



DEEP SIX LOUNGE

APPETIZERS

Coconut Shrimp 19

Deep Fried and Served with a Citrus Horseradish Sauce

Oysters on Half Shell 18 GF

Half Dozen Fresh Oysters, Served with Cocktail Sauce and Horseradish
Each Additional Oyster 3

Spicy Tuna Tacos 19.25

Three Crispy Wonton Tacos with Raw, Spicy Ahi Tuna, Sesame Ginger Slaw, Wasabi Aioli, Wakame Salad and Wasabi Caviar

Shrimp Cocktail 19 GF

Served with Citrus Cocktail Sauce and Lemon

Lobster Cargot 23

Succulent Lobster Meat Cooked in Garlic-Truffle Butter and Romano Cheese, Served with Sliced Baguette

Baked Oysters Rockefeller 25

Six Oysters with Pernod, Bacon and Spinach, Finished with Hollandaise Sauce and Parmesan Cheese

Lobster & Crab Artichoke Dip 22

Lobster, Lump Blue Crab and Artichoke Hearts in a Sherry Cream Sauce, with Romano Cheese and Panko Topping, Served with Crispy Pita

Charcuterie Board 20

Assorted Imported and Domestic Cheese with Prosciutto Di Parma, Salami, Capicola, Marinated Olives, Peppers, Pickled Red Onions, Tomato Jam, and Crostini

Grilled Octopus 23 GF

Marinated Spanish Octopus, Garbanzo Beans, Tomato, Artichokes, Olive Salad, Romesco Sauce, and Basil Coulis

Thai Chili Calamari 19

Asian Slaw with Fried Jalapeños and Sweet Thai Chili Sauce

Black & Blue Tuna 19.25 GF

Yellowfin Tuna, Blackened Rare Sashimi Style, Served with Asian Slaw, Cusabi Sauce and a Soy Caramel Reduction

Coconut Curry Mussels 21

Mussels with Garlic, Shallots, Ginger, and Jalapeño in a Red Curry Coconut Cream Sauce

Mussels Fra Diavolo 21

Mussels with Tomatoes, White Wine, Garlic, and Jalapeño Peppers, Served with Sliced Baguette

Crab Cake 22

Handmade with Lump Crabmeat, Served with a Remoulade Sauce

SOUPS, SALADS & BOWLS

Harbor Salad 15 GF

Baby Greens, Romaine, Pear Tomatoes, Red Onion, Cucumber and Hearts of Palm, Tossed in our Signature Balsamic Dressing

Floribbean Chopped 15.5 GF

Shredded Romaine, Broccoli Slaw, Avocado, Cherry Tomatoes, Mango, Cucumber, Dried Cranberries, Macadamia Nuts, Topped with Feta Cheese and Tossed in a Citrus and Passionfruit Vinaigrette

Bunless Blue Cheese 21 GF

8oz Angus Beef Burger Topped With Blue Cheese Crumbles and Mushrooms, Served Over Baby Greens and Romaine with Pear Tomatoes, Red Onion, Cucumbers and Hearts of Palm, Tossed in our House Balsamic Vinaigrette

Seafood Salad 25

Lobster, Krab, Scallops and Shrimp Salad Served with Arugula and Heirloom Tomatoes

Classic Caesar Salad 14

Crisp Romaine Lettuce Tossed with House Made Caesar Dressing, Croutons and Shaved Grana Padano Cheese

