

# THE POINTE

GULF BREEZE | EST. 2021

## BAR BITES

<b>TRUFFLE TOTS</b>	14
Tater Tots, Truffle Oil, House Seasoning, Parmesan Cheese, Chianti Ketchup	
<b>CORN DOG NUGGETS</b>	9
Mini Corn Dogs, Honey Mustard	
<b>BAVARIAN PRETZEL</b>	14
Garlic Confit Butter, Beer Cheese, Creole Mustard	
<b>CHEESE CURDS</b>	15
Breaded White Cheddar Curds, Served with Ranch (Choice of Spicy or Regular)	

## STARTERS

<b>TIGER SHRIMP</b>	16
Golden Fried Shrimp, Signature Tiger Sauce, Citrus Slaw	
<b>FRIED BRUSSEL SPROUTS</b>	13
Spiced Brussel Sprouts, Parmesan Cheese, Garlic Aioli, Truffle Oil	
<b>SESAME CRUSTED TUNA</b>	16
Seared Tuna, Sriracha, Ponzu, Wasabi Creme, House Pickled Vegetables, Avocado, Fried Wontons	
<b>CAPRESE SALAD</b>	15
Burrata Cheese, Vine Ripe Tomatoes, Basil Salt, Basil Leaves, Shredded Parmesan, Balsamic Glaze, Served with Toasted Bread	
<b>GROUPE FINGERS</b>	15
Fried Grouper, Lemon Dill Tarter	

## SOUPS SALADS + BOWLS

<b>BEET SALAD</b>	13
Spring Greens, Roasted Local Beets, Spiced Almonds, Goat Cheese, Strawberry Balsamic Vinaigrette Dressing	
<b>KALE CAESAR SALAD</b>	12
Baby Kale, Romaine, Garlic Croutons, Shaved Parmesan, House Caesar Dressing	
<b>HOUSE MIXED GREEN SALAD</b>	10
Spring Greens, Romaine, Cherry Tomatoes, Red Onions, Carrots, Cheddar Cheese, Croutons	
<b>POINTE WEDGE</b>	13
Iceberg, Blue Cheese Crumbles, Bacon Crumbles, Cherry Tomatoes, Fried Avocado, Blue Cheese Dressing	
<b>CHICKEN + SAUSAGE GUMBO</b>	6 / 10
Conecuh Sausage, Chicken, Okra, Onions, Bell Peppers, Celery, Served with Rice	
<b>ROASTED VEGGIE BOWL</b>	13
Roasted Local Beets, Brussel Sprouts, Cherry Tomatoes, Roasted Sweet Potatoes, Quinoa, Toasted Almonds, Craisins, White Balsamic Dressing	

## POINTE CLASSICS

<b>BUFFALO MAC + CHEESE</b>	17
Cavatappi Pasta, Fried Chicken Tenders, Creamy Cheese, Buffalo Sauce, Ranch, Chives	
<b>SALMON BLT</b>	18
Blackened Salmon, Leaf Lettuce, Tomato, Bacon, Lemon Dill Tartar on Toasted Sourdough, Served with Fries	
<b>GOLF CLUB SANDWICH</b>	14
Ham, Turkey, Bacon, Swiss, Cheddar, Honey Mustard, Leaf Lettuce, Tomato on Toasted Sourdough, Served with Fries	
<b>PHO BANH MI SANDWICH</b>	16
Shaved Prime Rib, Sprouts, Basil, Jalapeno Aioli, Cilantro, Fresh Jalapenos, Pho Broth, Toasted Baguette, Served with Fries	
<b>CHICKEN SALAD SANDWICH</b>	15
Classic Chicken Salad, Leaf Lettuce, Tomato, Red Onion on Toasted Sourdough, Served with Fries	
<b>POINTE BURGER</b>	15
Certified Angus Beef Burger, Topped with Lettuce, Tomato, Onion, Dill Pickle on a Potato Bun, Served with Fries <i>add cheese +1   add bacon +1   add gluten free bun +2</i>	
<b>CLASSIC NACHOS</b>	15
House Fried Tortilla Chips, Seasoned Beef, Shredded Lettuce, Cheddar Cheese, Crema, Pico De Gallo, Black Beans, Queso Sauce, Pickled Jalapenos, Cilantro	
<b>BEER BRINED CHICKEN WINGS</b>	17
House Brined Wings, Buffalo Tossed, Blackened Dry Rub or Naked, Served with 2 sauces	
<b>CHICKEN TENDERS</b>	15
Fried Tenders Served with 2 Sauces	

