

## 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** 17

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 NACHOS** 16

Tropical pineapple soy marinated tuna and cabbage blend, served over wonton chips with wasabi and siracha aioli

### **\*SHRIMP CEVICHE** 16

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 served buffalo style

### **CRAB CAKE SANDWICH** 19

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

### **LOBSTER ROLL** 34

Cold water lobster meat with celery and tossed in 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 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 served in a spinach wrap topped with avocado, lettuce and bruschetta

## Entrées

All entrées are served with your choice of 2 sides

### **16 OZ GRILLED RIBEYE** 44

Center cut, grilled and served with garlic butter

### **CENTER CUT FILET MIGNON** 48

Center cut 8 oz seasoned and finished with garlic butter

### **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 with a 6 oz cold water lobster tail

### **SEARED SCALLOPS** 40

Pan seared sea scallops with our California compote and topped with lemon beurre blanc sauce

### **TOMAHAWK PORK CHOP** 33

Dry aged bone in pork chop charbroiled and topped with our California compote

### **SWEET POTATO ENCRUSTED GROUPE** 35

Served on garlic wilted arugula and topped with our 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

### **ROASTED DUCK** 32

Roasted bone in duck with a sweet Thai chili glaze

## Pastas

### **SOPHIA'S CHICKEN PICCATA** 28

Sautéed twin chicken breasts with capers and lemon butter sauce served over fettuccini

### **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

## Sides 7

**GRILLED ASPARAGUS, MASHED POTATOES, CRISPY FRIES, SWEET POTATO FRIES, SWEET PLANTAINS, GARLIC BROCCOLI, TRUFFLE FRIES**

\* 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

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