



ATLANTIC'S EDGE

A TASTE OF LAND & SEA

LITE APPETITE

HOUSE SMOKED WAHOO FISH DIP 16

Sesame Flatbread Crackers, Tropical Citrus Pearls

CARIBBEAN CONCH FRITTERS 16

Cilantro Citrus Aioli

COLOSSAL SHRIMP COCKTAIL 19 GF

Poached Jumbo Gulf Shrimp served with a Coconut Cocktail Sauce, Creole Mustard Caper Remoulade, and Tropical Salsa

ROASTED GARLIC HUMMUS 13

Warmed Naan Bread, Garden Fresh Veggie Bites

BUFFALO TERIYAKI WINGS 18

Sweet, Spicy, Smoky Chicken Wings, with Tangy Blue Cheese, and Caramelized Pineapple

-Crispy Cauliflower Substitute Available

FRESH CRUSHED GUAC 14 GF

Organic Haas Avocado, Pico, Tortilla Chips

HANDHELD

ALL SANDWICHES SERVED WITH CRISPY POTATO FRIES

CHEECA CUBAN MIX PANINI 20

Thinly Sliced Roasted Pork Loin, Hickory Smoked Ham, Creole Mustard Spread, Swiss Cheese, Dill Pickle Relish, on Toasted Cuban Bread

SOUTHERNMOST TURKEY BURGER 21

Grilled Corn and Black Bean Salsa, Crushed Avocado Spread, Shaved Cabbage on Toasted Brioche

CHEECA' SIGNATURE LOBSTER GRILLED CHEESE 30

Local Warm Water Lobster Meat in a Key Lime Remoulade, Creamy Brie Cheese, on Thick Cut Grilled Sourdough

LINE-CAUGHT BLACKENED SNAPPER SANDWICH 21

Toasted Hoagie Roll, Lemon Herb Aioli, Zesty Red Onions, Roasted Tomato, Arugula

HALF-POUND CHEECA CHEDDAR BURGER* 21

Aged White Cheddar, Homestead Tomato, Butter Leaf Lettuce, and Red Onion on Toasted Brioche Bun

GRILLED BLACK BEAN CHIPOTLE BURGER 19

Light Chipotle Aioli, Ripe Avocado Spread, Arugula, Marinated Onion, Roasted Young Tomato

TACO BAR

ALL TACOS SERVED WITH TORTILLA CHIPS

GRILLED MAHI TACOS 19

Locally Caught, Lightly Blackened, with Key Lime Cabbage Slaw, Sweet Pineapple Mango Salsa, Avocado Cilantro Aioli

CARNE ASADA TACOS 21

Zesty Marinated Flank Steak, House-made Guacamole, Fresh Pico, Cotija Crumble, Micro Cilantro,

Substitute your Protein for our Battered Crispy Cauliflower

FROM THE GARDEN

BABY ROMAINE AND TUSCAN KALE CAESAR 18

Light and Creamy Buttermilk Asiago Dressing, Roasted Divina Tomato, Marinated Imported Olives, Shaved Pecorino Cheese, Seasoned Focaccia Croutons

YOU MAY WANT TO ADD

ADOBO GRILLED CHICKEN 9

FRESH CATCH 13

GRILLED COLOSSAL SHRIMP 12

YELLOWFIN TUNA POKE LETTUCE WRAP 24

Marinated Tuna, Heart Of Palm "Noodle" Salad, Crispy Wontons, Toasted Sesame, Jalapeño, and Cilantro in Tender Butter Leaves

STEAK & BLEU WEDGE* 25 GF

Prime NY Striploin, Baby Iceberg Lettuce, Marinated Red Onion, Garlic Roasted Tomato, Florida Citrus Dressing, and Maytag Bleu Cheese

WHAT ABOUT THE SWEETS?

