crust, Aged Mozzarella,
Gorgonzola, Fig Preserves,
Neuske's Applewood Smoked Bacon, Arugula,
Burgundy-Balsamic Reduction

1350 kcal

Spinach & Artichoke 12

Fresh Artisan Crust, Garlic Oil, Aged
Mozzarella, Artichokes Hearts, Spinach,
Pecorino, Grilled Lemon Wedge

985 kcal

Gluten Free Crust Available Upon Request
2 Points Upcharge



-Gluten Free



-Vegan



-Vegetarian

Summer Menu

mains

Truffle Mushroom Ravioli 20

Wild Mushrooms & Truffle filled Fresh Made Pasta, Brown Butter, Crispy Sage, Garlic, Shallots, **Chardonnay**, Toasted Pine Nuts, Pecorino

945 kcal

Salmon 22

Pan Seared Gulf of Maine Salmon, Roasted Fennel Purée, Mediterranean Herb Israeli Couscous, Asparagus, **Champagne**~ Beurre Blanc

1155 kcal

Filet Mignon 30

Grilled Aged Black Angus Filet Mignon, Smashed Potatoes, Thyme-Glazed Carrots, Pearl Onions~**Chianti**~ Jus, Herb Butter

1019 kcal

Tuscan Chicken 18

Lightly Dredged, Pan Seared, Buttermilk Marinated Chicken Breast, Sun-dried Tomatoes~Spinach~Roasted Garlic~Parmesan Cream, Crispy Herb~Roasted Fingerling Potatoes, Broccolini

1237 kcal

dolci

Basque Cheesecake 7

Basque Vanilla Bean Cheesecake, Seasonal Berry Compote, Whipped Crème Fraîche

1335 kcal

Crème Crûlée 6

Chardonnay infused Vanilla Lemon Baked Custard, Caramelized Demerara Sugar

747 kcal

Gelati 6

(Served as a Trio)
Smoked Vanilla Bean
Raspberry~Hazelnut Gelato
Dark Chocolate **Zinfandel**

580 kcal



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Cocktail Menu 12

Mayflower Margarita



Patron Tequila, Lime Juice,
Lavender Syrup, Grand Marnier,
Butterfly Pea Flower Tea, Lime,
Salt Rim

French 75

Conniection Gin, Lemon Juice, Simple
Syrup, Prosecco, Lemon Peel Garnish

Flower Z Martini

House Infused Lemon Vodka,
Limoncello, St. Germaine, Lavender
Syrup, Lemon Peel Garnish

Hugo Spritz

St. Germain, Prosecco,
Fresh Mint Leaves,
Mint Sprig Garnish

Pinita

Patron Tequila, Pineapple Juice,
Lime Juice, Agave, Bitters

Tom Collins

Bombay Gin, Lemon Juice,
Simple Syrup, Lemon Wheel Garnish

Beers 7

Draft

Peroni Light Lager
Guinness Stout
Urquell Pilsner

Mayflower Ale
Cru Quarters Lager

Coors Light
Yuengling
High Stepper IPA

Peroni 0.0 (Non Alcoholic)