Heirloom & Burrata 22 GF

Creamy Burrata with Heirloom Tomatoes, Fresh Basil, and Olive Oil

Red Pepper & Burrata 25 GF

Creamy Burrata with Roasted Red Peppers, Fresh Basil, and Olive Oil

Ahi Tuna Poke Bowl 22

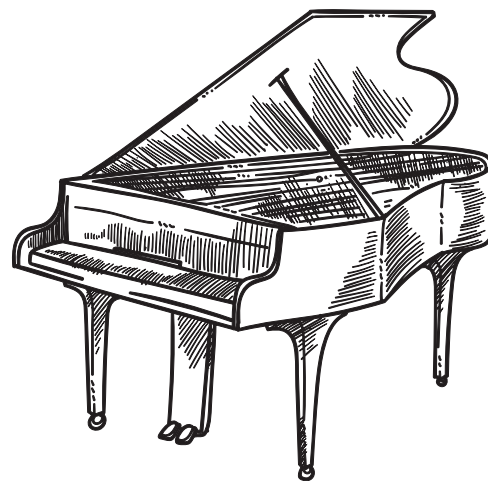
(Tuna is Served Raw in This Dish and Cannot be Cooked)
Ahi Tuna Tossed in our Poke Sauce, Over Asian Slaw, Avocado, Mango, Cucumber, Seaweed, Pickled Red Onion, Ginger and Crispy Edamame, Topped with Sesame Seeds and Green Onion

Mediterranean Bowl 19 GF

Quinoa, Hummus, Tomatoes, Cucumber, Feta Cheese, Red Onions, Artichoke, Olives, Capers and Cilantro Served with Honey Lime Vinaigrette

Quinoa Bowl 19 GF/V

Red Quinoa Salad with Marinated Chickpeas, Roasted Beets, Mandarin Oranges, Artichoke Hearts, and Pickled Onions, Served Over Broccoli Slaw in Citrus Honey Vinaigrette with Toasted Macadamia Nuts



Proteins

(Add To Any Salad)

Grilled or Blackened Chicken 7
Grilled or Blackened Mahi 10
Grilled or Blackened Salmon 11
Grilled or Blackened Shrimp 10
Grilled or Blackened Grouper 15
Black and Blue Rare Tuna 11
8oz Beef Patty 10

Cup 6 Bowl 8 | **Seafood Chowder** | **Navy Bean & Ham** GF | **New England Clam Chowder** | **Tomato Basil Bisque** GF



DEEP SIX LOUNGE

Piano with Rock Lee

TUESDAYS - SUNDAYS AT 5:00PM



FROM THE SEA

Chilean Salmon 40 GF

Baked Salmon with Honey Soy Wasabi and Coconut Jasmine Rice

Pan Seared Sea Scallops 65 GF

A Red Thai Coconut Curry Cream over Sauteed Spinach and Jasmine Rice

Curry Red Snapper 52 GF

Coconut Thai Curry Sauce with Coconut Jasmine Rice, Spinach, and Fresh Cilantro

Baked Stuffed Shrimp 46

Jumbo Shrimp Stuffed with Crabmeat and Baked with Butter and Lemon Juice

Potato Crusted Grouper 55

Gulf Black Grouper Crusted with Shredded Potatoes, Finished with a Creamy Horseradish Sauce

Yellow Fin Ahi Tuna 40 GF

Rare Seared Sesame Crusted Ahi Tuna, Asian Wakame Slaw, Drizzled with Wasabi Aioli and a Soy Caramel Reduction, Topped with Wasabi Caviar

Crab Cake & Lobster Risotto 49

Handmade Crab Cake with Jumbo Lump Crabmeat, Served over a Creamy Lobster and Truffle Butter Risotto

Mahi Francaise 39

Fresh Mahi Battered and Freshly Seared, Topped with Sundried Tomatoes, Capers and Lemon Beurre Blanc

Grouper Oscar 60 GF

Pan Seared Grouper with Asparagus and Lump Crab Meat, Finished with Citrus Hollandaise Sauce

Stuffed Salmon 48 GF

Chilean Salmon Stuffed with Crab Meat, Shrimp and Scallops Finished with Butter, Lemon and White Wine Sauce

