

Appetizers

BEEF TENDERLOIN SLIDERS 16

Blackened Medallions served with house made California compote, arugula and garlic boursin cheese, served on sweet Hawaiian rolls

CALAMARI 15

Dusted in flour and tossed with our signature seasoning and sliced cherry peppers, served with warm marinara sauce

SOPHIA'S WINGS 15

8 wings tossed in your choice of mild, hot, sweet garlic or dry rubbed

JUMBO PRETZEL 13

Served with house made beer cheese sauce

COCONUT SHRIMP 15

Served with house made pina colada sauce

GYRO EGG ROLLS 14

Stuffed with beef, lamb, feta cheese, kalamata olives and roasted red peppers

TACO TRIO 17/15

Mahi or chicken, grilled, blackened or fried, jicama slaw, honey cilantro vinaigrette and mango salsa

SMOKED FISH DIP 16

Locally sourced mahi dip, served with tomatoes, jalapenos, and warm garlic chili naan chips

HAND BREADED CHICKEN TENDERS 12

Choice of sauce, tossed or on the side

JALAPENO BRISKET SMOKED SAUSAGE 12

Jalapeno and burnt ends smoked sausage served with a creamy cucumber dill sauce

ROASTED PEPPER, LEMON AND GARLIC HUMMUS 14

Freshly made in house hummus served with celery, carrot sticks, cucumber spears, garlic chili naan chips

Wood Grilled Flatbreads

CLASSIC MOZZARELLA FLATBREAD 16

Fresh mozzarella, fresh basil, and roasted garlic

FILET TENDERLOIN FLATBREAD 22

Grilled tenderloin, cremini and shiitake mushrooms, gorgonzola, mozzarella, roasted garlic and chives

BURNT ENDS SAUSAGE FLATBREAD 19

Jalapeno stuffed smoked sausage, mozzarella, and shaved parmesan

BRUSCHETTA FLATBREAD 18

House made bruschetta and fresh mozzarella drizzled with balsamic glaze

SHRIMP PESTO FLATBREAD 18

Grape tomatoes, pesto sauce, mozzarella, and shaved parmesan

Raw Bar

***BLUE POINTE OYSTERS** 18/36

Half or Full Dozen, freshly shucked and served on the half shell with tabasco, mignonette, cocktail sauce

JUMBO SHRIMP COCKTAIL 17

Served with a sweet citrus cocktail sauce

COLOSSAL BLUE CRAB MARTINI 22

Served with a sweet citrus cocktail and creole dijon mustard sauce

***AHI TUNA POKE PLATTER** 16

Tropical pineapple soy marinated, wakame, wasabi, pickled ginger and wonton chips

***COBIA CEVICHE** 17

Marinated in citrus juices, tossed with fresh tomato, cucumber, red onion, avocado, wonton chips

CRUNCHY BLUE CRAB SUSHI ROLL 24

Blue crab, carrots, red peppers, cream cheese, rolled with toasted Japanese bread crumbs, creole dijon mustard sauce

SPICY LOBSTER SUSHI ROLL 30

Cold water lobster tail, chives, cucumber and avocado with sushi rice drizzled with siracha mayo sauce

***THE TOWER** 70

Blue Pointe oysters, jumbo shrimp cocktail, colossal crab, marinated ahi tuna and chilled lobster

***SOPHIA'S SEAFOOD TOWER** 140

Jumbo shrimp, blue pointe oysters, marinated ahi tuna, colossal blue crab chunks, cobia ceviche, spicy lobster roll, crunchy crab roll and chilled lobster tail

Soup / Salad

LOBSTER AND CRAB BISQUE 12

House made with sherry and topped with lobster, crab and chives

SANDBAR SALAD 19

Blackened mahi on a bed of arugula with avocado, crumbled bacon, feta cheese, plantains, mango salsa and key lime dressing

BEEF TENDERLOIN SALAD 24

Blended greens, grape tomato, cucumber, bacon, avocado, gorgonzola cheese and red onion served with choice of dressing

PISTACHIO GOAT CHEESE SALAD 16

Blended greens, roasted red pepper, kalamata olives, sundried cranberries, candied sweet potato

