

MAINSTAY MENU

APPETIZERS

CHIPS AND QUESO \$12

CHIPS AND PICO \$11

SMOKED FISH DIP \$18

Served with tortilla chips, pickled jalapenos.

BUFFALO SHRIMP \$18

BOOM BOOM SHRIMP \$ 18

Crispy fried shrimp, tossed in our creamy Tai chili BOOM BOOM sauce.

CRAB CAKES \$18

Two crab cakes. House made jalapeno aioli drizzle.

WINGS MP

8 Wings. Traditional Buffalo, or Garlic Parm.

SOUTHWEST EGGROLLS \$18

Spiced black beans, cilantro corn, chicken, cheddar, cream cheese.

FRIED PICKLE EGGROLLS \$17

Dill pickle, cheddar jack blend, house made ranch.

MAINSTAY FRIES \$17

Topped with melted cheese, bacon, diced jalapeno, and scallions. House made ranch.

CONCH FRITTERS \$19

Served with our Million Island dip.

PEEL AND EAT SHRIMP MP

½ Pound, served with cocktail sauce.

SALADS & BOWLS

SOUTHWEST SALAD \$14

Romaine, tomatoes, cilantro corn, spiced beans, cotija cheese. Honey chipotle vinaigrette. Add chicken \$9, shrimp \$9, mahi \$10, grouper MP

BEANS & RICE BOWL \$15

Topped with red onion, served with Pico De Gallo. Add chicken \$9, shrimp \$9, mahi \$10, grouper MP

GARDEN SALAD \$14

Romaine, tomatoes, onions, cucumbers, carrots, cheese. Add chicken \$9, shrimp \$9, mahi \$10, grouper MP

SOUTHWEST CLAM CHOWDER

House made, New England style, with fresh chipotle, cilantro garlic corn. Cup \$9, Bowl \$14

HANDHELDS SERVED WITH SEASONED FRIES

MAHI MAHI REUBEN \$24

Marble rye, sauerkraut, Swiss Cheese, blackened Mahi, million island.

GROUPE REUBEN MP

Marble rye, sauerkraut, swiss cheese, blackened grouper, million island.

MAHI MAHI SANDWICH \$23

Grilled, blackened, or fried, LTO, Brioche Bun.

GROUPE SANDWICH MP

Grilled, blackened, or fried, LTO, Brioche Bun.

SMASH BURGER

Single patty \$18, Double patty \$22, LTO, Brioche bun.

ISLAND PATTY MELT \$21

Marble rye, single patty, Swiss, grilled onion, island sauce.

CRAB CAKE BLT \$23

Lettuce, tomato, bacon, jalapeno aioli, Brioche bun. Add American, Swiss, or Cheddar \$2.

ISLAND FAMOUS PHILLY \$21

Amarosa roll, sirloin steak, American cheese, grilled onions and mushrooms.

BASKETS SERVED WITH SEASONED FRIES AND SLAW

MAHI \$23

Grilled, blackened, or fried, served with tartar sauce.

GROUPE MP

Grilled, blackened, or fried, served with tartar sauce.

CRAB CAKES \$24

Two crab cakes, jalapeno aioli drizzle.

SHRIMP \$21

Grilled, blackened, fried, or BOOM BOOM served with cocktail.

CHICKEN \$20

Golden crispy chicken. Served with house made ranch.

TACOS & QUESADILLAS TACOS SERVED WITH BLACK BEANS & RICE

SOUTHWEST QUESADILLA \$19

Grilled chicken, spiced black beans, cilantro corn, served with sour cream & pico.

BUFFALO QUESADILLA \$19

Grilled chicken, blue cheese crumbles, buffalo, served w/ celery + Blue Cheese.

CHIMICHURRI GROUPE TACOS MP

Blackened grouper, Cilantro cabbage slaw, drizzled with chimichurri aioli and topped with cotija cheese.

MAHI TACOS \$23

Grilled, blackened, or fried, lettuce, tomato. House made jalapeno aioli. SUB Grouper MP

BOOM BOOM SHRIMP TACOS \$22

Crispy fried shrimp, cilantro cabbage slaw, house made creamy BOOM BOOM sauce.

SHRIMP TACOS \$22

Grilled, blackened, or fried, lettuce, tomato. House made jalapeno aioli. SUB Grouper MP



BARNACLE'S BAR

AVAILABLE
IN 16oz,
20oz SOUVENIER
CUP, DOUBLE
FUN BUCKET

PAINKILLER

WICKED DOLPHIN SPICED RUM, PINEAPPLE,
ORANGE, COCONUT, NUTMEG, PUSSEY'S FLOATER

THE CADILAC

CLASSIC MARGARITA WITH PREMIUM TEQUILA,
FRESH LIME JUICE, FINISHED WITH GRAND MARNIER, SALT RIM

CAPTIVA BREEZE

WICKED DOLPHIN MANGO, CRYSTAL, BLACK RUM, PINEAPPLE, OJ, GRENADINE

PINEAPPLE JALAPENO MARGARITA

CLASSIC MARGARITA WITH PINEAPPLE, FRESH SLICED JALAPENO, TAJIN RIM

MIAMI VICE

WICKED DOLPHIN RUM, FROZEN PINA COLADA MEETS STRAWBERRY DACQUIRI

TIPSY DOLPHIN

CLASSIC MOJITO WITH FRESH MINT AND A WATERMELON TWIST

COCONUT MOJITO

CLASSIC MOJITO WITH FRESH MINT, AND WICKED DOLPHIN COCONUT RUM

PINE ISLAND SOUND SUNRISE

WICKED DOLPHIN MANGO DAIQUIRI, OVER COCONUT, DARK RUM FLOAT

MARINERS MAI TAI

WICKED DOLPHIN VANILLA RUM, ORANGE CURACAO, ORGEAT
SYRUP, LIME, PINEAPPLE, WICKED BLACK RUM FLOAT

MAINSTAY MARY SEASONAL

TITO'S, HOUSE MADE BLOODY MARY MIX, TOPPED WITH CELERY, BACON,
CONCH FRITTER, PEEL AND EAT SHRIMP, TAJIN RIM

BEER

BUSCH LIGHT
MICHELOB ULTRA
COORS LIGHT
MILLER LITE

CORONA EXTRA
HEINEKEN 00
CHANNEL
MARKER IPA

KONA BIG WAVE
LANDSHARK LAGER
NUTRL
SURFSIDE