

SLYCE®

MADEIRA BEACH

SMALL PLATES

❦ AHI TUNA**

Seared, thinly-sliced Ahi tuna over a bed of Asian slaw 14.19

❦ SPINACH ARTICHOKE DIP

A seasoned creamy mixture combined with artichokes and spinach. Served with tortilla chips 11.99

MEATBALLS & RICOTTA

Served with two warm knots on the side 9.99
Add garlic oil .50

❦ BAKED WINGS

Dry rub, wing sauce or BBQ 14.19
Add dressing .75

DRY RUB SHRIMP*

Seasoned with 1905 Bagby Dry Rub then cooked to perfection with a little white wine and butter 12.59

WAGON WHEEL

ORIGINAL: Baked Brie topped with brown sugar, dried cranberries and toasted almonds.

SAVORY: Baked Brie topped with white wine, thyme and black pepper. Your choice 12.59

BRUSCHETTA

Toasted bread slices topped with fresh Mozzarella, diced Roma tomatoes, cucumbers, fresh garlic, olive oil, balsamic glaze and fresh basil 8.79

GARLIC KNOTS

A large portion of our garlic knots served with a side of red sauce 7.69

SALADS

Add Grilled Chicken 5.29 ❦ Add Ahi Tuna 9.99 ❦ Add Anchovies 1.99 ❦ Add Extra Dressing .75

❦ AHI**

Superfood slaw, lettuce, cucumbers, red onion, candied nuts and Mandarin oranges tossed in an Asian vinaigrette 17.49

❦ MOZZARELLA STACK

Sliced tomatoes with fresh Mozzarella, olive oil, balsamic glaze, salt, pepper and fresh basil 10.99

❦ THE WEDGE

Iceberg lettuce topped with bacon, tomatoes, red onion, Gorgonzola and peppercorn ranch 9.39

❦ ANTIPASTA

Lettuce mix dressed with balsamic vinegar and olive oil, topped with salami, ham, prosciutto, capicola, tomato, red onion, roasted peppers, fresh Mozzarella, Provolone, Parmesan, pepperoncinis, olives and balsamic glaze 18.59

❦ BEETS BY SLYCE

A combination of beets, arugula, Burrata and toasted almonds drizzled with fig balsamic glaze 8.99

❦ GREEK

Romaine tossed in our Greek dressing, topped with Feta, Kalamata olives, onion, green pepper, cucumber, tomato, pepperoncinis and potato salad 16.39

❦ HOUSE

Tossed in our vinaigrette and topped with apple, pear, dried cranberries, tomato, Gorgonzola and candied nuts. Individual 5.99 Large 11.99

CAESAR*

Romaine lettuce, croutons, Parmesan cheese and our house made Caesar dressing. Individual 5.99 Large 11.99

HANDHELDS

Served with your choice of fresh fruit, pasta salad, potato salad or kettle chips.

SURFIN' BIRD

Turkey, Provolone, guacamole, bacon, lettuce and cream cheese 13.99

CHICKEN SALAD

House-made chicken salad topped with lettuce and tomato 13.99

SLYCE ROAST BEEF WRAP

Horseradish cream, thinly-sliced roast beef, arugula, Gorgonzola, cucumbers and tomatoes with balsamic glaze 14.99

MEATBALL SUB

Meatballs smothered in our red sauce with melted Provolone on a hoagie roll 13.99

CHICKEN CAESAR WRAP*

A flour tortilla stuffed with chicken, Romaine lettuce and Caesar dressing 13.99

BEACH DOG IN A BLANKET

Two all-beef hot dogs wrapped in pizza dough 13.99

FRENCH DIP

Warmed layers of roast beef topped with melted Provolone. Served with a side of horseradish cream sauce and au jus 14.99

ITALIAN SUB

Salami, capicola, ham, Provolone, lettuce, tomato, onion and sub oil. Served hot or cold 13.99

Prices subject to change without notice.

*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

❦ Gluten-free options



MARGHERITA PIZZA

SPECIALTY PIZZA

Individual Gluten-Free Options: Elaine's Cauliflower or Senza crust 4.48

INDIVIDUAL/LARGE

SLYCE SPECIAL

Pepperoni, green olives and extra Mozzarella 12.99/23.99

ROASTED VEGGIE

Fresh spinach, mushrooms, roasted peppers and caramelized onion 14.99/26.99

HERE'S JOHNNY

Ground sausage, meatballs, roasted peppers and red onion 14.99/26.99

CHICAGO DEEP-DISH

Mozzarella on the bottom, ham, ground sausage, meatballs and bacon. Topped with more cheese and red sauce 15.99/28.99

SUNBURN

Hot soppressata, Andouille pepper sausage, hot Italian sausage, Pepper Jack, jalapeños, green olives, Serrano chilies and green onion 15.49/27.99

SKIP THE RED SAUCE

CUBAN

Mayonnaise, mustard, pork, ham, salami, Swiss and Mozzarella. Topped with dill pickles 14.99/26.99

