



## APPETIZERS SALADS

**Conch Chowder**  
*Ciabatta Croutons* \$13

**Pineapple – Sriracha  
Chicken Wings**  
*Bleu Cheese Dressing* \$14

**\*Shrimp Ceviche**  
*Tiger shrimp, avocado salsa,  
citrus juice* \$18

**Barbequed Octopus**  
*Watercress salad &  
mint potato salad* \$17

**Prosciutto Bruschetta**  
*Prosciutto di Parma, goat  
cheese, figs, arugula* \$15

**\*Artisan Cheese &  
Charcuterie Board**  
*Regional crafted cheeses  
and meats served with  
traditional accoutrements  
(2 or 4 guests)* \$22/\$38

**\*Bacon Caesar Salad**  
*Romaine Lettuce, ciabatta croutons,  
local honey glazed bacon* \$14

**Farm Green Salad**  
*Field greens, macerated  
strawberries, pickled watermelon,  
goat cheese, pecans, tropical fruit  
vinaigrette* \$15

**Burrata Caprese**  
*Local tomatoes, burrata cheese, basil  
essence, balsamic* \$16

## VEGGIE

**Roasted Red Beet  
& Miso Cake**  
*Red quinoa, lemon scented  
broccolini, beet butter sauce* \$23

## FISH

**Fish Tacos**  
*Blackened mahi-mahi,  
pineapple salsa, Pico de Gallo,  
avocado puree, cabbage* \$21

**Pan Seared  
Crab Cake**  
*Blistered jalapeno cream  
corn, marinated hearts of palm,  
piquillo pepper coulis* \$33

**\*Blackened  
Salmon**  
*Warm tabbouleh salad,  
heirloom baby carrots,  
cilantro chutney* \$29

**Cast Iron Sea Scallop**  
*Creamy risotto, roasted  
cauliflower, red beet fondue* \$36

**Ridley's Porch  
Fresh Catch**  
*Locally sourced daily,  
we'll let you know* MP

**Ridley's Porch  
Seafood Pasta**  
*Mussels, blue crab, tiger  
shrimp, bacon, garlic,  
spaghetti, fresh  
herbs, toasted baguette*  
\$25

## BEEF & POULTRY

*Select which protein you would enjoy, prepared just the way  
you like it. Blackened, Grilled, Pan Seared or Cooked with  
Peppercorn. Seasoned with our seaside flavors, seared and  
roasted to perfection. Served to order with your choice of side.*

**Organic  
Chicken  
Breast**  
\$29

**9 Oz.  
Iron  
Steak\***  
\$33

**12 Oz.  
New  
York  
Strip\***  
\$35

**Filet  
Mignon\***  
\$36 (6 oz.)  
\$49 (9 oz.)

RARE - Red, Cold Center MED. RARE - Red, Warm Center MEDIUM - Red, Hot Center

## PICK YOUR: SAUCE & SIDE

### SAUCE

*Port Wine*

*Béarnaise*

*Chimichurri*

*House made Steak Sauce*

*Citrus Beurre Blanc*

### SIDE

*(Order an additional Side for \$6)*

*Rustic Red Bliss  
Mashed Potato*

*Onion Rings*

*Garlic Steak Fries*

*Creamed Spinach*

*Steamed  
Brocolini*

*Asparagus*

*Lobster Mac  
& Cheese  
(Add \$3)*

## ENHANCEMENTS

*Shrimp Skewer \$13 / Scallops \$16 / Crab Cake \$18*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

20% Gratuity will be added to parties of six (6) or larger.

# APPETIZERS & SALADS

**Conch Chowder**  
*Ciabatta croutons* \$13

**Pineapple – Sriracha Chicken Wings**  
*Bleu Cheese Dressing* \$14

**\*Shrimp Ceviche**  
*Tiger shrimp, avocado salsa, citrus juice* \$18

**Quesadilla**  
*Jack Cheese, roasted peppers and onions, salsa, lime crema* \$11

—Add Chicken \$4  
 —Add Steak \$9  
 —Add Lobster \$13

**Prosciutto Bruschetta**  
*Prosciutto di Parma, goat cheese, figs, arugula* \$15

**\*Bacon Caesar Salad**  
*Romaine lettuce, ciabatta croutons, local honey glazed bacon* \$14

**Farm Green Salad**  
*Field greens, macerated strawberries, pickled watermelon, goat cheese, pecans, tropical fruit vinaigrette* \$15

**Burrata Caprese**  
*Local tomatoes, burrata cheese, basil essence, balsamic* \$16

## SALAD ENHANCEMENTS

**Organic Chicken Breast**  
*Herb marinated* \$10

**Coconut Fried Shrimp**  
*Lightly fried coconut* \$13

**Shrimp Skewer**  
*The Ritz-Carlton Honey orange glaze* \$13

**\*Atlantic Salmon/ Mahi- Mahi**  
*Blackened or grilled* \$14

**\*Iron Steak**  
*Grilled & sliced* \$15

# SANDWICHES

*Choice of: French Fries, Tortilla Chips or Fresh Fruit Salad*

**Roasted Chicken Salad Wrap**  
*Local greens, tomatoes, dried pineapple* \$16

**Cuban Sandwich**  
*Pork belly, ham, Swiss cheese, butter pickles* \$17

**Steak Sandwich**  
*Shaved Rib Eye Steak, Sautéed peppers & onions, provolone cheese* \$19

**Red Beet Veggie Burger**  
*Bibb lettuce, avocado, heirloom tomato, pepper jack cheese* \$16

**\*Black Angus Burger**  
*Choice of cheese, lettuce, tomato, onions, brioche bun* \$18

**Crab Cake Sandwich**  
*Crispy shallots, tropical tartar sauce, arugula* \$21

**Fish Tacos**  
*Blackened mahi-mahi, pineapple salsa, Pico de Gallo, avocado puree, cabbage* \$19

**\*Blackened Salmon Sandwich**  
*Citrus aioli, local tomatoes, bibb lettuce* \$18

## SANDWICH ENHANCEMENTS \$3

*Sautéed Onions / Smoked Bacon / Avocado / Sautéed Mushrooms*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

2.0% Gratuity will be added to parties of six (6) or larger.