

BUOY'S

Bar And Grill

DINNER MENU

Served Daily from 5pm - Close

SHARED PLATES

EGGPLANT CAPRESE STACK

Flash Fried Eggplant -
Fresh Mozzarella - Fresh Basil -
Marinated Tomatoes -
Balsamic Glaze 15

CRAB CAKES

Fresh Lump Blue Crab -
Mango Puree - Mango Salad 18

STICKY PORK BELLY

Celery Root Puree - Char Siu Glaze -
Pickled Fresno's - Toasted Sesame 14

THAI CURRY MUSSELS

PEI Mussels - Spicy Thai Curry Broth -
Fresh Lime - Cilantro 16

CHILLED GULF SHRIMP

Jumbo Shrimp - Yuzu
Cocktail Vinaigrette 13

** TUNA TRIO

Togarashi Seared - Korean Poke -
Spicy Tuna - Edamame - Guac 18

BUOY SHRIMP

Crispy Shrimp - Sweet and Spicy
Buoy Sauce - Pickled Fennel 15

** RAW OYSTERS

Fresh Selections Daily MKT

KUNG PAO CALAMARI

Carrots - Cashews - Hot Chiles -
Sweet and Spicy Sauce 15

CEVICHE

Local Catch - Shrimp - Tuna -
Scallops - Avocado - Citrus 19

GUACAMOLE

Hass Avocados - Cilantro - Fresh
Lime - Pico - House Made Chips 15

GARDEN FRESH SALADS

Add a protein to your Entrée Salad
Chicken 7 / Shrimp 8 / Grouper MKT / Steak 16

BUOYS HOUSE SALAD

Mixed Greens - Cucumber - Tomato - Croutons - Onion -
Candied Walnuts - White Balsamic Vinaigrette 13

AVOCADO BEET SALAD

Roasted Beets - Avocado - Shaved Parmesan -
Spring Mix - Berry Vinaigrette 15

ROASTED POBLANO CAESAR

Romaine - Croutons - Parmesan - Roasted Poblano - Caesar 12

TROPICAL SALAD

Mixed Greens - Pineapple - Strawberries - Candied Walnuts -
Toasted Coconut - Berry Vinaigrette 15

** TOGARASHI SEARED TUNA SALAD

Mango - Red Onion - Avocado - Red Peppers -
Crispy Wonton - Sesame Ginger Dressing 21



LAND

CHIMICHURRI SKIRT STEAK

Sweet Plantains - Roasted Veg - Chimichurri 28

FILET MIGNON

6oz Center Cut - Boursin Mash -
Seasonal Veg - Peppercorn Cream 36

DOUBLE BONE PORK CHOP

Garlic Chile Glaze - Wasabi Mash -
Snap Peas - Red Peppers 28

CARNE ASADA SANDWICH

Marinated Skirt Steak - Pickled Veg -
Cucumber - Cilantro - Chile Mayo 18

ROASTED HALF CHICKEN

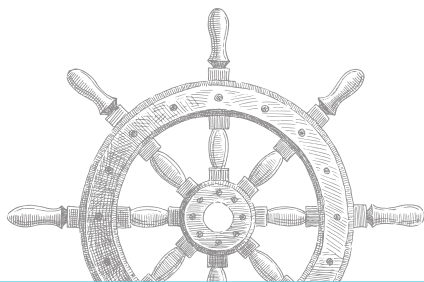
Sweet Pineapple Chili Sauce - Mash Potatoes -
Green Beans 26

BRAISED SHORT RIB

Boursin infused Mash Potatoes - Asparagus -
Cabernet Demi-Glace - Gremolata 30

SRIRACHA BACON BURGER

Candied Sriracha Bacon - Muenster Cheese -
Lettuce - Tomato - Onion - Pickle 17



Always Fresh

SEA

Always Local

LOCAL CATCH

Fresh Catch - Chefs Pairing MKT

SEAFOOD DIAVLO PASTA

Grouper - Fresh Catch - Shrimp - Calamari -
Mussels - Scallops - Spicy Pesto - Linguini 28

FLORIDA GULF GROUPE

Coconut Rice - Green Beans -
Citrus Butter - Fruit Salsa MKT

FISH & CHIPS

Fresh Grouper - Hand Cut Fries - Roasted Corn and
Poblano Hush Puppies - Tropical Slaw MKT

BANANA CRUSTED MAHI

Banana Crusted - Snap Peas - Red Peppers -
Carrots - Red Curry Sauce MKT

WHOLE YELLOW TAIL SNAPPER

Whole Fish Fried Crisp - Thai Mango Sauce -
Green Beans - Coconut Rice MKT

LOBSTER & SHRIMP PASTA

Maine Lobster Tail - Shrimp - Portobello -
Asparagus - Brandy Cream 33

SHRIMP & GRITS

Blackened Shrimp - Fire Roasted Tomatoes -
Aged White Cheddar - Stone Ground Grits 25

GROUPE SANDWICH

Grilled or Blackened - Tartar -
Lettuce - Tomato MKT

MAINE LOBSTER ROLL

Butter Poached - Fresh Herb Mayo -
Buttered Roll MKT

PREMIUM SIDES

ASPARAGUS - 8

TRUFFLE FRIES - 12

SAUTEED SPINACH - 8

HONEY BACON

BRUSSELS - 9

PLANTAIN MASHED

POTATOES - 8

SIGNATURE SIDES

BOURSIN MASHED

POTATOES - 6

TROPICAL SLAW - 5

CAESAR or
SIDE SALAD - 6

HAND CUT FRIES - 7

COCONUT RICE - 5

GREEN BEANS - 7

HOUSE MADE DESSERTS

COCONUT CHEESE CAKE

FRESH FRUIT SORBET

UPSIDE DOWN PINEAPPLE CAKE

KEY LIME PIE



= RAW ITEMS

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. ©US Foods Menu 2024 (3746008)