



Appetizers

SAGANAKI 16

Traditional Greek cheese pan-seared, then flambéed table side with pita bread and fresh fruit

FRIED SHRIMP 17

Tempura fried shrimp tossed in our voodoo sauce

SEARED AHI TUNA 19

Sushi grade ahi tuna flash seared with seaweed, ginger, ponzu and wasabi aioli on the side

TORCHED EGG ROLLS

Ask your server for todays selections

SHRIMP POPPERS 17

Our twist on a jalapeño popper, but with shrimp

GULF PEEL AND EAT SHRIMP

Chilled and served with cocktail or try them steamed with drawn butter 1/2 LB 17 | 1 LB 24

JUMBO CHICKEN WINGS 17

Traditional Hot | Hot and Crabby | Mild | Garlic Parm Sweet and Spicy Chili | BBQ | Torched Bourbon BBQ Dry Rubs - Old Bay | Cajun | Lemon Pepper Served with celery, carrots & bleu cheese

CRISPY ONION RINGS 11

Hand cut thick onion rings, hand battered

OMG PRETZEL 15

A JUMBO soft pretzel served with cheese sauce

FRESH FRIED CALAMARI 17

Flown in from our friends up North, hand breaded and fried, served with marinara

Salads

Torched Tropical Fresh 16

Fresh baby greens, cucumber & red onion rings with fresh fruit, candied pecans and bleu cheese crumbles

Pine Island Cobb 16

Fresh baby greens, tomato, cucumber, red onion rings, hard boiled egg, avocado, bacon bits and bleu cheese crumbles

Chef Salad 16

Mixed greens, ham, turkey, hard boiled egg, tomatoes, mozzarella cheese, cucumber and red onion rings

Caesar Salad 15

Romaine lettuce, parmesan cheese and crutons

Add Protein

Chicken 6 | Shrimp 7 | Mahi 7
Salmon 7 | Steak 8 | Tuna 9

Sandwiches

Sandwiches served with fries or coleslaw

Baja California Wrap 18

Grilled chicken wrapped up with bacon, guacamole, jack cheese, lettuce, tomato, onion and creamy garlic aioli

Classic Reuben Melt 17

Lean corned beef piled high with kraut, 1000 island, melted Swiss on marbled rye | Make it a fish reuben add 4

Philly Cheesesteak 18

Shaved fresh ribeye grilled with peppers and onions. Served on a French roll and topped with cheese sauce
Add fresh mushrooms 1.50

Fresh Fish Sandwich 18

Atlantic mahi mahi served grilled, blackened or fried Served on a brioche bun with lettuce, tomato, onion and a side of tartar | Make it grouper add 5

Ultimate Grilled Cheese 16

A traditional grilled cheese kicked up with bacon, tomato, provolone, American and Swiss cheese

Torched Chicken Sliders 17

Three fried chicken sliders tossed in voodoo sauce and topped with pepper jack cheese

Naw'leans Bayou Wrap 17

Blackened shrimp wrapped up with fried onion crisps, shredded jack cheese, lettuce, tomato, onion and spicy aioli

COCONUT FRIED SHRIMP 16

Sweet coconut panko coated shrimp fried and served with mandarin orange sauce

SPINACH ARTECHOKE DIP 15

Combination of fresh artichokes, spinach and creamy cheese blend | Choice of flour or corn chips

POT STICKERS 17

Six seared or steamed chicken pot stickers with sweet ginger dipping sauce

NACHOS 14

Corn or flour chips topped with cheddar jack and queso cheeses, lettuce tomato and red onion with sour cream and salsa

Add guac 1 | Chicken or beef 5 | Steak, shrimp or tuna 7

SIGNATURE BRUSSEL SPROUTS 17

Fresh brussel sprouts roasted, then pan finished in a honey-butter glaze, with bacon bits, caramelized onions, and topped with bleu cheese crumbles & candied pecans Ask to make them SPICY!



ANDOUILLE SAUSAGE 17

Andouille sausage on a bed of onions and peppers. Flambéed table side, served with pita bread

MUSSELS 18

1LB Fresh steamed mussels in your choice of garlic and white wine or house marinara sauce with garlic bread for dipping

B.Y.O.B. Burgers 17

Fresh hand-pattied angus burger fresh never frozen with lettuce, tomato and onion & your choice of cheese American, cheddar, provolone, pepper jack, Swiss or bleu cheese crumbles

Sub chicken or black bean patty for 2
Burgers served with fries or coleslaw

Add Ons

Grilled Onion 1.5	Avocado 2
Fried Onion Crisps 1	Jalapeños 1.5
Pickle Planks 1	Sautéed Mushrooms 1.5
Pineapple 1	Bacon 1.5
Sauerkraut 1	Egg 1.5
	Guacamole 2
	Extra Patty 3
	Pulled Pork 3
	Shaved Ham 3