TRUFFLE SHUFFLE

A variety of gourmet mushrooms and truffle oil 12.99/23.99

PEAR-A-DICE

Fresh pears, Gorgonzola and prosciutto 13.99/25.99

BEACH BIRD

BBQ sauce, chicken, caramelized onion and smoked Gouda 13.99/25.99

BUFFALO CHICKEN

Buffalo sauce, chicken, Gorgonzola and a side of ranch 12.99/23.99

GREEK

Ground sausage, Feta, spinach, tomatoes, Kalamata olives and Mozzarella. Sprinkled with fresh oregano 15.99/28.99

FRENCH DIP

Horseradish cream sauce, roast beef with a blend of Provolone, Fontina and Mozzarella. Au jus on the side 14.99/26.99

CLASSICS

CHEESE

Just sauce and Mozzarella 9.99/16.99

PEPPERONI

Sauce, Pepperoni and Mozzarella 10.49/18.68

WHITE PIE

Garlic oil, Mozzarella, Fontina and fresh oregano 12.07/22.07

DELUXE

Pepperoni, sausage, green pepper, white onion and black olives 15.99/28.99

MEAT

Bacon, ham, pepperoni, sausage 14.99/26.99

MARGHERITA

Fresh Mozzarella, tomatoes, fresh basil, salt and pepper 13.49/24.49

B.Y.O. PIZZA

INDIVIDUAL 8.99
LARGE 16.99

BASIC TOPPINGS: Individual 1.49 Large 2.69

VEGGIES

Green Pepper | Banana Peppers | Mushrooms | Red or White Onion
Caramelized Onion | Kalamata, Black or Green Olives | Jalapeños | Serrano Chillies
Tomato | Pineapple | Fresh Spinach | Fresh Basil | Fresh Oregano

CHEESE

Swiss | Provolone | Pepper Jack | Extra Mozzarella | Ricotta | Cheddar

MEATS

Pepperoni | Ground Sausage | Ham | Salami | Meatballs
Hot Italian Sausage | Andouille Sausage

SPECIALTY TOPPINGS: Individual 1.99 Large 3.99

VEGGIES

Roasted Peppers | Gourmet Mushroom Blend | Roasted Garlic

CHEESE

Gorgonzola | Fresh Mozzarella | Smoked Gouda | Goat | Fontina | Feta

MEATS

Bacon | Chicken | Pork | Soppressata | Prosciutto | Anchovies

ITALIAN STROMBOLI

Pizza dough rolled with red sauce, salami, capicola, ham, red onion, Mozzarella, Provolone and Parmesan 12.99

MEATBALL & ROASTED PEPPER CALZONE

Dough that's folded over a filling of Ricotta, Mozzarella, Parmesan, meatballs and roasted peppers 12.99

WINE

REDS

Glass/Bottle

- SOKOL BLOSSER EVOLUTION** PINOT NOIR 11/40
- ANGELINE** PINOT NOIR 9/-
- NORTH BY NORTHWEST**
BY KING ESTATE RED BLEND 9/32
- BANFI CHIANTI CLASSICO** 9/32
- CANOE RIDGE THE EXPEDITION** MERLOT 9/32
- PRUNOTTO** OCCHETTI NEBBIOLO D'ALBA 12/44
- JOEL GOTT** CABERNET SAUVIGNON 11/40
- J. LOHR** CABERNET SAUVIGNON 9/32
- VILLA ANTINORI** SUPER TUSCAN 11/40
- SEGHEIO** ZINFANDEL 12/44
- PRUNOTTO** BAROLO DDCG - /75

WHITES

Glass/Bottle

- ANTINORI TENUTA GUADO AL TASSO** VERMENTINO 11/40
- MASO CANALI** PINOT GRIGIO 11/40
- SANTA CRISTINA** PINOT GRIGIO 8/28
- WHITE HAVEN** SAUVIGNON BLANC 11/40
- JOEL GOTT** SAUVIGNON BLANC 9/32
- HOGUE** CHARDONNAY 8/28
- WENTE RIVA RANCH** CHARDONNAY 10.5/38
- LOUIS LATOUR MACON LUGNY** CHARDONNAY 13.5/50
- CHATEAU ST. MICHELLE** RIESLING 8/28
- MOVENDO** MOSCATO 8/28

BUBBLES

Glass/Bottle

- CRISTALINO** CAVA 700/25.00
- LA MARCA** PROSECCO
375 ml. Bottle 20
- NICOLAS FUEILLATTE** BRUT CUVEE
750 ml. Bottle 68
- CHANDON** BRUT
750 ml. Bottle 38

HOUSE BY THE GLASS

Glass 6.5 Bottle 24

- TORMARESCA** CHARDONNAY
- TORMARESCA CALAFURIA** ROSÉ
- TORMARESCA** CABERNET SAUVIGNON

COCKTAILS

HIGH NOON 6

ALL-AMERICAN LEMONADE
Tito's Handmade Vodka, muddled lemons, agave syrup and finished with a splash of lemon-lime soda 10.5

