

Longboards



STARTERS

Soup of the Day | 10

ask your server about our chef's soup of the day

Jumbo Lump Crab Cake | 23

pineapple salsa, herb salad

Town Dock Calamari | 18

cherry peppers, sweet Thai chili

Chef's Seasonal Ceviche | MP

Tajin dusted tortilla chips

🍷 Jumbo Shrimp Cocktail | 24

one pound of citrus poached tiger shrimp, key lime cocktail sauce

Crispy Wings | 18

nine jumbo wings, choice of hot & honey, garlic Buffalo, sesame Asian glaze or dry-rubbed, served with blue cheese & celery

Crispy Shrimp | 17

rice paper wrapped shrimp, herb salad, chili onion aioli

🥄 Hummus Trio | 16

black bean, roasted garlic & pimento hummus, marinated olives, chili garlic naan, sliced cucumbers

Loaded Chowder Fries | 13

Old Bay seasoned fries topped with classic New England style clam chowder, shredded cheddar jack, green onions

Blackened Chicken Quesadilla | 17

blackened chicken, pico de gallo, shredded pepper jack, sour cream, salsa verde

Cuban Flatbread | 16

shredded pork, ham, cherry pepper pickle relish, honey dijon aioli

SALADS

choose grilled or blackened

chicken 11 | Faroe Island salmon 15

jumbo shrimp 14

Longboard's Caesar | 13

romaine hearts, shaved Parmesan, Asiago crostini, classic Caesar dressing

Local Market Salad | 12

mixed greens, grape tomatoes, cucumber, onions, carrots, choice of dressing

Roasted Beets and Burrata Salad | 17

roasted beets, arugula with creamy burrata, honey citrus vinaigrette

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have any food allergies, please request to see the manager prior to food order.*

A gratuity of 18% will be added to groups of 6 or more.

HANDHELD

served with french fries

substitute sweet potato fries, small salad or fruit cup 2

Shrimp Sliders | 19

umami aioli, pickled cabbage slaw, Hawaiian slider roll

* Longboards Burger | 23

signature Angus blend, choice of cheese, bacon, lettuce, tomato, onion, secret sauce, brioche

Blackened Mahi-Mahi Tacos | 19

pineapple salsa, chipotle & cilantro slaw, queso fresco, micro cilantro

* Wonton Tuna Tacos | 22

avocado, seaweed salad, wonton, honey wasabi mayo

🥗 Veggie Wrap | 17

grilled pesto marinated vegetables, housemade hummus, garlic herb tortilla

Coconut Crusted Grouper | 24

fried grouper, cilantro lime slaw, curry aioli, brioche

French Dip | 23

slow roasted prime rib, horseradish spread, aged provolone, toasted baguette, au jus

Buffalo Chicken BLT | 19

breaded chicken tossed in garlic Buffalo, bacon, baby arugula, tomato, avocado ranch

ISLAND STYLE BOWLS

* 🍷 Ahi Tuna Poke Bowl | 28

seasoned sushi rice, tomatoes, edamame, avocado, namasu cucumbers, seaweed salad, sriracha aioli

🍷 Pork Asado Bowl | 26

shredded mojo pork, cilantro lime rice, fried plantains, pico de gallo, sliced avocado, chipotle mayo

🍷 Chicken Teriyaki Bowl | 26

vegetable fried rice, edamame, broccoli, carrots, toasted sesame

SEAFOOD MARKET

all seafood is sustainably sourced and served fresh from local vendors

choose grilled or blackened, 2 sides, 1 sauce

Mahi-Mahi | 29

Faroe Island Salmon | 34

Scallop and Crab Stuffed Sole | 36

Jumbo Crab Cakes | 38

Whole Fried Snapper | 49

SAUCES

smoked tomato cream | Cajun beurre blanc
coconut red curry cream | lemon dill butter

CHEF'S ROTATING SIDES

ask your server about the chef's selection of rice, potato and vegetables





FROZEN CONCOCTIONS

14 | Longboards Souvenir Cup 20 oz - 28 | Refills 20

CLASSIC MARGARITA featuring Sauza Blanco Tequila seasonal flavors | + 1

FROZEN CLASSICS featuring Parrot Bay Rum pina colada | strawberry daiquiri | mango sunrise

SPECIALTY FROZEN CONCOCTIONS

SUMMERTIME SPRITZ | 15
Skyy Vodka, Aperol, watermelon, orange & lemon juices

ESPRESSO MARTINI | 15
Skyy Infusions Espresso Vodka, Mr. Black Coffee Liqueur, cappuccino, vanilla syrup