White Wines by the Glass

Wines by the glass are 7oz pours

Chardonnay

Estrella River, Chardonnay, (North. Coast, California) 8 | 25

Belena, "Les Roches" White Burgundy, (Burgundy, France) 14 | 43

*Lava Cap, Chardonnay, (El Dorado, California) 16 | 49

Sauvignon Blanc

InSitu, Sauvignon Blanc, (Central Valley, Chile) 8 | 25

Clark Estate, Sauvignon Blanc, (Marlborough, New Zealand) 12 | 37

*"La Silecieuse" Sancerre, Sauvignon Blanc, (Loire, France) 20 | 61

Pinot Grigio

Seven of Cups, Pinot Grigio, (Emilia-Romagna, Italy) 8 | 25

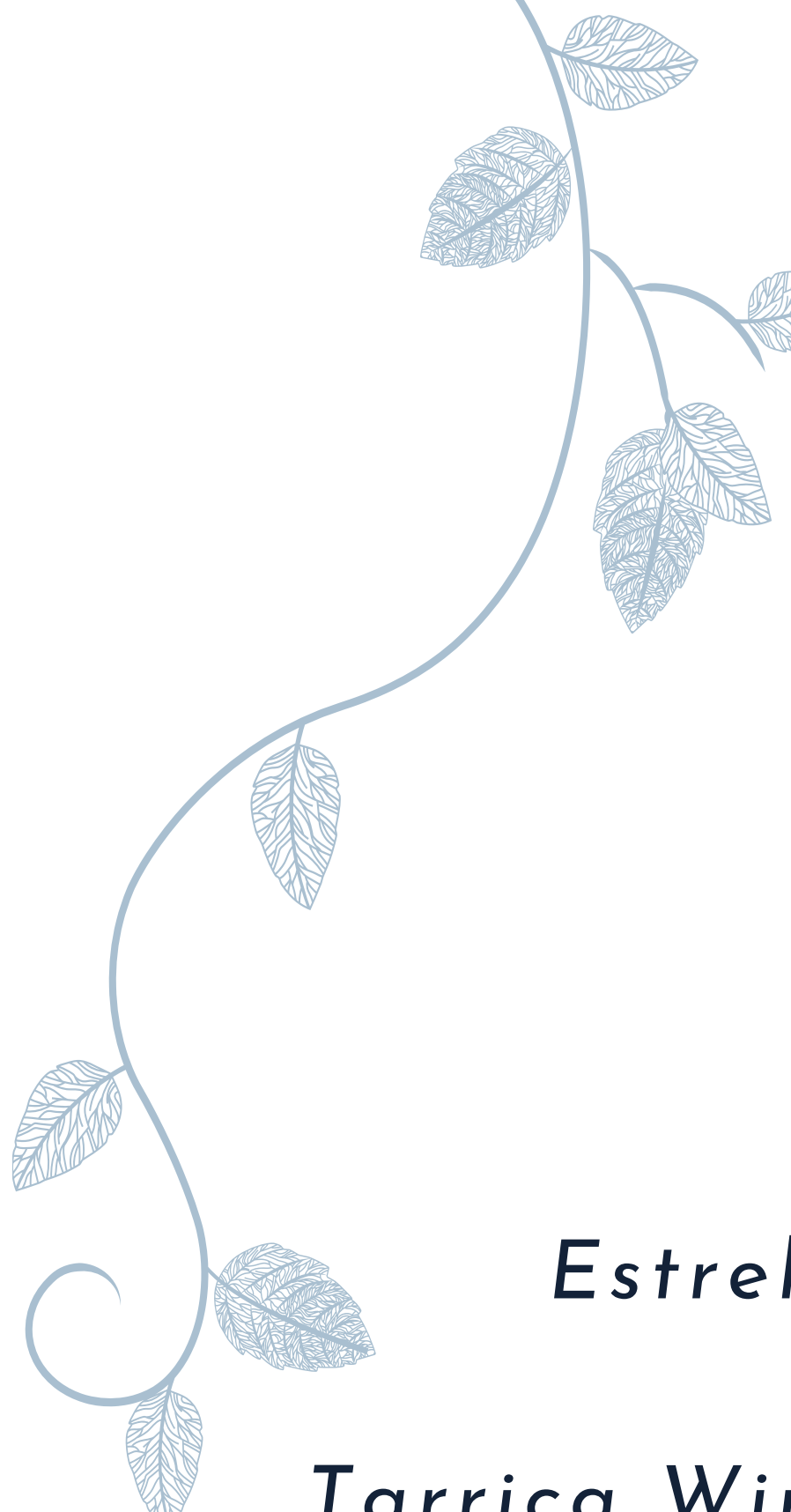
Clark Estate, Pinot Gris, (Marlborough, New Zealand) 13 | 40

