

Appetizers

Fried Calamari \$14

Classic Fried Calamari served with House Crafted Marinara Sauce

Classic Burrata \$15

Sweet Kumato Tomato Wedge, Fresh Burrata Cheese, Balsamic Reduction and Spinach Pesto, Grilled Crostini Bread

Calamansi Lime Fried Shrimp \$15

Fried Shrimp, Calamansi Lime Sauce, Cashews & Sriracha

Wings & Fries Basket \$16

6 Bone-In Wings & a basket of fries
Choice of: Buffalo, House Crafted Korean BBQ or Plain
Includes one side of Ranch or Blue Cheese

Runway Blue Cheese Chips \$14

House Crafted Potato Chips, Chicken, Blue Cheese Sauce, Jalapeño, Bacon, Tomato, Blue Cheese Crumbles

Handhelds

Florida BLT Chicken Sandwich \$16

Pan Seared Chicken Breast, Bacon, Lettuce, Tomato, Muenster Cheese, & Citrus Aioli *Served with French Fries*

Skye Burger \$19

Cheddar Cheese, Lettuce, Tomato, Onion, Bacon, Brioche Bun *Served with French Fries*

**For every Skyye Burger sold \$1 will be donated to the John Hopkins All Children's Hospital*

Skye Shrimp Po Boy Sandwich \$20

Fried Shrimp, House Special Po Boy Sauce, Cucumber Slaw *Served with French Fries*

Chicken Quesadilla \$13

Diced Chicken Breast, Peppers, Blended Cheeses, Salsa & Sour Cream

Cheese Quesadilla \$11

Blended Cheeses, Salsa & Sour Cream

Tomato Mozzarella Thin Crust Pizza (GF) \$13

Chicken Bacon Ranch Thin Crust Pizza (GF) \$15

Dessert

Flexi Ganache Cake \$10

Dark Chocolate Flourless Flex Cake Garnished with Yuzu Raspberry Sauce, Strawberry, Nuts & Whipped Cream

Key Lime Pie \$9

Served With Raspberry Sauce

Salads

Greek Salad \$14

Romaine Lettuce, Crisp Cucumbers, Black Olives, Grape Tomatoes, Red Onions, Green Peppers, Oregano & Greek Dressing
Add Chicken \$7 Add Shrimp \$9 Add Marinated Salmon \$12

Caesar Salad \$11

Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing
Add Chicken \$7 Add Shrimp \$9 Add Marinated Salmon \$12

Caribbean Wedge Salad \$12

Hydro Bibb Lettuce, Cherry Tomatoes, Bacon, Queso Fresco & House Crafted Mango Cilantro Dressing
Add Chicken \$7 Add Shrimp \$9 Add Marinated Salmon \$12

Sunshine Tuna Bowl \$22

Fresh Tuna Saku Seasoned with Citrus Truffle Soy, Shredded Lettuce, Tomatoes, Cucumbers, Pineapple, Quinoa, Shredded Carrots, topped with Spicy Mayo

Mains

Sautéed Tequila Spiced Shrimp \$24

Coconut Wild Rice, Shredded Carrots, Tomatoes

Tortellini Alfredo \$21

Creamy Alfredo Sauce, Peas & Tomatoes
Add Chicken \$7 Add Shrimp \$9 Add Marinated Salmon \$12

Chef's Cut \$31

10oz. Certified Angus NY Strip, Mashed Potatoes, Asparagus, Carrots & Mushroom Sherry Sauce

Asian Infused Quinoa Stir-Fry \$14

Quinoa, Egg, Peas, Carrots, Sesame Asian Sauce
Add Chicken \$7 Add Shrimp \$9 Add Marinated Salmon \$12

Huli Huli Salmon \$32

8oz Pan Seared Marinated Salmon, House Crafted Pineapple Teriyaki Glaze, Coconut Wild Rice, Asparagus & Baby Carrots

Airway Meatloaf \$24

Chef's Own Crafted Meatloaf Recipe served over Mashed Potatoes, Asparagus, Carrots & Truffle Infused Gravy

Paella Style Risotto \$25

Saffron Risotto Served with Mussels, Little Neck Clams, Chicken, Spanish Chorizo, Shrimps, Peas, Tomatoes Garnished with Fresh Grated Parmesan

For parties of 6+ an 18% gratuity will be added.

Please inform your server of any allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Red Wine

	<u>6oz / 9oz / Btl</u>
*Line 39 Pinot Noir	11/16/38
Meiomi Pinot Noir	14/21/50
Erath Pinot Noir	64
Alamos Malbec	12/17/42
Palisades Red Blend	15/22/54
Troublemaker Red Blend	58
*Canyon Road Merlot	9/14/30
J. Lohr Merlot	15/22/54
St. Francis Merlot	62
*Canyon Road Cabernet Sauvignon	9/14/30
Columbia Crest 'H3' Cabernet Sauvignon	13/18/46
Louis Martini Cabernet Sauvignon	15/22/54
The Hess Collection Cabernet Sauvignon	95

White Wine

	<u>6oz / 9oz / Btl</u>
Fleurs de Prairie Rosé	13/18/46
The Beach Rosé	52
Chateau St. Michelle Riesling	12/17/42
Brancott Sauvignon Blanc	13/18/46
Kim Crawford Sauvignon Blanc	16/23/58
*Canyon Road Pinot Grigio	9/14/30
Pighin Pinot Grigio	15/22/54
*Canyon Road Chardonnay	9/14/30
Kendall Jackson Chardonnay	14/19/50
Sonoma-Cutrer Chardonnay	17/25/62
Meiomi Chardonnay	54

Champagne/Sparkling Wine

	<u>6oz / 9oz / Btl</u>
Mionetto Prosecco	11/16/38
Chandon Brut	15/22/54
Chandon Brut Rosé	15/22/54
Veuve Clicquot Brut	150

Domestic Beer

\$6.50
Angry Orchard Hard Cider
Michelob Ultra
Bud Light
Miller Lite
Coors Light
Budweiser
Blue Moon
Yuengling
Truly Hard Seltzer \$7

Import Beer

\$7.50
Corona Light
Corona Extra
Dos XX Lager
Modelo
Heineken

Non-Alcoholic

\$6.75
Heineken 0.0

Local/Craft

\$8.00
Cigar City Frost Proof
Sierra Nevada Pale Ale
Cigar City Jai Alai
Guinness

Draft Beers

\$8.50 / \$10.50
* Inquire for Selections *
16 oz / 20 oz

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