### SAUCES:

*Blue Cheese, Ranch, Honey Mustard, Sweet Chili, Buffalo, BBQ, Tiger, Tarter*

## TACOS

<b>GROUPE TACOS</b>	15
2 Blackened Grouper Tacos, Citrus Slaw, Chipotle Lime Crema, Cotija Cheese, Cilantro, Served with House Fried Tortilla Chips	
<b>BEEF TACOS</b>	13
2 Seasoned Ground Beef Tacos, Shredded Lettuce, Cheddar Cheese, Queso, Black Beans, Crema, Pico De Gallo, Jalapenos, Cilantro, Served with House Fried Tortilla Chips	
<b>TIGER SHRIMP TACOS</b>	16
2 Fried Shrimp Tacos, Citrus Slaw, Tiger Sauce, Cotija Cheese, Cilantro, Served with House Fried Tortilla Chips	
<b>CILANTRO LIME CHICKEN TACOS</b>	13
2 Braised Chicken Tacos, Chipotle Lime Crema, Cotija Cheese, Cilantro, Pickled Onion, Served with House Fried Tortilla Chips	

### DRESSINGS:

*Blue Cheese, Ranch, Honey Mustard, Strawberry Balsamic Vinaigrette, White Balsamic Vinaigrette*

### ADD TO ANY SALAD OR BOWL:

Grilled Chicken + 6   Shrimp + 9   Tuna + 12   Salmon + 12   Steak + 14

20% auto gratuity will be added to groups of 8 or more.

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## Dinner Entrées

SERVED DAILY AFTER 4PM

<b>POINTE FILET</b>	42
8 oz Certified Angus Filet, Fried Onion Haystack, Whipped Potatoes, Market Vegetables, Red Wine Jus	
<b>MASTERS CUT RIBEYE</b>	49
18 oz Certified Angus Ribeye, Fried Onion Haystack, Whipped Potatoes, Market Vegetables	
<b>GULF CATCH</b>	36
Pan Seared Filet, Carrot Haystack, Basmati Rice Pilaf, Orange Beurre Blanc, Market Vegetables	
<b>JOYCE FARMS CHICKEN &amp; RISOTTO</b>	28
Boursin Stuffed Joyce Farms Statler Chicken, Mascarpone Sweet Pea Risotto, Roasted Chicken Jus, Carrot Haystack <small>all products.</small>	
<b>GRILLED SALMON</b>	29
8 oz Spice Rubbed Filet, Carrot Haystack, Orange Beurre Blanc, Basmati Rice Pilaf, Market Vegetables	
<b>PAPPARDELLE RAGU</b>	19
Italian Sausage, Fire River Farms Ground Beef, San Marzano Tomato Ragu, Grana Padano. Served with Garlic Confit Toast	

Ask to see our full wine list + cocktail menu.

## Monthly Features

### ORANGE CREAM MARGARITA 11

Muddled Orange, Tequila, Fresh Lime Juice, Cointreau, Agave, Coconut Flake

### BOURBON MULE KICK 12

Bourbon, St. Germaine Elderflower Liqueur, Ginger Beer, Lime, Bitters

### CREAMY TOMATO + DILL SOUP 6 | 10

Dill, Onion, White Cheddar, Chives

### + \$8 Grilled Pimento Cheese Sandwich

Sourdough, House Pimento Cheese, Pepperjack, American Cheese

### OYSTER PO'BOY 19

Fried Oyster, House Made Remoulade, Shredded Lettuce, Sliced Tomato

### DOUBLE SMASH BURGER 17

Certified Angus Beef, American Cheese, Lettuce, Tomato, Onion, Pickle, Secret Sauce

### BUTTER POACHED LOBSTER WITH ANGEL HAIR 29

After 4 PM  
Butter Poached Lobster, Roasted Tomato, Celery, White Wine Cream Sauce. Served with Garlic Bread

## SIDES

<b>CITRUS SLAW</b>	5
<b>WHIPPED POTATOES</b>	After 4 PM 5
<b>FRIES / SWEET POTATO WAFFLE FRIES</b>	5
<b>MARKET VEGETABLE</b>	5
<b>HOUSE SALAD</b>	6
<b>MAC + CHEESE</b>	5
<b>CHICKEN SALAD SCOOP</b>	6
<b>CAESAR SALAD</b>	6

## DESSERTS

<b>CHOCOLATE FUDGE CAKE</b>	9
<b>SALTED CARAMEL CHEESECAKE</b>	9
<b>KEY LIME STACK</b>	9

## BEVERAGES

<b>SWEET / UNSWEET TEA</b>	3
<b>COFFEE</b>	3
<b>FOUNTAIN SODA</b> 	3

## CUSTOMER PRICING NOTICE

We offer a Cash and Card Price for all our goods and services in-store.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts.

If you have a food allergy, please notify your server. Thank you.



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www.thepointegb.com

