

SHARED PLATES

OVEN ROASTED BEETS 8.99 **GF V**
melted camembert, herbs

CEVICHE 12.99
fresh citrus, red onions, jalapeno, fresh catch, scallops

HAND CUT FRIES 6.99 **GF V**
garlic chips, parmesan, herbs

SHRIMP AND GRITS 12.99 **GF**
tasso ham gravy, bacon

BEEF JERKY 8.99
house cured flank steak

WINGS 10.99 **GF**
choice of datil pepper bbq, pineapple-habanero, garlic parmesan or buffalo sauces

EMPANADAS 9.99
seasoned beef, onions, pastry turnover

FRIED OYSTERS 10.99
cornmeal dusted, creole remoulade

SEARED AHI 12.99
sesame crusted, ginger soy dipping sauce

PIMENTO CHEESE 7.99 **V**
house made with crackers

CONCH FRITTERS 9.99
honey citrus dipping sauce

CRAB CAKES 10.99
house made with key lime sauce

SMOKED HAM CROQUETTES 8.99
spicy romesco sauce

MUSSELS DE VINO BLANCO 11.99
fresh mussels, white wine & saffron garlic sauce, garlic toast points

CHEESE PLATE MKT
3 or 5 artisanal cheeses, sopressata, guava datil jam, marcona almonds, whole grain mustard, crackers

SANDWICHES

all sandwiches served w/ hand cut Jersey Fries

GOURMET GRILLED CHEESE 11.99
pimento cheese, manchego, camembert, bacon, red onion, pressed cuban bread

PULLED PORK SANDWICH 12.99
golden bbq sauce, creamy country slaw

TURKEY AVOCADO WRAP 12.99
sliced turkey breast, bacon, avocado, lettuce, tomato onion, swiss and honey mustard

THE SANTIAGO BURGER 13.99
half pound all beef patty, lettuce, tomato, pickles, brioche roll, *add bacon 2*

PHILLY CHEESESTEAK 13.99
shaved ribeye, peppers, onions, provolone, hoagie roll

CUBAN 14.99
mojo pork, sopressata, smoked ham, swiss, pickles mustard, pressed cuban bread

FISH SANDWICH 14.99
blackened, grilled or fried, lettuce, tomato, onion, mayo, brioche roll with key lime tartar sauce

COASTAL GRILLED CHICKEN 13.99
grilled chicken breast, lettuce, tomato, honey mustard cheddar, brioche roll and honey mustard

OYSTER PO' BOY 13.99
fried oysters, creole remoulade, lettuce, tomato, cheddar, on a hoagie roll

BAJA STYLE STREET TACOS 12.99
blackened fish or shrimp, cabbage, pico de gallo, crema

**Gluten free Kaiser bun available upon request*

Santiago's
Florida Kitchen & Craft Beer

Executive Chef Joe Ronan

POKE BOWLS

teriyaki grilled vegetables and fresh pineapple over sticky rice with avocado, green onions & pickled ginger

your choice of:

CHICKEN half bowl 9.99 full bowl 17.99

STEAK half bowl 10.99 full bowl 18.99

SHRIMP half bowl 11.99 full bowl 19.99

SEARED TUNA half bowl 11.99 full bowl 20.99

TOFU half bowl 9.99 full bowl 17.99 **V VG**

FLATBREADS

MARGHERITA 10.99 **V**
crushed tomato sauce, mozzarella, basil

ROASTED VEGETABLE 10.99 **V**
pesto, zucchini, squash, tomatoes, broccoli, feta

BBQ PORK 11.99
golden bbq sauce, slow roasted pulled pork, red onions mozzarella

MEAT LOVERS 12.99
marinara, pepperoni, italian sausage, bacon, mozzarella

SOUPS & GREENS

MINORCAN CLAM CHOWDER 3.99 CUP/5.99 BOWL **GF**
traditional spanish red chowder, datil peppers

AVOCADO SHRIMP SALAD 15.99 **GF**
local mayport florida shrimp, avocado, red onions, tomato, hearts of palm, citrus vinaigrette

TROPICAL TOSSED SALAD 9.99 **GF V VG**
mixed greens, carrots, onions, crimini mushrooms, blueberries, mandarin oranges, almonds, raspberry vinaigrette

SPINACH SALAD 10.99 **GF V VG**
fresh spinach, haricot vert, red onions, radishes, candied pecans, manchego, aged sherry vinaigrette

CAESAR SALAD 9.99 **GF**
baby romaine hearts, crispy shallots, pimentos, house made key lime caesar dressing

**add chicken or tofu 6, steak 9, shrimp or seared tuna 10*

LARGE PLATES

FLANK STEAK WITH CHIMICHURRI 20.99 **GF**
yellow rice, black beans and fried plantains

FRESH CATCH market
ask about chef's selection today

16 OZ FLORIDA-RAISED RIBEYE 25.95 **GF**
with sweet garlic butter, yukon gold mashed potatoes and ratatouille

TROPICAL GRILLED CHICKEN 16.99 **GF**
tropical fruit salsa, yellow rice and black beans

LOBSTER AND SHRIMP RAVIOLI 19.99
lobster stuffed ravioli, local shrimp, ginger rum butter, haricot vert

PASTA PRIMAVERA 15.99 **V**
cavatappi pasta with basil pesto and grilled vegetables

TRIPLE PORK JAMBALAYA 21.99
southern rice seasoned with tasso ham, andouille and smoked bacon topped with creamy crawfish etouffee

FRIED MAYPORT SHRIMP PLATTER 18.99
coleslaw, key lime tartar sauce, jersey fries, hushpuppies

SIDES

garlic mashed potatoes 3.99 **V** plantains 3.99 **GF V VG**

ratatouille 4.99 **GF** potatoes gratin 4.99 **V**

GF: Gluten Free | **V:** Vegetarian | **VG:** Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. Our menu is prepared in a facility that handles wheat, gluten, nuts & shellfish.