CLASSIC MANHATTAN
Four Roses Small Batch Bourbon 10.5

BEACH DONKEY
Our version of a Moscow Mule made with Tito's Handmade Vodka, Fever Tree Ginger Beer and fresh lime 10.5

APEROL SPRITZ
Aperol, sparkling wine with a splash of soda 10

CUCUMBER GIMLET
Bombay Sapphire Gin, fresh lime juice, simple syrup and cucumbers 11.5

ESPRESSO MARTINI
Grey Goose Vodka, Kahlúa and cold brew double espresso 14

TROPICAL SANGRIA
White wine mixed with coconut rum, pineapple juice, fresh fruit and a splash of ginger ale 10

ASK US ABOUT OUR CURRENT SELECTION OF MOCKTAILS.

NON-ALCOHOLIC BEVERAGES

BOTTLED WATER

Acqua Panna 6 San Pellegrino 4.79

MILK OR JUICE

Apple, Cranberry, Pineapple and Grapefruit 2.99

SOFT DRINKS

Dr Pepper, Pepsi Zero, Pepsi, Diet Pepsi, Starry, Ginger Ale, Root Beer, Unsweet Iced Tea (Free Refills) 2.09

GINGER BEER 2.49

BEER

BOTTLE/CAN

CIDER

Angry Orchard Crisp Apple 5

WHEAT

Allagash White 5
Lagunitas Sumpin' Sumpin' 5

LAGER

Miller Lite | Michelob ULTRA 4
Budweiser | Bud Light 4
Green Bench Postcard 5.5
Heineken | Modelo | Corona 5
Coors Light 4

PORTER

Bell's 5

ALE

Mastry's Breezy Tropical Blonde 16 oz. 5
Cigar City Maduro Brown 5
Boddingtons Pub 16 oz. 5.5
Newcastle Brown Ale 5
Chimay Grande Réserve Blue 10
Founders All Day IPA 5
Cigar City Jai Alai IPA 5

STOUT

Guinness Draught 14.9 oz. 5.5
Parish Reve Coffee 6

NON-ALCOHOLIC

Clausthaler Dry Hopped 4
Athletic Upside Dawn Golden 5
Sierra Nevada Trail Pass IPA 5

DRAFT SELECTIONS

Many rotating drafts...ask your server for details!

ACE SEASONAL CIDER SONOMA COUNTY, CA 7

KONA BIG WAVE GOLDEN ALE 4.4% ABV KAILUA-KONA, HI 6

SAMUEL ADAMS SEASONAL BOSTON, MA 6.5

STELLA ARTOIS PALE LAGER 5% ABV BELGIUM 6.5

3 DAUGHTER'S BEACH BLONDE ALE 5% ABV TAMPA, FL 7

GREEN BENCH SUNSHINE CITY IPA
6.8% ABV ST PETERSBURG, FL 7.5

MASTRY'S ROTATING TAP ST PETE BEACH, FL 6.5

DOMESTIC

Michelob ULTRA | Miller Lite
Blue Moon | Yuengling
Pint 4 | Pitcher 15

CRAFT SAMPLES 1.5



HAPPY HOUR

Weekdays from 11am - 6pm

\$1 OFF

House Wine, Select Draft and Bottles

Deep Eddy | Cruzan Rums | Captain Morgan
Bombay | Jim Beam | Margaritaville | High Noon

WINE WEDNESDAY

20% off bottles of wine. (May be re-corked to take with you.)



LUNCH SPECIALS

Weekdays from 11am - 3pm.

SALAD & CHEESE SLYCE

Your choice of house or Caesar* 8.99
Additional pizza toppings 50 each

INDIVIDUAL CHEESE PIZZA 7.99

Additional toppings are at B.Y.O. pricing.

FEATURES \$9.99

Served with kettle chips.

TUESDAY SLICE ROAST BEEF WRAP OR CHICKEN SALAD

WEDNESDAY CHICKEN CAESAR WRAP* OR MEATBALL SUB

THURSDAY BEACH DOG IN A BLANKET

FRIDAY ITALIAN COLD CUT OR SURFIN' BIRD

SUNDAY BRUNCH

Sunday 11am - 3pm

INDIVIDUAL SMOKED SALMON PIZZA*

Cream cheese, smoked salmon, onion, capers and dill 14.99

INDIVIDUAL BREAKFAST PIZZAS 14.99

Bacon, Egg and Cheese
Tomato, Spinach, Onion, Egg and Goat Cheese
Ham, Egg and Cheese
Sausage, Ham, Bacon and Cheese
Create Your Own: Up to Four Toppings

BELGIAN WAFFLE

Served with fresh fruit and maple syrup 9.99

KNOTS WITH SAUSAGE GRAVY 5.69

ZOMLETTE

Up to four toppings 9.99
On a bed of sausage gravy 11.99

FRESH FRUIT 5.69

BLOODY MARY OR MIMOSA PITCHERS 12.00