FROM THE LAND

New York Strip Steak 48 GF

Grilled Strip Steak, Herb Hotel Butter

Angus Cheeseburger 19

Angus Ground Chuck Burger with House Seasoning, Served with French Fries, a Pickle Spear, and Choice of American, Swiss, Cheddar or Pepper Jack Cheese on a Toasted Sesame Bun
1.5 Each: Bacon, Ham, Fried Egg, Sauteed Onions, Mushrooms, Pickled Jalapenos, Avocado
Substitute for 2.5: French Fries with Fresh Seasonal Fruit or Waffle Cut Sweet Potato Fries

Pan Seared Pork Chop 39 GF

with Balsamic Fig Glaze

Braised Boneless Short Rib 48 GF

Braised Midwestern Boneless Beef Short Rib with Mushrooms, Red Wine Demi-glace

The Mindful Plate 25 GF/V

Asparagus, Grilled Tomato, Sauteed Garlic Spinach, Carrots, and Broccolini, Topped with Balsamic Glaze, Served with Choice of Rice, Potatoes, Pasta, or Edamame Dumplings

Delmonico Steak 55 GF

Hand-Cut Ribeye Steak, Naturally Marbled and Expertly Seasoned and Grilled

PASTA

Grilled Chicken Fettuccine Alfredo 38

Fettuccine With Grilled Chicken And Creamy Parmesan Sauce

Shrimp & Asparagus Scampi 38

Jumbo Shrimp Sauteed with Asparagus, Garlic, Shallots, and White Wine Lemon Butter Sauce, Tossed with Handmade Linguini

Garden Penne 25 GF/V

Brown Rice Penne Pasta with Fresh Seasonal Vegetables, Tossed in Marinara Sauce or Extra Virgin Olive Oil

Fettuccine Bolognese 30

Handmade Fettuccine Tossed with Creamy Tomato and Meat Sauce

ADD ONS

Entrees Only



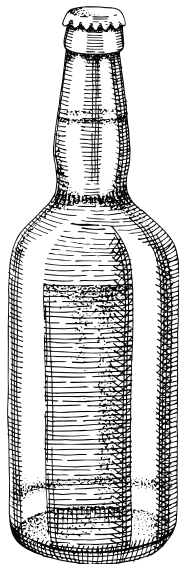
Four Large Shrimp 13 GF | One 6oz Lobster 30 GF

Two Scallops 25 | 3oz Jumbo Lump Crab Cake 18



DEEP SIX LOUNGE

BEER & SELTZER



Domestic Bottle 6

Budweiser
Bud Light
Coors Light
Michelob Ultra
Michelob Ultra ZERO
Miller Lite
Yuengling

Imported Bottle 7

Corona
Corona Light
Heineken
Heineken 0.0.
Modelo Especial
Stella Artois

Local Craft Can

Duke's Brown Ale - Jacksonville 8
Sun King Pachanga - Sarasota 8
Green Bench Postcard Pils - Sarasota 8
Cigar City Jai Alai IPA - Tampa 8
Funky Buddha Floridian Wheat - Ft. Lauderdale 8
Florida Avenue Luminescence IPA - Tampa 8
3 Daughters Beach Blonde Ale - St. Pete 9.5 (16oz)
Athletic N/A IPA 8

Draft

Bud Light, Michelob Ultra, Mango Cart 5
Sun King Keller Haze, Stella Artois, Kona Big Wave 8

Seltzer, Tea & Cider 7

Angry Orchard
NÜTRL | White Claw | Surfside (ask us about our flavors)

WINE

White Wine

Riesling, Schmitt Sohne, "Kabinett", Germany	9
Pinot Grigio, Torresella, Italy	10
Pinot Grigio, Santa Margherita, Italy	17
Sauvignon Blanc, Stoneleigh, New Zealand	11
Sauvignon Blanc, Babich, New Zealand	13
Chardonnay, Angeline, California	10
Chardonnay, St. Francis, California	12
Chardonnay, Chalk Hill, California	15
Rose, Sofia, California	12

