



OPEN: DINE IN & CARRY OUT
 Wednesday – Saturday: 4pm – 9pm
727-353-3181

SMALL PLATES

- AHI TUNA**** **11.49**
Seared, thinly sliced Ahi tuna over a bed of Asian slaw
- MEATBALLS** **7.69**
Topped with Ricotta cheese and 2 knots on the side
- BAKED WINGS** **12.49**
Dry Rubbed, wing sauce or BBQ. *Dressing add .50*
- GARLIC KNOTS** **5.99**
- WAGON WHEEL** **11.49**
Original or Savory

SALADS

*Add Grilled Chicken 3.99 / Add Ahi Tuna 7.99 / Add Anchovies 1.99
 Extra Dressing add .50*

- HOUSE** **L 10.99 / I 5.49**
Tossed in our vinaigrette, topped with apple, pear, dried cranberries, Gorgonzola and candied nuts
- CAESAR*** **L 10.99 / I 5.49**
- MOZZARELLA STACK** **9.99**
Sliced tomatoes with fresh Mozzarella, olive oil, balsamic, salt, pepper and fresh basil
- AHI**** **13.99**
Super food slaw, spring mix, cucumbers, red onion, candied nuts and Mandarin oranges tossed in an Asian soy vinaigrette

HANDHELDS

- MEATBALL SUB** **9.99**
- FRENCH DIP** **10.49**
- BEACH DOG IN A BLANKET** **6.99**
Two all beef hot dogs wrapped in pizza dough

SPECIALTY PIZZA

Individual Cauliflower or Gluten Free Crust add 3

- SLYCE SPECIAL** **L 21.99 / I 11.99**
Pepperoni, green olives and extra Mozzarella
- MARGHERITA** **L 22.99 / I 12.59**
Fresh Mozzarella, tomatoes, fresh basil, S&P
- ROASTED VEGGIE** **L 24.99 / I 13.99**
Fresh spinach, mushrooms, roasted peppers and caramelized onion
- HERE'S JOHNNY** **L 24.99 / I 13.99**
Ground sausage, meatballs, roasted peppers and red onion
- CHICAGO DEEP DISH** **L 25.99 / I 14.99**
Mozzarella on the bottom, ham, ground sausage, meatballs, bacon and topped with more cheese and red sauce
- TRUFFLE SHUFFLE** **L 22.99 / I 12.59**
Variety of gourmet mushrooms and truffle oil
- PEAR O' DICE** **L 23.99 / I 12.99**
Fresh pears, Gorgonzola and Prosciutto
- BEACH BIRD** **L 23.99 / I 12.99**
BBQ sauce, chicken, caramelized onion, Smoked Gouda
- BUFFALO CHICKEN** **L 21.59 / I 11.49**
Buffalo sauce, chicken, Gorgonzola and a side of Ranch
- B.Y.O. CHEESE PIZZA:** **L 14.99 / I 7.99**
 - Basic Toppings L 2.69 / I 1.49**
Green Pepper, Roasted Peppers, Mushrooms, Red Onion, Caramelized Onion, Black or Green Olives, Jalapenos, Sliced Tomato, Pineapple, Fresh Basil, Fresh Oregano, Extra Mozzarella, Provolone, Ricotta, Pepperoni, Ground Sausage, Hot Italian Sausage, Ham
 - Specialty Toppings L 3.99 / I 1.99**
Roasted Garlic, Fresh Spinach, Gourmet Mushroom Blend, Gorgonzola, Fresh Mozzarella, Smoked Gouda, Applewood Smoked Bacon, Anchovies, Chicken, Prosciutto

*Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **Indicates raw item

Starting out simple with our most requested items. We will have our full menu available soon.
 Your patience and support are greatly appreciated!



