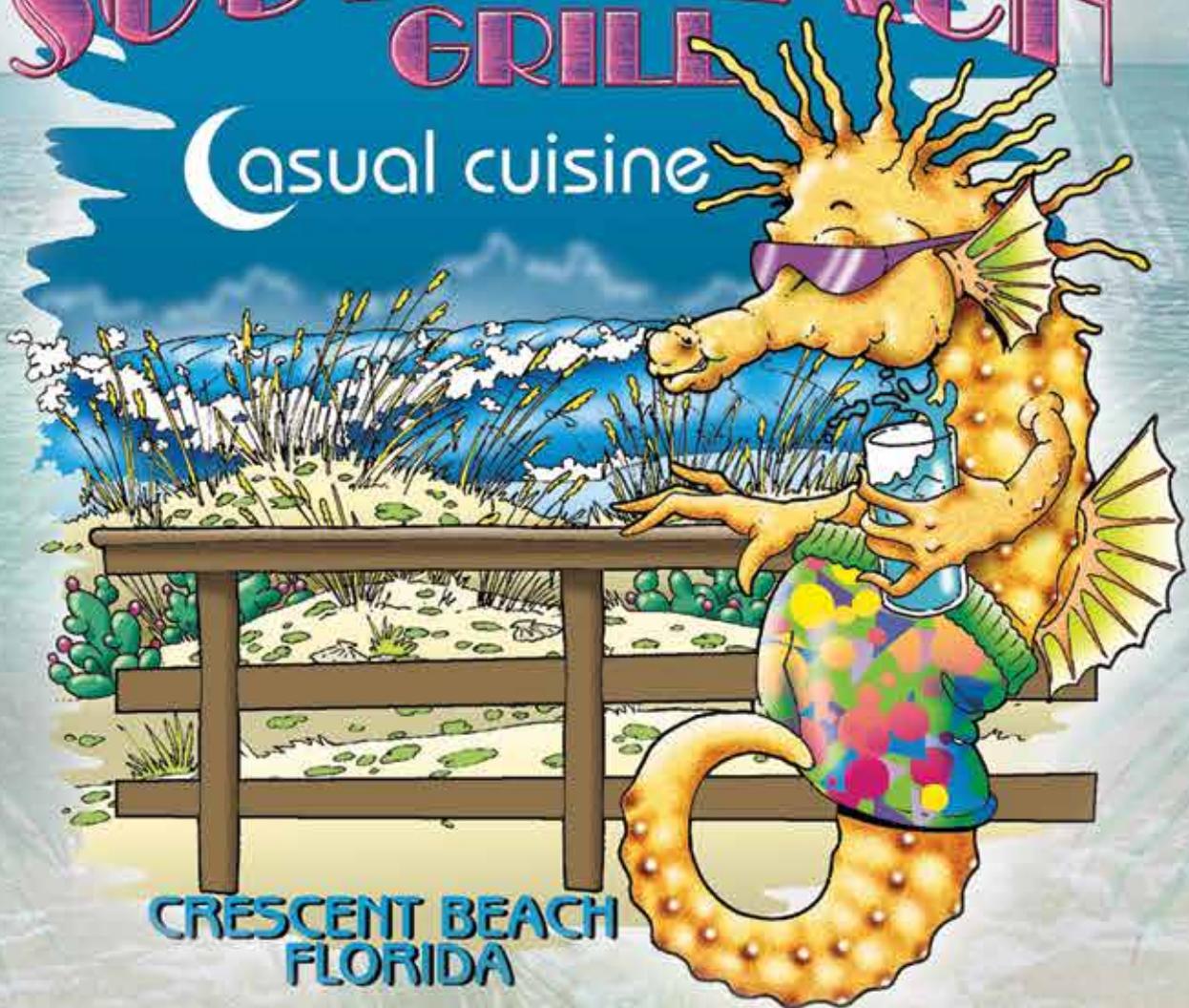


SOUTH BEACH GRILL

Casual cuisine



CRESCENT BEACH
FLORIDA

(904) 471-8700
45 Cubbedge Road
St. Augustine, FL 32080

Hours:

Monday - Thursday 11:00 am - 9:00 pm
Friday 11:00 am - 10:00 pm
Saturday 11:00 am - 10:00 pm
Sunday 11:00 am - 9:00 pm



APPETIZERS

CALAMARI

Fresh calamari lightly fried and garnished with shredded parmesan cheese. Served with marinara. 9.99

CRAB CAKES

Lump blue crab cakes, pan seared and served with house remoulade. 12.99

'Award Winning' CHOWDERS

**Roasted Corn and Blue Crab (white) Cup 3.99 Bowl 6.99
or Minorcan Conch (red) Cup 3.50 Bowl 6.50**

HUMMUS PLATTER

Housemade datil red bean hummus infused with roasted red peppers, garlic and lime juice. Served with pita points. 8.99