FRESH FLORIDA BERRY TART 12

Crisp Butter Tart, Vanilla Bean Mousse, Mixed Berry Crème, Raspberry Coulis

PINEAPPLE UPSIDE DOWN CHEESECAKE 14

Rich NY Style Cheesecake, Pineapple Caramel, Maraschino Cherry, Graham Cracker Crumble, Cherry Gel

ALMOND CHOCOLATE CRUNCH BAR 13 GF

Almond Chocolate Sponge Cake, Jivara Mousse, Crisp Almond Coating, Whipped Caramel Ganache, Chocolate Sauce

CHEECA'S FAMOUS KEY LIME PIE 14

Rich Key Lime Custard, Graham Cracker Tart, Coconut Cream, Seasonal Berries

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



ATLANTIC'S EDGE

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HANDCRAFTED COCKTAILS

THE CUBAN CLASSIC	14
Our Mojito Is Crafted with Rum, Fresh Mint, Fresh Lime Juice, Simple Syrup, Soda	
BLUEBERRY MOJITO	14
Blueberry Vodka, Fresh Mint, Fresh Lime Juice, Simple Syrup, Fresh Blueberries	
MANGO MULE	14
Vodka, Ginger Beer, Mango Purée, Fresh Lime Juice	
CHEECA BLOODY MARY	15
Vodka, Bloody Mary, Lime, Lemon, Olives, Spicy Green Beans	
AGAVE MARGARITA	15
Blanco Tequila, Triple Sec, Fresh Lime Juice, Organic Agave Nectar	
BLACKBERRY MARGARITA	15
Reposado Tequila, Fresh Blackberries, Triple Sec, Fresh Lime Juice, Organic Agave Nectar	
COCONUT COSMOPOLITAN	15
Coconut Vodka, Triple Sec, Fresh Lime Juice, Simple Syrup, Cranberry Juice	
ISLAND OLD FASHIONED	15
Rum, Bitters, Syrup, Club Soda, Orange Garnish, Cherries	
TEN THYME SMASH	15
Tanqueray No. Ten, Fresh Thyme, Cucumber, Fresh Lime Juice, Simple Syrup, White Cranberry Juice	
PAINKILLER	13
Black Rum, Fresh Orange Juice, Pineapple Juice, Coconut Cream, Nutmeg	
FLOATERS	
Bacardi Black	7
Zacapa 23	8

FROZEN COCKTAILS

PIÑA COLADA	14
Rum with Coconut, Pineapple, Dark Rum Drizzle	
MANGOLADA	14
Perfect Blend of Rum, Mango, Pineapple, Coconut	
STRAWBERRY DAIQUIRI	14
Rum, Fresh Strawberry	
COCONUT MARGARITA	14
Tequila, Triple Sec, Coconut Cream, Fresh Lime	
KEY LIME PIE	15
Licor 43, Keke Liqueur, Rum, Vanilla Ice Cream, Graham Cracker Rim	
MUDSLIDE	14
Vodka, Kahlúa, Baileys	
FLOATERS	
Bacardi Black	7
Zacapa 23	8

WINES

WHITE

Chandon, Brut Sonoma, California	14/65
Prosecco, La Marca, Italy	13/44
Pinot Gris, Joel Gott Willamette, Oregon	13/44
Sauvignon Blanc, Oyster Bay New Zealand ...	13/44
Chardonnay, Sonoma-Cutrer Sonoma Coast ..	16/68
Gewuerztraminer, Trimbach, Alsace	15/58
Pfalz, Germany	

ROSÉ

Aimé Rquesante France.....	13/40
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RED

Pinot Noir, Meiomi Monterey	14/52
Pinot Noir, A by Acacia California	13/48
Merlot, Chateau Ste. Michelle	14/45
Columbia Valley	
Cabernet Sauvignon, Terrazas Argentina	13/40
Bordeaux Blend, Chateau Magnol,	18/72
Medoc, France	

BEER

DRAFT BEER	7
Our Famous Cheeca Baby IPA	
Please Ask Your Server For Additional Selection	
DOMESTIC BEER	6
Bud Light, Budweiser, Michelob Ultra	
Miller Lite, White Claw	
IMPORTED BEER	7
Corona Extra, Corona Light, Heineken, Stella Artois	

NON ALCOHOLIC

FRESH LEMONADE	5
NO-JITO	5
Fresh Lime, Mint and Soda	
UN-BELLINI	5
Mango Purée and Club Soda	
NITRO COLD BREW COFFEE	9
BOTTLED WATER	5/8
Islandic Still / San Pellegrino Sparkling	