



COMPASS GRILLE

Lunch & Dinner Menu

Served 11:30 a.m. - 10:00 p.m.

Starting Point

South of the Border Chips and Dip

Assorted tortilla chips with jalapeno cheese sauce and fresh salsa.

Key West Style Conch Fritters

Spicy conch fritters, deep fried until golden brown with tangy cocktail sauce or Creole tartar sauce.

Northeast Garlic Steamed Clams

Little neck clams steamed in our garlic and fresh basil butter.

Seven Seas Smoked Fish Dip

We search the seas for the freshest fish then smoke it to perfection and blend it with our bayou seasoning.

Compass Grille's Chicken Wings

From the North – Tangy Buffalo Sauce

From the East – Smokey Bar-B-Que

From the South – Island Jerk

From the West – Spicy Garlic

Served with bleu cheese and celery.

South Tampa Coconut Shrimp

Deep fried coconut-encrusted shrimp served with sweet and sour orange dipping sauce.

Southwest Quesadilla

Grilled smoked-flavored chicken, bell pepper and cheese quesadilla accompanied by sour cream, fresh tomato and cilantro salsa.

New England Clam Chowder

A blend of sweet little neck clams, diced potatoes, bacon and sweet cream.

North Atlantic Steamed Blue Mussels

Steamed blue mussels with a spicy garlic tomato sauce.

South Padre Island Stuffed Shrimp

Shrimp stuffed with cheddar cheese and jalapeno peppers, with a pineapple and mango chutney.

West Bank Shrimp Cocktail

Jumbo shrimp with a tangy horseradish sauce.

Great Northwest Hot Spinach and Artichoke Dip

A blend of spinach, artichokes and cream cheese topped with Parmesan cheese. Served with garlic croutons.

Healthy Traveler's Salads

North Pacific Cobb Salad

Our salad of mixed greens, diced turkey, eggs, avocado, bleu cheese crumbles, crispy bacon and your choice of dressing.

East Naples Chicken and Papaya Salad

Chicken and apple salad topped with pecans over a ripened papaya, baby greens, vine ripe tomatoes, cucumbers, carrots and olives with mango dressing.

Compass Grille Caesar Salad

Crisp romaine lettuce tossed with our homemade parmesan dressing and garlic croutons.

Northern Style – Grilled Chicken

Eastern Style – Grilled Tuna or Grouper

Southern Style – Grilled Shrimp

Western Style – Grilled Beef Strips

South Beach Tropical Fruit Salad

Assorted fresh fruits and berries with strawberry yogurt dipping sauce.

Northern Atlantic Tuna Fish Salad

Mixed field greens topped with fresh tuna salad, garnished with vine ripe tomatoes, cucumbers, red onions, carrots and olives.

Navigator's Chef Salad

Smoked ham, turkey, Swiss and cheddar cheeses, garnished with eggs, cucumbers, carrots, olives, and vine ripe tomatoes with your choice of dressing.

Surveyor's Black and Bleu Salad

Highly seasoned beef strips topped with bleu cheese, garnished with lettuce, tomatoes, cucumbers, carrots and onions.

Tax and gratuity not included. We encourage gratuities of 18% or more for parties six or more and will add this to your bill as a convenience. If you would like to do something different please let us know.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food-borne illness.

Great Sandwich and Burger Destinations

All sandwiches served with your choice of potato chips, pasta salad or jicama slaw.

North Carolina Turkey

Premium all natural turkey breast on 9 grain bread, served with a garlic pickle.

South Miami Pressed Sandwich

Turkey, ham, Swiss cheese, tomato, and pickles topped with mustard-mayo dressing.

Malibu Point Turkey Wrap

Smoked turkey breast, Swiss cheese, crisp bacon and lettuce are layered in a low-carb tomato wrap with ranch dressing.

Northern Atlantic Tuna Fish Sandwich

Atlantic tuna blended with chopped celery, onions, and mayonnaise. Served on your choice of toasted bread.

Explorer's Club Sandwich

Tripe decker sandwich with turkey, ham, Swiss cheese, bacon, lettuce, tomato, and mayonnaise.

East Houston Street Reuben

Grilled corn beef or pastrami, imported Swiss cheese, sauerkraut, homemade Russian dressing, served on marble swirl bread.

West Virginia Smokey Mountain Ham

All natural premium smoked ham topped with aged cheddar cheese on rye bread served with a garlic pickle spear.

