



82 DEGREES

TASTE THE COAST. SAVOR THE FLAVOR.

Lunch

Specialty Cocktails

Classic Margarita Gran Centenario, Lime Juice, Agave, Gran Gala	14	Hot Summer Nights Tito's Vodka, St. Germain Elderflower Liqueur, Mango, Lime Juice, Thyme Simple Syrup	14
Secret Garden Raspberry Honey Gin, Dry Vermouth, Raspberry Puree, Lemon Juice, Egg White	14	Basil Breeze Ketel One Vodka, Blackberries, Basil, Lime Juice, Agave	14
Good Vibrations Gran Centenario, Chinola Passionfruit, Guava, Lemon Juice	14	Captain Rumberry Bacardi Rum, Captain Morgan, Strawberry Puree, Lime Juice, Demerara Syrup, Cranberry Juice	14
Jump Street 21 Seeds Cucumber Jalapeno Tequila, Ancho Reyes Verde Chile Poblano Liqueur, Grapefruit Soda, Lime Juice	14	Prickly Paradise Gran Centenario, Prickly Pear, Pineapple Juice, Ancho Reyes Chile Liqueur, Agave, Lime Juice, Tajin Rim	14
SPF-82 Tito's Vodka, Strawberry Puree, Lemon, Prosecco	14	Somethin' Peachy Old Forester, Lemon Juice, Peach Puree, Simple Syrup, Muddled Mint, Topped with Ginger Ale	14
No Sleep Til SALT Salted Chocolate Tequila, Cantera Negra, Fresh Espresso, Demerara Syrup	14	The Pink Drink Titos, Cucumber, Strawberry, Simple Syrup, Lemon Juice, Splash of Soda Water	14

Starters

Dragon Fire Shrimp Fried shrimp, Gochujang BBQ sauce, sesame seeds & scallions.	16	Ahi Tuna Nachos Crisp wonton chips layered with spicy, sushi-grade ahi tuna and avocado. Topped with green onions.	19
Signature Fish Dip Smoked local catch, blended with citrus, herbs, and a touch of heat. Served chilled with vegetables, jalapeños, and pita bread.	18	Chicken Sliders Crisp battered chicken tossed in a hot honey sauce and served with slaw	18
Shrimp Cocktail Jumbo Gulf shrimp served with lemon and cocktail sauce.	17	Buffalo Bites Fried chicken bites tossed in your choice of buffalo. Served with ranch.	14
Crab Cakes Jumbo lump crab cakes served with our house remoulade sauce.	18	Truffle Fries Crispy house fries tossed with truffle oil and parmesan cheese.	9
Beef Sliders Served with cheese and caramelized onions.	18	Lobster Bruschetta Lobster, tomatoes, onion, basil, balsamic glaze. Served on toasted crostini.	21



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Soups & Salads

Lobster Bisque

15

Silky, Cream-based soup made with sweet lobster, aromatic herbs, and a splash of sherry.

Beach House

FULL 13 HALF 7

Spring mix, tomato, onion, and cucumber. Served with lemon vinaigrette.

Chop Chop

15

Romaine with prosciutto, tomatoes, red onions, Kalamata olives, cucumbers and parmesan. Finished with oregano vinaigrette.

Classic Caesar

FULL 15 HALF 8

Romaine hearts, crunchy croutons, shaved Parmesan, and creamy Caesar dressing.

Add ons: Grilled chicken +7 | Shrimp +10 | Salmon +12

Flatbreads

Margherita

16

Mozzarella, tomatoes, basil. Finished with a drizzle of balsamic reduction.

Fig & Prosciutto

18

Whipped feta, caramelized onions, mozzarella cheese, shaved prosciutto, sliced figs, parmesan, balsamic reduction.

Buffalo Chicken

16

Chicken, house Buffalo sauce, mozzarella cheese. Topped with Ranch.

BBQ Chicken Flatbread

16

Chicken, BBQ Sauce, mozzarella cheese, candied jalapeños, pickled red onions.

Handhelds

Breakfast Sandwich

14

Sourdough, scrambled eggs, cheddar cheese, choice of protein

Avocado Toast

16

Sourdough, whipped feta, avocado spread, tomato, red onion, sunny side up egg, everything bagel seasoning.

St. Pete Burger

22

Served on a brioche bun with a brisket and short rib beef patty, cheese sauce, bacon, caramelized onions, sautéed mushrooms, lettuce, remoulade.

Chicken Quesadilla

17

Marinated grilled chicken and shredded mozzarella cheese.

Grouper BLT

26

Blackened local grouper, applewood-smoked bacon, tomato, lettuce, slaw, and remoulade on toasted sourdough.

Blackened Chicken Sandwich

18

Blackened chicken breast with bacon, lettuce, tomato, havarti cheese and house remoulade on a brioche bun.

Gulf Tacos

GROUPE 26 SHRIMP 22

Served with pico de gallo, pickled slaw, and avocado crema.

All Handhelds served with French Fries - Sweet Potato Fries + 2