Red Wine

Pinot Noir, Martin Ray, Russian River, California	12
Pinot Noir, Juggernaut, California	13
Pinot Noir, King Estate Inscription, Willamette Valley	15
Merlot, Noble Vines, Monterey	10
Malbec, Trivento, Argentina	11
Cabernet Sauvignon, Highlands 41, Paso Robles	12
Cabernet Sauvignon, Black Stallion, North Coast	15
Chianti Classico, Rocco Delle Macie, Tuscany, Italy	12
Red Blend, Ferrari Carano Siena, Sonoma, California	14

Sparkling Splits

Jaume Serra Cristalino, Cava Brut, Spain	12
Zonin, Prosecco Rose, Italy	12
Cantine Maschio, Prosecco, Italy	12
Stella Rosa Moscato D'asti, Italy	9 (gls)

SPECIALTY COCKTAILS

Carajillo 15

El Mayor Reposado Tequila,
Licor 43, Freshly Brewed
Espresso, Nutmeg

The Golden Hour 14

Don Q Gran Reserva Rum,
Coffee Liqueur, Chocolate
Bitters, Orange Bitters

Still Tide 13

Bushmills Irish Whiskey, Grand
Marnier, Sweet Vermouth,
Orange Bitters, Brandied Cherry

Paper Plane 15

Penelope Bourbon, Aperol,
Amaro Nonino and Lemon Juice

The Siesta Cocktail 15

El Mayor Cristalino Añejo Tequila,
Campari, Grapefruit Juice, Lime,
Juice and Agave

The Drift 13

The Botanist Gin, Thatcher's Elderflower
Liqueur, Lime Juice, Agave, Splash
of Soda, Fresh Mint

Midnight Passion Martini 16

360 Vanilla Vodka, JF Haden's Lychee
Liqueur, Passionfruit Puree, Lime Juice,
Sparkling Wine Sidecar

Lime Basilica 13

Chopin Vodka, Muddled Cucumber,
Fresh Basil, Lime Juice, Lemonade

Ember & Rye 14

Rye Whiskey, Lemon Juice, Fresh
Orange Juice, and Grenadine,
Brandied Cherry Garnish

Warm Current 15

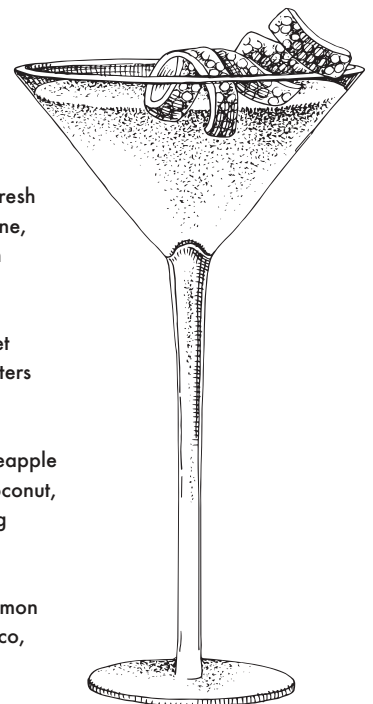
Bourbon, Drambuie, Sweet
Vermouth and Angostura Bitters

Pina Noir 14

Spiced Rum, Coconut Rum, Pineapple
Juice, Lime, Juice, Cream of Coconut,
Angostura Bitters, Nutmeg

Empress 75 14

Empress 1908 Indigo Gin, Lemon
Juice, Simple Syrup, Prosecco,
Lemon Twist



SOFT DRINKS



Standard 3 Pepsi | Diet Pepsi | Ginger Ale | Starry | Dr. Pepper | Iced Tea
Lemonade | Gatorade | Orange | Cranberry | Pineapple | Grapefruit | Bottled Water

Specialty 5 Red Bull | Sugar Free Red Bull | Q Ginger Beer | Q Grapefruit Soda