

SESSIONS

DAYTONA
BEACH

LUNCH MENU

GLUTEN FREE DAIRY FREE VEGETARIAN

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PARTIES OF 6 OR MORE SUBJECT TO A 18% GRATUITY

APPETIZERS

OYSTERS 1/2 DOZEN A CHOICE OF: PONZU, GIN & TONIC, SPICY MIGNONETTE OR GRATED FRESH HORSERADISH & LIME	14
CRABCAKES SPICY AIOLI PICKLED CUCUMBER	14
ROCK SHRIMP TEMPURA CHILI-GARLIC	14
LAMB CHOPS SALSA VERDE MINT AND CUMIN MARINADE	20
KOREAN WINGS ASIAN BBQ SAUCE CHILI MARINADE SCALLIONS	14
CRISPY BUFFALO CHICKEN WINGS MILD OR SPICY CARROT & CELERY STICKS RANCH BLEU CHEESE	14

HOUSE MADE FRESH SALADS

GREEN GODDESS SALAD MIXED GREENS CHOPPED BACON FETA CANDIED PECAN GRANNY SMITH APPLE APPLE CIDER VINAIGRETTE	14
BEET SALAD BABY SPINACH GOAT CHEESE GRILLED ASPARAGUS HONEY DIJON BALSAMIC	12
CAESAR SALAD ROMAINE PARMIGIANO BANANA CROUTONS HOMEMADE DRESSING LEMON	10

ADDITIONS

6 OZ. GRILLED SALMON	8
3 PCS GRILLED JUMBO SHRIMP	8
6 OZ. GRILLED CHICKEN	6

BURGERS, SANDWICHES & WRAPS

CELEBRITY BURGER 8 OZ. ANGUS AGED CHEDDAR TOMATO APPLEWOOD BACON ONION RING SESAME SEED BUN SERVED WITH FRIES	16
SESSIONS BURGER 8 OZ. ANGUS AGED CHEDDAR SLICED TOMATO BLUEBERRY BOURBON BBQ SAUCE BRIOCHE BUN SERVED WITH FRIES AVAILABLE: VEGAN AND TURKEY BURGER	14
BLACK AND BLEU BURGER 8 OZ. ANGUS BLEU CHEESE CRUMBLES APPLEWOOD BACON BLUEBERRY BOURBON BBQ SAUCE BRIOCHE BUN SERVED WITH FRIES	16
MARKET FISH SANDWICH FRESH CATCH OF THE DAY PICKLED CUCUMBER SPICY REMOULADE PORTUGUESE ROLL SERVED WITH FRIES	18
PEPPER JACK CHICKEN SANDWICH BLACKENED CHICKEN PEPPER JACK CHEESE BLUEBERRY BOURBON BBQ SAUCE BRIOCHE BUN SERVED WITH FRIES	14
STEAK AND EGG SANDWICH BEEF SLICES FRIED EGG BELL PEPPER ONION SLICES BAGUETTE PEPPERCORN SAUCE SERVED WITH FRIES	20
CHICKEN TANDOORI WRAP ROASTED CHICKEN MINT CUCUMBER RAITA NAAN BREAD YOGURT MARINADE SERVED WITH FRIES	14
SOFT SHELL CRAB SANDWICH SPICY REMOULADE COLESLAW BRIOCHE BUN HUSH PUPPIES	16
FRIED OYSTER PO BOY BREADED OYSTERS COLESLAW SPICY REMOULADE HOAGIE ROLL HUSH PUPPIES	16
FRIED ROCK SHRIMP PO BOY BREADED ROCK SHRIMP COLESLAW SPICY REMOULADE HOAGIE ROLL SERVED WITH FRIES	16

BLEU CHEESE GLAZED TATER TOTS BLEU CHEESE CRUMBLES BACON BALSAMIC DRIZZLE	7
SHRIMP COCKTAIL JUMBO SHRIMP HOUSE COCKTAIL SAUCE LEMON	14
MUSSELS PERNOD CREAM SAUCE TOASTED BAGUETTE	17
SEAFOOD CIOPPINO PACIFIC STYLE TOASTED BAGUETTE	17
ARTISAN CHARCUTERIE & CHEESE BOARD MINI CORNICHONS PICKLED PEPPERS STONE MUSTARD SOURDOUGH	22

ENTREE

ROASTED VEGETABLE TOWER PORTOBELLO ROASTED RED PEPPER ZUCCHINI EGGPLANT GOAT CHEESE PESTO POMODORINA SAUCE	14
FIRECRACKER MAC & CHEESE CAVATAPPI PASTA GRILLED CHICKEN THREE CHEESE SAUCE RED PEPPER FLAKES	16
FISHERMAN'S PLATE FRESH CATCH OF THE DAY OYSTER ROCKEFELLER DIVER SCALLOP HUSH PUPPIES BAKED MUSSEL CRAB CAKE SHRIMP COLESLAW	36
CARIBBEAN SHRIMP BROILED JUMBO SHRIMP MUSHROOM RISOTTO BLACK BEANS TROPICAL SALSA	24
FRIED JUMBO SHRIMP BASKET HUSH PUPPIES COLESLAW SPICY REMOULADE	18
FRIED FISH BASKET FRESH CATCH OF THE DAY COLESLAW HUSH PUPPIES SPICY REMOULADE SERVED WITH FRIES	16
FREE RANGE CHICKEN FARRO GRAIN BROCCOLINI LEMON PICATTA SAUCE	24
BRAISED BEEF SHORT RIBS 12 OZ SPINACH RISOTTO GRILLED ASPARAGUS MALBEC	34

HOUSE MADE SWEETS

PRALINE NAPOLEON DARK & WHITE CHOCOLATE MOUSSE PRALINE CRACKER	10
CRÈME BRULEE TAHITIAN VANILLA BERRIES	9
BANANA SPLIT CARAMELIZED BANANA SLICES DARK CHOCOLATE AND TAHITIAN VANILLA ICE CREAM DUTCH CHOCOLATE SAUCE WHIPPED CREAM MACAROON	10

SHAREABLE DESSERTS

RED VELVET CHEESECAKE TRIPLE LAYER CREAM CHEESE FROSTING	12
KEY LIME TART CONDENSED MILK LIME JUICE BERRIES	10
ORANGE DREAMSICLE CAKE TRIPLE LAYER ORANGE GLAZE GRAND MARNIER LIQUOR	12