Interesting Whites

Lucien Albrecht, Riesling, (Alsace, France) 13 | 40

Prost, Riesling, (Mosel, Germany) 11 | 28

*Domaine Pichot Vouvray, Chenin Blanc, (Loire Valley, France) 16 | 49



Red Wines by the Glass

Wines by the glass are 7oz pours

Cabernet

Estrella River, Cabernet Sauvignon, (N. Coast, California) 8 | 25

Tarrica Wine Cellars, Cabernet Sauvignon, (Paso Robles, California) 10 | 31

**Barra, Cabernet Sauvignon, (Mendocino, California) 16 | 49*

**Caymus, Cabernet Sauvignon, (Napa, California) 37 | 117*

Pinot Noir

InSitu, Pinot Noir, (Central Valley, Chile) 8 | 25

Willajory, Pinot Noir, (Wallamette, Oregon) 13 | 40

Jaffelin, Pinot Noir, (Burgundy, France) 16 | 49

Interesting Reds

San Estaben, Malbec, (Comte, France) 9 | 28

Real Academia Crianza, Tempranillo, (Rioja, Spain) 11 | 34

Ty Caton "Entycement", Syrah/Merlot/Cab, (Sonoma, California) 13 | 40

Cappone, Chianti Classico DOCG, Sangiovese, (Tuscany, Italy) 14 | 43

*Cht. La Couranconne Rasteau, Grenache/Syrah/Mourvèdre, (Cotes du Rhone, France)
16 | 49*

Lava Cap, Cabernet Franc, (El Dorado, California) 20 | 67

**Chateau Caronne St. Gemme, Landot, Cab. Sauv./Merlot, (Haut Medoc, France)
22 | 67*

Other Wines by the Glass

Wines by the glass are 7oz pours

Rosé

Domaine de Cala, Cabernet Sauvignon/Grenache, (Provence, France) 11 | 49

Sparkling.

Veuve du Vernay, Chardonnay, (Burgundy, France) 9 | 28

Mionetto, Glera, (Treviso, Italy) 11 | 34

Veuve Clicquot, Chardonnay/Pinot Noir/Petite Muiner, (Champagne, France) 28 | 85

Dom Perignon, Chardonnay/Pinot Noir/Petite Muiner, (Champagne, France) - | MP

Sweet & Dessert

****All Dessert Wines are 4oz Pours****

Bartone & Gustiere, Sauternes, (Bordeaux, France) 10 | 40

Royal Tokaji, Furmint, (Tokaj, Hungary) 10 | 40

Fiori, Moscato, (Puglia, Italy) 8 | 25

Flights

our flights are (4) 2 ounce pours

Out To Sea 11

Mayflower Ale
Cru Quarters Lager
Mionetto Prosecco
Veuve de Vernay Champagne

Captains Quarters 12

Prost Riesling
Bellena Chardonnay
Willajory Pinot Noir
Tarrica Cabernet

The Full Admiral 16

Lava Cap Chardonay
Shelter Merlot
Cappone Chianti
Barra Cabernet

Below Deck 12

7 of Cups Pinot Grigio
Insitu Sauvignon Blanc
San Estaben Malbec
Rasteau GSM

Non-Alcoholic

Mocktails 6

Three Elle's

*Lavender, Lemonade, Lime Soda,
Butterfly Pea Flower Tea Floater*

Stubborn Mule

*Choice of Syrups (Blood Orange,
Blackberry, Lavender, Peach)
Lime Juice, Ginger Beer*

Cucumber and Mint Spritzer

*Muddled Mint, Cucumber Water,
Club Soda, Simple Syrup*

Sangria Refresher

*Fresh Strawberries, Apples,
Oranges, Ariel N/A Cabernet,
Club Soda*

Wines & Beers

*Ariel Cabernet Sauvignon 9 | 28
Ariel Chardonnay 9 | 28
Fre Sauvignon Blanc 9 | 28
Peroni 0.0 7*