PINA RITA | 17
Sauza Blanco Tequila, Grand Marnier, pina colada, passion fruit, fresh lime juice

BEACH FAVORITES

“MAKE IT A BUCKET” | 25

COCO MOJITO | 14
Bacardi Rum, Bacardi Coconut Rum, fresh lime juice, mint, Fever-Tree Club Soda

DRAGONBERRY LIMEADE | 14
Bacardi Dragonberry Rum, fresh lime juice, lemon lime soda

CHILE MANGO MADNESS | 14
Bacardi Mango Chile Rum, orange & cranberry juices

PERFECT MARGARITA | 14
Sauza Blanco Tequila, Patron Citronge, fresh lime juice, simple syrup

PAIN KILLER | 14
Pusser’s Rum, Rumhaven Coconut Rum, pineapple & orange juices, cream of coconut, nutmeg

ORANGE CRUSH | 14
New Amsterdam Vodka, triple sec, orange juice, lemon lime soda

TOES IN THE SAND | 15
Bacardi Rum, Sauza Blanco Tequila, Captain Morgan Spiced Rum, orange & pineapple juices, fresh lime sour, grenadine

BUCCANEER | 15
Captain Morgan Spiced Rum, Rumhaven Coconut Rum, amaretto liqueur, pineapple & cranberry juices

DRUNKEN MONKEY | 15
Bacardi Coconut Rum, Captain Morgan Spiced Rum, orange & pineapple juices, nutmeg

ZERO PROOF SPIRITS BY RITUAL

AGAVE | APERITIF | GIN | RUM | WHISKEY

BEERS & BEYOND

Sam Adams Seasonal, Sam Adams n.a IPA, Budweiser, Bud Light, Michelob Ultra, Stella Artois, Corona, Corona Light, Modelo, Miller Lite, Coors Light, Landshark Lager, Yuengling, Heineken, Heineken 0.0
White Claw, High Noon, Nutrl, Surfside

ask your server about our seasonal selections on draft and our extended canned and bottled list

CRAFT COCKTAILS

MANGO MULE | 15
Tito’s Vodka, mango puree, Fever-Tree Ginger Beer

DRAGON FRUIT MEZA-RITA | 15
Illegal Mezcal, Espolon Blanco Tequila, triple sec, dragon fruit syrup, fresh lime juice

ESPRESSO MARTINI | 15
Grey Goose Vodka, Mr. Black Coffee Liqueur, espresso

ELDERFLOWER PALOMA | 15
Mi Campo Blanco Tequila, St. Germain, fresh lime sour, Fever-Tree Grapefruit Soda

BLACKBERRY SMASH | 15
Maker’s Mark Bourbon, real blackberry syrup, fresh lemon sour

“ILEGAL” PASSION | 16
Illegal Mezcal, passion fruit, fresh agave sour

LIMONCELLO SPRITZ | 17
Pallini Limoncello, Ruffino Prosecco, Fever-Tree Club Soda

SMOKED OLD FASHIONED | 17
smoked to order Knob Creek Rye, Demerara Old Fashioned Syrup, Filthy Cherries

TROPICAL MARGARITA | 17
Patron Blanco Tequila, pineapple syrup, fresh agave sour

ENDLESS SUNSET | 18
Connption Gin, mint and pea flower syrup, lime juice, Fever-Tree Elderflower Tonic

WINE BY THE GLASS or BOTTLE

WHITE

	GLASS	BOTTLE
Chardonnay		
Wente, California, US	12	48
Unshackled, California, US	12	48

Sauvignon Blanc		
Kim Crawford, Marlborough, NZ	12	48
Justin, California, US	15	60

Pinot Grigio		
Terlato, Friuli, IT	12	48
Santa Margherita, Val d’Adige, IT	13	52

RED

Merlot		
14 Hands, Washington, US	11	44
Decoy by Duckhorn, California, US	15	60

Cabernet Sauvignon		
Wente Southern Hills, California, US	12	48
Josh, California, US	15	60

Pinot Noir		
Boen by Copper Cane, California, US	13	52
Meiomi, California, US	15	60

Red Blend		
Unshackled, California, US	16	64
Threadcount by Copper Cane, California, US	17	68

BUBBLES | ROSÉ | VARIETALS

Menage a Trois Moscato, California, US	10	40
S.A. Prüm - R. Prüm Essence Riesling, Mosel, DE	11	44
Whispering Angel Rose, Provence, FR	13	52
Saldo Zinfandel, California, US		85
Ruffino Prosecco, Valdobbiadene, IT	13	52
Chandon Brut, California, US		75
Veuve Clicquot Yellow Label Brut, Champagne, FR		150