Bubbles:

	<u>Glass</u>	<u>Bottle</u>	<u>House by the Glass:</u> 6
Cristalino	7		Tormaresca Chardonnay
La Marca Prosecco (375ml)		18	Tormaresca California Rose
Nicolas Fueillatte Brut Cuvee (750ml)		68	Tormaresca Neprica Cabernet Sauvignon
Chandon Brut (750ml)		39	

Whites:

	<u>Glass</u>	<u>Bottle</u>	<u>Reds</u>	<u>Glass</u>	<u>Bottle</u>
Banfi San Angelo Pinot Grigio	10	36	Sokol Blosser Evolution Pinot Noir	10	36
Maso Canali Pinot Grigio	8	28	Ken Wright Cellars Willamette Valley Pinot Noir	12	
White Haven Sauvignon Blanc	11	40	Joel Gott Cabernet Sauvignon	10	
Joel Gott Sauvignon Blanc	9	32	J Lohr Cabernet Sauvignon	8	28
Matchbook Chardonnay	8	28	Michael David Earthquake Cabernet Sauvignon	12	44
Wente Riva Ranch Chardonnay	10		Dreaming Tree Crush	8	
Antinori Vermentino	11	40	Canoe Ridge Merlot	9	32
Pine Ridge Chenin Blanc Viognier	8		Prunotto Occhetti Nebbiolo d'Alba	12	44
			Seghesio Zinfandel	10	36

COCKTAILS:

High Noon: Peach or Watermelon: 6

All-American Lemonade: Tito's, Muddled Lemons, Agave Syrup and finished with a splash of Lemon-Lime soda. 8

Cucumber Gimlet: Bombay Sapphire, fresh lime juice, simple syrup and cucumbers. 10

Classic Manhattan: Four Roses Small Batch Bourbon. 10

Espresso Martini: Grey goose, Kahlua, and Illy café espresso. 12

Beach Donkey: Our version of a Moscow Mule made with Tito's vodka, Fever Tree Ginger Beer and fresh lime. 8

Tropical Sangria: White wine mixed with coconut rum, pineapple juice, fresh fruit, and a splash of ginger ale. 8

CRAFT DRAFT SELECTIONS

Craft Samples: \$1.25

<u>Light</u>		<u>Medium</u>
Stella Artois: 5% ABV Belgium	6.5	Tampa Bay Brewing Reef Donkey APA: 5.5% ABV Tampa, FL 6.5
Sam Adams Seasonal: Boston, MA	6	Original Sin Black Widow: 6% ABV New York 6.5
3 Daughters Beach Blonde Ale: 5% ABV St Pete, FL	6.5	Mastry's Made Coffee Porter: 5% ABV St Pete Beach, FL 6.5
Funky Budda Floridian Hefe: 5.2% ABV Oakland Park, FL	6	Duke's Brown Ale: 5% ABV Jacksonville, FL 6

Packs a Punch

Free Dive IPA: 5.9% ABV Tampa, FL	5	Dr. Juice Hazy IPA: 6% ABV Broussard, LA	6.5
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BOTTLE & CAN SELECTIONS:

<u>Wheat</u>		<u>Pilsner</u>		<u>Sour</u>	
Blue Moon Belgian White	4.5	Miller Lite	4	AV Tropical Hazy Sour	6
Schofferhofer Grapefruit	5	Bud Light or Bud	4	<u>Cider</u>	
Leinenkugel Summer Shandy	4.5	Michelob Ultra	4	Original Sin (can)	5.5
<u>Lager</u>		GB Postcard Pilsner (can)	5.5	<u>Stout</u>	
Heineken	4.5	<u>Ale</u>		Bells Kalamazoo	6
Corona or Premier	4.5	Cigar City Maduro Brown (can)	4.5	Guinness (can)	6
Coors Light	4	Boddington's Pub Ale (can)	5.5	<u>Steam or Porter</u>	
Yuengling	4	Lagunitas Sumpin Sumpin	5	Anchor Brewing	5
<u>Non Alcoholic</u>		Chimay Grand Reserve Blue	9	<u>White Claw</u>	
Clausthaler Amber	4	Founders All Day IPA (can)	5	Mango or Black Cherry	5
		Cigar City Jai Alai IPA (can)	5		