West 7th Avenue Pastrami or Corned Beef

Spicy pastrami or corned beef, imported Swiss cheese, with spicy brown mustard served on marble swirl bread.

North Alameda Double Dip Sandwich

Slow roasted beef with our authentic jus on a crusty French roll.

Boca Grande Grouper Sandwich

A boneless fillet of red grouper, blackened, grilled or fried. Served with lettuce, tomatoes, onions, pickles and Creole tartar sauce.

Pass-a-Grille Chicken Sandwich

Rosemary and garlic marinated breast of chicken grilled over an open flame topped with smokey cheddar cheese.

North West Cape Jerk Chicken Sandwich

Marinated boneless chicken breast grilled and topped with our Island jerk sauce and grilled pineapple, served with lettuce, tomatoes, onion and pickles on a Kaiser roll.

South Street Roast Beef

All natural premium roast beef, Harvati and horseradish cheese served on whole wheat bread with a garlic pickle spear.

Compass Grille Burgers

Thick and juicy half -pound burger served with lettuce, tomato, onions and pickles on an onion roll. Cheese additional.

Northern Style – Smoked cheddar and bacon

Eastern Style – Swiss and mushroom

Western Style – Black and bleu

Southern Style – Smoked cheddar and Jerk sauce

Pizza and Pasta Destinations

Lower East Side Pizza

Traditional Pizza made with fresh tomato-garlic sauce and Mozzarella cheese.

Large

Medium

Toppings Additional: Extra Cheese, Pepperoni, Sausage, Bell Pepper, Red Onion, Fresh tomatoes, Cheddar Cheese, Artichoke Hearts, Mushrooms, Black Olives, Smoked Cheddar, Spinach, Jalapeño Peppers, Pineapple Anchovies, Bacon, Grilled Chicken, Ground Beef.

Longport Penne Pasta Bowl

Penne pasta tossed with fresh garlic, basil pesto, artichokes, mushrooms, tomatoes and fresh spinach.

Add Grilled Chicken additional.

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Great Dinner Destinations

Dinner entrées are served after 5pm.
All entrées include Around the Compass Bread Basket and fresh butter.
Your choice of Soup of the Day or House Salad.

Compass Grille's Slow-Roasted Prime Rib

Dinners served with au jus sauce.
With your choice of sautéed vegetables or baked potato

10 oz. Cut
12 oz. Cut

16 oz. Cut
16 oz. End Cut

End cuts are only cooked medium well or well done. Please check with your server for availability.

Midwest Stockyard Beef Steaks

Select cuts of Midwest corn-fed Angus Beef
Fire grilled or blackened, cooked to your liking
served with sautéed fresh vegetables or baked potato.

12 oz. Ribeye
12 oz. Strip Steak
10 oz. Top Sirloin

5 oz. Filet Mignon
8 oz. Filet Mignon

Finish off that great steak with sautéed garlic mushrooms or
our black peppercorn and brandy sauce. Additional price.

Add our sautéed garlic shrimp to any order. Additional price.

Around the Compass Specialty Entrées

West Palm Beach Grilled Mahi-Mahi

Topped with garlic sautéed shrimp, artichoke hearts,
tomatoes and spinach with sautéed vegetables.

Squaw Harbor Ahi Tuna

Ruby Red Tuna seared rare, glazed with organic soy-garlic sauce,
topped with Coolsabi sauce and pickled ginger. With julienne vegetables.

Columbia River Salmon

Northwest salmon fillet broiled on red cedar plank, topped with
orange-ginger glaze. With sautéed fresh vegetables.

South Tampa Coconut Shrimp

8 coconut encrusted shrimp, deep fried with sweet and sour orange dipping sauce.

Gulf Shores Shrimp

8 lightly breaded Gulf shrimp, served with sweet potato fries and jicama slaw.

Boca Grande Pan-Seared Grouper

Pan seared grouper with garlic lemon shrimp sauce with sautéed fresh vegetables.

South Carolina Center Cut Pork Chop

Grilled center cut 12 oz. pork chop topped with black peppercorn sauce.
Served with garlic mashed potatoes.

St. Louis BBQ Ribs

Grilled St. Louis ribs basted with our smokey bbq sauce. Served with French fries.
Full Slab 1/2 Slab

Grilled Mojo Chicken

Grilled chicken marinated in lime-garlic sauce, served with black beans and yellow rice.

Upper East Side Seafood Linguine

Sautéed shrimp, clams, and mussels, tossed with linguine,
fresh basil and a lemon garlic sauce.