MOZZARELLA STICKS

6 sticks fried and served with marinara sauce. 6.99

BLACKENED SHRIMP

Over red beans & rice with horseradish dipping sauce. 7.99

HOT WINGS

Served with celery and bleu cheese. Order of 8, 7.99 Order of 12, 11.99

FRIED GATOR TAIL

Florida gator tail, lightly breaded and fried crispy. Served with key lime wasabi mayo dipping sauce. 12.99

LITTLE NECK CLAMS

Little Neck Clams, sautéed in lemon, garlic, white wine and butter. 10.99

STEAMED SHRIMP

Steamed Local Mayport shrimp served hot or cold (peel & eat style) with cocktail sauce.
1/4 lb. 7.99 • 1/2 lb. 11.99 • Full lb. 21.99

ANGRY MUSSELS

Black mussels poached in white wine fish fumet with garlic and jalepeno peppers (spicy). 1lb..9.99



SALADS

HOUSE SALAD 2.99

CAESAR

Crisp romaine lettuce with creamy caesar dressing, croutons and parmesan cheese. 9.99
with grilled or blackened Chicken 11.99
with grilled or blackened Fish 13.99
with grilled or blackened Shrimp 13.99

CALIFORNIA CLUB SALAD

Mixed greens, vine ripe tomatoes, cucumber, avocado, crumbled bacon & feta cheese. Served with creamy passionfruit dressing. 9.99
with grilled or blackened Chicken 11.99
with grilled or blackened Fish 13.99
with grilled or blackened Shrimp 13.99

BREAKERS SALAD

Mixed greens, candied pecans, raisins, gorgonzola cheese and mango vinaigrette. 9.99
with grilled or blackened Chicken 11.99
with grilled or blackened Fish 13.99
with grilled or blackened Shrimp 13.99

SPINACH SALAD

Fresh baby spinach, cherry tomatoes, toasted almonds, sliced red apple, gorgonzola cheese and red onion. Served with Asian ginger dressing. 9.99
with grilled or blackened Chicken 11.99
with grilled or blackened Fish 13.99
with grilled or blackened Shrimp 13.99

SIDES

Fries 2.50 Black beans & rice 2.99 Cole slaw 1.99 Seasonal Vegetables (sauteed) 2.99
Onion rings 3.75 Pasta salad 2.99 Red beans & Rice 2.99

All items are available for carry out. Warning; we gladly prepare food per your request, but are required by law to inform you that some health risks are associated with food not fully cooked. Please let your server know if you have any food allergies or require a gluten free menu.

BURGERS and SANDWICHES

All burgers and sandwiches served with lettuce, tomato, onion, pickles and french fries
add \$1.00 for cheese or \$1.50 for bacon

HAMBURGER

Fresh hand pressed 1/2 lb ground chuck burger chargrilled. 8.99

CHEESEBURGER

Choice of Swiss, American or Cheddar. 9.99

BLACK & BLEU BURGER

Fresh hand pressed 1/2 lb ground chuck burger chargrilled with house blackening seasonings, gorgonzola cheese & sweet onion jam. 9.99

FISH SANDWICH

Filet of white fish, grilled, blackened or fried. (Other fish available for modest upcharge, ask your server). 12.99

CHICKEN SANDWICH

7 oz. boneless breast, grilled, blackened, fried or buffalo-style. 9.99

SPICY BIRD

Hand carved turkey with melted swiss cheese, bacon, tomatoes and mixed greens. Served with basil mayo, fiery sriracha and French fries. 9.99

BIG KEY WEST FISH SANDWICH

North Atlantic white fish fried to golden perfection & served with key lime-cilantro slaw, vine ripe tomato and wasabi mayo. 11.99



TACOS BURRITOS WRAPS

All wraps and burritos served with a choice of **plain flour, spinach or whole wheat tortilla**

Served with choice of fries, black beans & rice, or pasta salad.

All tacos available with corn tortillas per request.

FISH TACOS

Two soft shell tortillas, loaded with white fish, grilled, blackened or fried with southwestern spices. Served with fresh salsa, cheddar cheese, keylime-cilantro slaw and a side of chipotle sour cream. Includes black beans and rice (Other fish available for modest upcharge, ask your server). 12.99

TURKEY BACON CLUB WRAP

Turkey breast, hickory smoked bacon, romaine lettuce, tomato, cheddar cheese and ranch dressing. 9.99

BLACKENED FISH WRAP

Pan blackened fish, with cajun spices, onions, peppers, mushrooms, rice and garlic butter. **-spicy-** 12.99

STEAK WRAP

Sautéed filet tips with chimichurri, spinach, roasted red pepper and gorgonzola cheese rolled in a jumbo tortilla. 11.99