Beverages 2

*Coke
Coke Zero
Sprite
Ginger Ale
Cranberry Juice*

*Root Beer
Powerade
Unsweetened Tea
Lemonade*

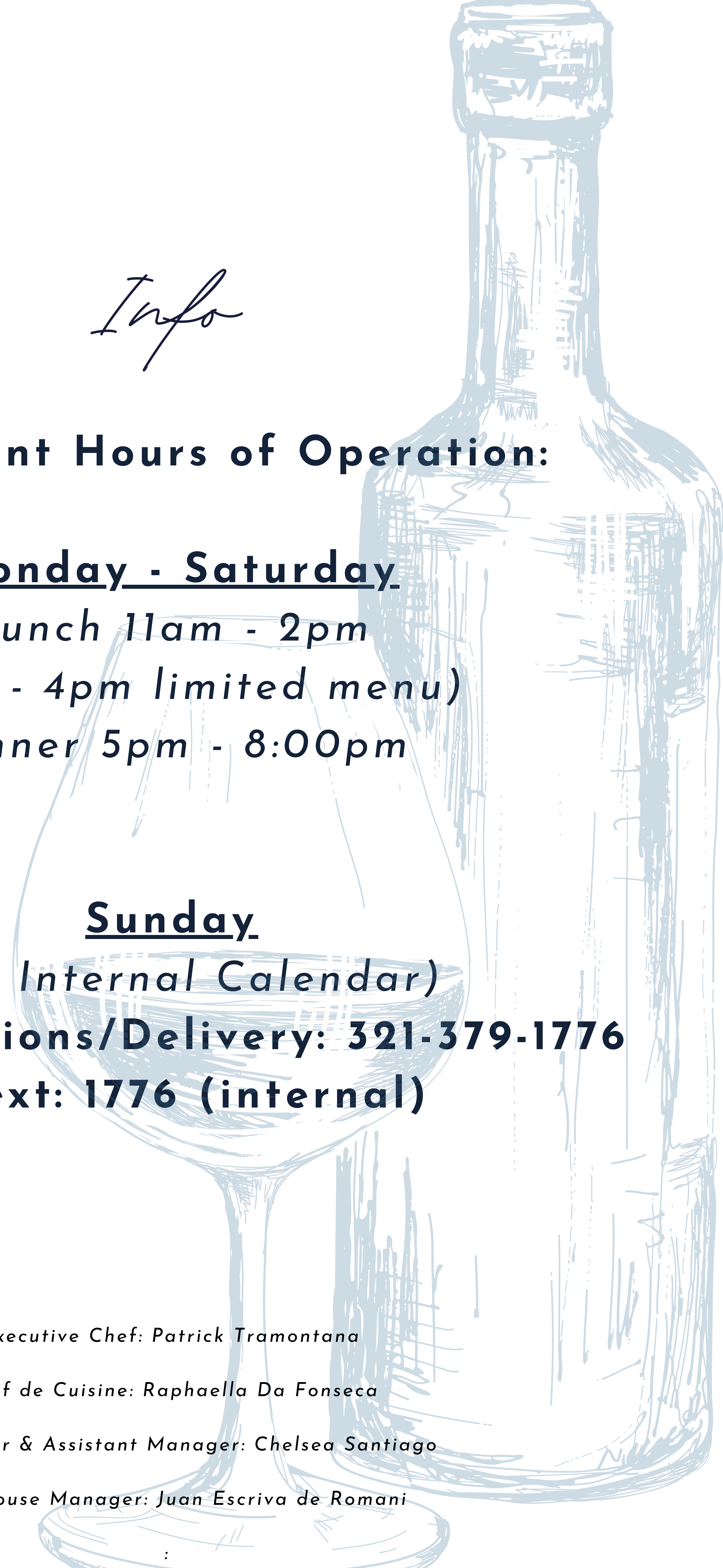
Coffee & Tea 3

Special Tea Selection

Coffee - Colombian Supremo Blend, Decaf

*Nespresso - Espresso, Cappuccino, Latte, Macchiato,
Decaf*





Info

Restaurant Hours of Operation:

Monday - Saturday

Lunch 11am - 2pm

(2pm - 4pm limited menu)

Dinner 5pm - 8:00pm

Sunday

(See Internal Calendar)

**For Reservations/Delivery: 321-379-1776
or ext: 1776 (internal)**

Executive Chef: Patrick Tramontana

Chef de Cuisine: Raphaella Da Fonseca

Sommelier & Assistant Manager: Chelsea Santiago

Clubhouse Manager: Juan Escriva de Romani