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add this to your bill as a convenience. If you would like to do something different please let us know.

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Side Destinations

Baked Potato

Sautéed Fresh Vegetables

Sweet Potato Fries

French Fries

Sautéed Mushrooms

Grilled Onions

Garlic Linguine

Black Beans and Rice

Garlic Mashed Potatoes

Jicama Slaw

Pasta Salad

End of the Journey Desserts

Chocolate Peanut Butter Pie

On a chocolate mirror with fresh strawberries and sweet cream.

Key West Style Lime Pie

A Florida favorite with lime zest and sweet cream.

Chocolate Chip Melt Down

Baked to order double thick chocolate chip cookie topped with vanilla bean ice cream, sweet cream and a cherry.

Pineapple Upside-Down Cake

Baked to order individual cake served with piña colada sauce and toasted coconut.

New York Style Cheese Cake

Topped with fresh strawberry glaze.

Mississippi Mud Pie

With chocolate sauce and sweet cream.



Harry's
beach bar

If you're in the know, you know Harry's Beach Bar
**STILL THE BEST PLACE
TO PARTY ON THE BEACH
FOR OVER 25 YEARS!**

Home of the World Famous
Sand Dance
Live Entertainment
Fri. - Sat. - Sun.

GREAT FOOD
DRINK SPECIALS

SANDY WHITE BEACHES
FREE PARKING
FANTASTIC WEST COAST SUNSETS



RUM RUNNERS
Bar & Grill

"Toes in the Sand and a Drink in Your Hand"



ON THE BEACH DINING
Overlooking the Gulf of Mexico
**LIVE ENTERTAINMENT
FRIDAY - SUNDAY**
GREAT FOOD • DRINK SPECIALS
FREE PARKING

Beverages & Wine List

Compass Designer Drinks

Found only at the Compass Grille

Flordita Cosmo

Light Rum, Coconut Rum, Cointreau, Lime Juice and a Splash of Cranberry.

The Irish Man Goes to the Beach

St. Brendan's Liquor, Coconut Rum, Vanilla Ice Cream Frappe and Toasted Coconut.

White Chocolate Martini

Godiva White Chocolate Liqueur, Vanilla Vodka and Cocoa Rim.

Chinos Margarita

Jose Cuervo Traditional Tequila, Canton Ginger Liqueur, Pineapple Juice, Mango Nectar and Crystallized Ginger.

Green Iguana...our ode to the Bloody Mary

Tomatillos, Green Tomatoes, Cucumber, Fresh Cilantro, Cabo Wabo Tequila and Fresh Serrano Chile.

Wines

House Wines

Served in 6 oz. Carafe • Served in 10 oz. Carafe
Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel, Pinot Grigio

Boutique Wines

Served in 6 oz. Carafe • Served in 10 oz. Carafe

White

Sagelands Riesling, Washington State
New Harbor Sauvignon Blanc, Marlborough, New Zealand
A By Acacia Chardonnay, CA

Red

Edna Valley, Pinot Noir
BV Coastal Cabernet Sauvignon, CA
Red Guitar Tempranillo, Spain

Champagne & Sparkling Wine

House Champagne Splits
Moet Imperial, Epernay, France • Chandon Brut

White Wines by the Bottle

Riesling

Sagelands Riesling, Washington State

Sauvignon Blanc

New Harbor, Marlborough, New Zealand

Pinot Grigio

Stellina Di Norte, Italy

Chardonnay

Snapdragon, California
Kendall Jackson, California
A By Acacia Chardonnay, California

Red Wines by the Bottle

Pinot Noir

Edna Valley, California
Bearboat, Russian River

Merlot

Sterling Vintners, California
Blackstone, Australia

Cabernet Sauvignon

BV Coastal, California
Clos du Bois, Sonoma

Alternative Reds

Navarro Correas Malbec
Ruffino Chianti Superiore, Italy
Escudo Rojo, Red Blend Chile
Rosenblum Zinfandel, California
Red Guitar Tempanillo, Spain

Beer

Draft

Samuel Adams, Boston Lager • Amber Bock • Newcastle • Bud Light

Domestic Beer

Budweiser, Miller Lite, Michelob Ultra, Bud Light, Coors Light

Imported Beer

Red Stripe, Seasonal Samuel Adams selections, Corona, Heineken

Soft Drinks

Coke, Diet Coke, Cherry Coke, Root Beer, Sprite, Orange Soda,
Lemonade and Fruit Punch, Sweet Tea and Fresh Brewed Ice Tea