ICEBERG WEDGE 16

Crisp iceberg, crumbled gorgonzola, creamy blue cheese dressing and bacon with a balsamic glaze drizzle

HOUSE OR CAESAR SALAD

Small 6 Large 10

ADD

chicken 6, mahi 8, tenderloin 12, grouper 10, shrimp 7

Handhelds

All handhelds are served with your choice of a side

THE CHICKEN SANDWICH 18

Grilled, blackened or fried and topped with jicama slaw, bread and butter pickles and tzatziki sauce or buffalo style

CRAB CAKE SANDWICH 19

Maryland 6oz crab cake with arugula, tomato and creole dijon mustard sauce

LOBSTER ROLL 34

Cold water lobster meat with celery and our own sauce, served on 2 new england style buns

GROUPE SANDWICH 21

Blackened or fried, served with lettuce, tomato and red onion

***AHI TUNA WRAP** 18

Tropical pineapple soy marinated, lettuce, tomato, avocado served with sweet chili sauce and wasabi aioli

MAHI SANDWICH 17

Grilled, blackened or fried, served with lettuce, tomato and red onion.

Burgers

All burgers are served with your choice of a side

CLASSIC BURGER 17

8 oz chuck, brisket, short rib specialty blend, lettuce, tomato, red onion and your choice of american, cheddar, pepper jack, or swiss

BRANDY MUSHROOM BURGER 18

8 oz chuck, brisket, short rib blend, lettuce, tomato, red onion topped with sauteed mushrooms, gorgonzola, bacon and brandy sauce

SMASH ATTACK 18

Two 4 oz patties, cheddar, american cheese, shredded lettuce, tomato and onion, bread and butter pickles, house made smash'n sauce

SURF AND TURF BURGER 28

8 oz burger topped with lobster meat and lobster bisque, lettuce, tomato, red onion, choice of cheese

SPINACH WRAPPED VEGGIE BURGER 16

Beyond burger wrapped in lettuce, topped with avocado and bruschetta

Entrées

All entrées are served with your choice of 2 sides

16 OZ GRILLED RIBEYE 44

Center cut, grilled and garlic butter coin

CENTER CUT FILET MIGNON 48

Center cut 8 oz seasoned and finished with garlic butter coin

LOBSTER TAIL / TWIN TAILS 29/46

6 oz cold water lobster tails, served with drawn butter

SURF AND TURF 62

Center cut 8 oz filet served with a 6 oz cold water lobster tail

SEARED SCALLOPS 40

Pan seared U10 scallops with a California compote and topped with lemon beurre blanc sauce

CENTER CUT PORK LOIN CHOP 29

Juicy pork chop charbroiled and topped with California compote

SWEET POTATO ENCRUSTED GROUPE 35

Served on garlic wilted arugula and topped with cilantro vinaigrette

HERB SEARED SWORDFISH 38

Basil, cilantro and peppercorns and served with a warm brandy glaze

YELLOWTAIL SNAPPER 32

Pistachio encrusted yellowtail snapper drizzled with balsamic glaze

SOPHIA'S CRAB CAKES 35

Twin Maryland crab cakes served with a creole dijon mustard sauce

GRILLED PORTOBELLO MUSHROOM 24

Grilled Portobello mushroom marinated in key lime vinaigrette topped with roasted red peppers, on a bed of arugula

SOPHIA'S CHICKEN PICCATA 28

Sautéed twin chicken breasts with capers and lemon butter sauce

CAJUN SHRIMP & SAUSAGE PASTA 27

Blackened shrimp and burnt end sausage sautéed with shallots, garlic, marinara and cream tossed with fettuccini and topped with parmesan

ROASTED DUCK 32

Roasted bone in duck with a sweet Thai chili glaze

Sides 7

COCONUT JASMINE RICE, GRILLED ASPARAGUS, ROASTED RED POTATOES, CRISPY FRIES, SWEET POTATO FRIES, SWEET PLANTAINS, GARLIC BROCCOLI

* Denotes Raw Items Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Share Charge \$5

20% Gratuity will be added to Parties of 6 or more