CALIFORNIA CLUB WRAP

Mixed greens, tomato, cucumber, bacon and avocado with either grilled chicken or shrimp with key lime wasabi aioli. with Chicken 10.99 with Shrimp 12.99

TUNA TACOS

Sushi grade ahi tuna seared rare and stuffed into two soft shell tortillas with Asian sesame slaw & wasabi crema. 14.99

THAI SHRIMP TACOS

Six crispy fried shrimp stuffed with Asian sesame slaw on two soft shell tortillas with sriracha remoulade. 12.99

SOUTH BEACH BURRITO

Chargrilled chicken, shrimp or filet tips stuffed in a 12 inch tortilla with black beans & rice, pico de gallo, shredded cheddar cheese & chipotle sour cream. with Chicken 10.99 with Shrimp 12.99 with Steak 11.99

JERK CHICKEN TACOS

Jamaican jerk chargrilled chicken breast sliced and stuffed into two soft shell tortillas with key lime-cilantro slaw, pineapple, cotija cheese, sweet chili sauce & wasabi crema. 10.99

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SIGNATURE ENTRÉES

Add a house salad 2.99

JAMBALAYA

Traditional Jambalaya with peppers, onions, tomato, garlic, white wine and Andouille sausage with cajun spices served over red beans & rice.

Chicken & sausage 15.99 Seafood with local shrimp, fish, mussels and clams 19.99

FISH & CHIPS

8oz of North Atlantic white fish lightly breaded in our signature mix of corn meal and seasonings. Served with fries, garnished with cole slaw and datil pepper corn bread. 16.99
(Other fish available for modest upcharge, ask your server.)

FISH DINNER YOUR WAY

8oz loin of white fish prepared to your liking.
Choose grilled, blackened, lemon caper sautéed or panko herb pan fried with citrus buerre blanc. Served with seasonal vegetables and house rice. Ask your server about today's catch. 18.99

PAN SEARED SCALLOPS

Large sea scallops seared with a citrus buerre blanc. Served with seasonal vegetables and potato of the day. 25.99

SHRIMP PLATTER

Large local shrimp, lightly breaded in our signature mix of corn meal and seasonings and fried. Served with fries, garnished with coleslaw and datil pepper corn bread.
8 Shrimp 13.99 12 Shrimp 17.99

SEAFOOD COMBO PLATTER

Large local shrimp, North Atlantic white fish, clam strips and a crab cake, lightly breaded in our signature mix of corn meal and seasonings and fried (no substitutions). Served with fries.
Garnished with coleslaw and datil pepper corn bread. 20.99

SIRLOIN STEAK

Hand cut 10oz sirloin grilled to your liking. Topped with a wild mushroom gravy. Served with potato of the day and house vegetable medley. 24.99



HEALTHY BOWLS

Add a house salad 2.99

SOUTH BEACH PASTA

Sun dried tomatoes, artichoke hearts, black olives, mushrooms and cajun spices. Tossed in a sherry cream sauce with penne pasta. 11.99
with Chicken 13.99 with Fish 16.99
with Shrimp 17.99

CANTINA BOWL

Large bowl filled with black beans and rice with sliced avocado, diced onion and Cotija cheese. 9.99
with Chicken 12.99 with Fish 16.99
with Shrimp 17.99

TUNA NACHOS

sushi grade ahi tuna seared rare in a sesame crust over crispy wonton's with Asian sesame slaw. Painted with sweet Thai chili sauce, wasabi crema and brown sugar - soya reduction. 14.99

CRESCENT BEACH VEGETABLE BOWL

Seasonal vegetables, bell pepper, onion simmered in a zesty red coconut curry sauce. Served over house rice. 10.99
with Chicken 13.99 with Fish 16.99
with Shrimp 17.99

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KIDS MENU

(under 12 only please, beverage not included)
All kids menu items served with fries or vegetable medley. (except pasta marinara)



- GRILLED CHEESE** 5.75
- FRIED SHRIMP BASKET** 7.50
- CHICKEN STRIP BASKET** 6.75
- HAMBURGER** 5.75
- FRIED FISH FINGERS** 7.50
- HOTDOG** 5.75

HEALTHY CHOICES

- PASTA MARINARA** 5.75
 - GRILLED FISH** 8.99
 - CHICKEN BREAST** 7.99
- Sub salad for \$1.50 Fresh apple slices .50

DESSERTS

KEY LIME PIE

Light and refreshing taste of limes from the Florida Keys in a velvety custard, with a graham cracker crust. 5.99



PEANUT BUTTER TOWER

A delicious stack of smooth chocolate ganache layered over peanut butter mousse on top of a graham cracker base. 5.99

TRIPLE LAYER CHOCOLATE CAKE

Moist & decadent chocolate cake layered between creamy chocolate fudge. Topped with ganache icing. 5.99



BEVERAGES

COKE, DIET COKE, SPRITE, ROOT BEER, MR. PIBB, LEMONADE, ICED TEA

MILK SHAKES Strawberry, Chocolate, Vanilla 4.50

COFFEE 1.99 **MILK** 1.99 **HOT TEA** 1.99

HAPPY HOUR

MONDAY - FRIDAY 4:30 - 6:00 PM

1/2 Price Draught Beer

\$1 Off Pitcher

1/2 Price glass of House Wine

1/2 Price Well Drinks

No specialty drinks.