Gulf Stream Tuna Wrap 19

Seared Ahi tuna wrapped up with wakame seaweed, guacamole, lettuce, tomato and onion with a spicy wasabi aioli

Crunchy Steakhouse Wrap 19

Shaved ribeye wrapped up with jack cheese, lettuce, tomato, fried onion crisps and horseradish cream sauce

Crispy Italian Wrap 18

Parmesan crusted tortilla wrapped around salami, pepperoni, ham, provolone, lettuce, tomato, onion, banana peppers and Italian dressing

Pulled Pork 17

House smoked pulled pork topped with coleslaw and a BBQ drizzle served on a brioche bun

Cuban 17

Pork, ham, Swiss cheese and pickle planks topped with mustard aioli and grill pressed

Chickano 17

Grilled chicken breast diced, onions and peppers tossed with a sweet chili sauce and pepper jack cheese, served in a french roll and grill pressed

Tacos

Flour or corn soft shell served with black beans and rice

CHICKEN OR BEEF 15

Made traditionally and topped with lettuce, pico, cheese and drizzled with cilantro-lime aioli

STEAK 17

SHRIMP OR MAHI 17

Cabbage, cheese and drizzled with cilantro-lime aioli

Served grilled, blackened or fried

Entrees

All entrees served with your choice of two sides
Add a house or caesar salad for 3

Torched Tropical Chicken 22

Citrus marinated chicken, grilled to perfection and topped with fresh mango salsa and flambéed table side

Mahi Mahi 24

Mahi mahi served your way - grilled, blackened or fried. Served with tartar and a lemon

Burnt Ends 27

Steak tips marinated in our own signature BBQ sauce and flambéed table side

Seared Ahi Tuna 29

Sushi grade ahi tuna flash seared w/ seaweed, ginger and wasabi on the side

Torched Grilled Sirloin 27

Sirloin grilled to perfection and flambéed table side

Shrimp Dinner 25

Two skewers of shrimp prepared grilled, blackened or fried. Served with a side of cocktail and a lemon

Cedar Plank Salmon 26

Fresh wild caught salmon glazed with ponzu and finished in the oven on a cedar plank, then topped with blistered cherry tomatoes and caramelized onions

Bourbon Glazed Pork Chops 25

Two house cut boneless chops seasoned and grilled topped with caramelized onions and finished with our house bourbon glaze and flambéed table side

Mango Tango Grouper 26

Fresh caught grouper topped with mango salsa. Prepared grilled, blackened or fried to perfection and flambéed table side

Sides 6

Brussel Sprouts
Mashed Potatoes
Broccoli
Angel Hair Pasta
Fried Onion Rings
French Fries
Sweet Potato Fries
Black Beans and Rice
Coleslaw
Dirty Rice

Mac and Cheese

Start with our creamy homemade mac-n-cheese and add your favorite toppings

- Buffalo Chicken 15
- Chicken Bacon Ranch 15
 - Steak Tips 15
 - Pulled Pork 15
- Traditional Mac 14

Squash Boats

CHICKEN PRIMAVERA BOAT 23

Spaghetti squash halved and filled with chicken, peppers, onions, tomatoes and zucchini in a red tomato sauce topped with mozzarella and baked

BURRITO BOAT 21

Spaghetti squash halved and stuffed with seasoned beef, black beans, tomatoes, onions, fire-roasted corn and pepper jack cheese. Topped w/ crispy corn strips and salsa and sour cream on the side.

Sub steak for 3.50

DIABLO BOAT 23

Spaghetti squash halved and filled with fresh shrimp, calamari, mussels, sautéed with onions and peppers and a diablo sauce topped with shaved parmesan

Pastas

Cajun Alfredo 25

Blackened chicken and andouille sausage, broccoli and onion in a creamy cajun sauce with your choice of pasta

Shrimp Scampi 22

Fresh shrimp sautéed with garlic, butter, lemon and white wine served on top of angel hair

House Jambalaya 25

Blackened chicken, shrimp and andouille sausage sautéed with peppers and onions in our house-made creole sauce. Served over rice

Torched Kids

Cheeseburger Sliders

Mini Corn Dogs

Grilled Cheese

Chicken Tenders

Fried Shrimp

Mini Pizza

Cheese or pepperoni



Desserts

Banana Foster Cheesecake 11

Creamy NY cheesecake, we add our own secret recipe of the banana foster fusion with the right amount of ripe banana then finish it off flambéed table side with a caramel drizzle

Torched Brownie 11

Fresh house made brownie with a scoop of vanilla bean ice cream

Key West Key Lime Pie 11

Fresh key lime pie with caramel and whipped topping