DRINK OF THE DAY

SUNDAY - Bloody Mary

MONDAY - South Beach Breeze

TUESDAY - Strawberry Daiquiri

WEDNESDAY - Margaritas

THURSDAY - Piña Colada

FRIDAY - Mango Daiquiri

SATURDAY - Guava Colada

WINE LIST

WHITE

	GLASS	BOTTLE	RED	GLASS	BOTTLE
Caposaldo, <i>Pinot Grigio, Italy</i>	7.50	28.95	Hahn, <i>Pinot Noir, California</i>	8.50	30.95
Banfi, <i>Pinot Grigio, Italy</i>	7.50	28.95	Save Me San Francisco, <i>Merlot, California</i>	7.50	28.95
Castle Rock, <i>Sauvignon Blanc, California</i>	7.50	28.95	Elsa, <i>Malbec, Argentina</i>	8.50	30.95
Clifford Bay, <i>Sauvignon Blanc, New Zealand</i>	7.50	28.95	Sensual, <i>Cabernet Sauvignon, Argentina</i>	7.50	28.95
J. Lohr, <i>Chardonnay, California</i>	8.95	31.95	Cline, <i>Zinfandel, California</i>	7.95	29.95
Kendall Jackson, <i>Chardonnay, California</i>	9.50	32.95	Guenoc, <i>Cabernet Sauvignon, California</i>	7.95	29.95
J. Lohr, <i>Riesling, California</i>	7.50	28.95			
J.P. Chenet Blanc de Blanc, <i>Sparkling Wine, France</i>	7.50	28.95			

HOUSE WINE

CORBETT CANYON

Glass 4.95 1/2 Carafe 9.95 Carafe 16.95

Chardonnay, White Zinfandel, Pinot Grigio, Cabernet Sauvignon and Merlot

BEER

BOTTLE BEER

Bud, Bud Light, Miller Lite,
Coors Light 3.50

Michelob Light, Michelob Ultra 3.95

Yuengling 3.95

DRAFT BEER

Goose Island IPA
Glass 5.50 Pitcher 19.95

Stella Artois
Glass 4.50 Pitcher 15.95

Bud Light
Glass 3.25 Pitcher 10.95

Shocktop, Amberbock
Glass 3.50 Pitcher 11.95

IMPORT BEER

Corona, Corona Light, Heineken 4.50

Sierra Nevada Pale Ale, New Castle, Guinness, Sam Adams,
Blue Moon 4.95

NON-ALCOHOLIC BEER

O'doul's 3.50

SOUTH BEACH FROZEN CLASSICS

FROZEN DAIQUIRIS

All natural fruit puree blended with Light Rum
Strawberry, Mango, Banana or Guava. 6.95

COLADAS

A delicious tropical treat with the taste of coconut and
pineapple. Original Piña, Mango, Strawberry, Kahlua,
Guava or Melon. 6.95

MARGARITAS

Tequila blended with Tropic Natural Infusions Margarita Mix.
Original, Strawberry or Mango. 6.95

SPECIALTY DRINKS

SOUTH BEACH GRILL

GRANDE MARGARITA

1800 Cuervo, Triple Sec, lime juice and Sweet n' Sour
on the rocks or frozen, with a floater of Grand Gala. 10

MANDARIN MANGO CRUSH

All natural Mango in a mix of Absolut Mandarin Vodka and
a splash of cranberry. 7.50

SOUTH BEACH BREEZE

A tropical blend of frozen coconut, pineapple, banana,
orange and rum. 6.95

CLASSIC BLOODY MARY

Absolut Vodka, Major Pete's Bloody Mary Mix and
our famous, home made datil pepper sauce over ice.
Garnished with onion, olive, lime and a celery stick. 6.95

MOJITO

Bacardi, soda water, mint and simple syrup. 6.95

GOOMBAY SMASH

Captain Morgan Rum, Malibu Rum and Peach Schnapps,
shaken with pineapple and orange juice on the rocks.
Topped with a floater of dark rum. 9.50

RUM RUNNER

Light rum, dark rum, banana, blackberry, cranberry,
pineapple and orange juices, with a 151 Float. 8

DRINK SPECIALS

HOUSE INFUSED BLOODY MARY 6

HOUSE MADE RED SANGRIA 6

HOUSE INFUSED VODKA 6

Ask your server or bartender about this week's selection.

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