



WELCOME TO THE EMBASSY SUITES

Lunch Menu

Served daily from 11:00am – 5:00pm

Appetizers and Starters

Jalapeno Poppers *stuffed with Monterey Jack cheese and lightly breaded, golden fried*

Spicy Fried Calamari *dusted in spicy flour & fried to tender perfection, served with marinara sauce*

Grouper Beignets *batter fried Gulf Coast grouper served with tropical honey mustard sauce*
(Market Availability)

Island Bruschetta *fresh vine ripe tomatoes with sweet basil, balsamic vinegar and extra virgin olive oil with grilled French bread*

B.B.Q. Style Shrimp *with sautéed onions & peppers in our house sauce, with bread for dipping*

Lobster Beignets *butter milk battered Maine lobster, golden fried & served with tropical honey mustard*
(Market Availability)

Caribbean Crab Cake *Chef's famous crab cake served with lemon butter sauce*

Fried Cheese Sticks *Served with marinara sauce*

Baby Clams *cooked in lemon garlic butter & white wine broth, served with French bread*

Soups and Salads

Soup of the Day *Chef creates a unique homemade soup daily, using the freshest available ingredients*

Seafood Gumbo *a classic southern gumbo with the finest local seafood, served with white rice*

Calypso Café Salad *fresh exotic greens tossed with mango vinaigrette and toasted pecans, diced tomatoes, cucumbers, mandarin oranges and feta cheese*

Classic Caesar Salad *crisp romaine hearts tossed with our house made dressing & croutons*

Rocket Salad *fresh Arrugala tossed in a raspberry vinaigrette, Gorgonzola & fresh berries*

Spinach Salad *tender baby spinach leaves, mushrooms, chopped egg, apple-wood bacon, vinaigrette*

Thai Beef Salad *marinated beef served warm on crisp greens tossed with fresh mint & cilantro onion, cucumber & tomato, Thai dressing*

*Add on options for salads: Grilled Chicken Breast Grilled Shrimp Spicy Fried Calamari

Sandwich Creations

All sandwiches are served with your choice of French fries, Jalapeno Coleslaw or B.B.Q. Chips

Fried Lobster Club *tender cold water lobster tail-meat golden fried & served with tropical honey mustard, arugula, tomatoes and apple-wood bacon on toasted sour dough bread, simply the best sandwich you will ever eat!*

Grilled Chicken Quesadilla *grilled chicken breast, onions, peppers & Pepper-jack cheese, served with guacamole, salsa & sour cream*

Shrimp Quesadilla *sautéed Gulf shrimp with onions & peppers, Pepper-jack cheese, served with Guacamole, salsa & sour cream*

The Bermuda Burger *½ pound of ground beef served with lettuce, tomato, Bermuda onion & pickle served with a side of island steak sauce.
Add Swiss, Cheddar or American or Pepper-jack Cheese, Apple-wood Bacon or Sautéed Mushrooms*

The Cuban Classic *fresh deli ham, roast pork, Swiss cheese and pickles piled high on a Cuban baguette, then heat pressed to a crunchy finish*

The Grilled Chicken Club *char-grilled breast of chicken topped with smoked apple-wood bacon, lettuce and tomato, finished with melted Swiss cheese and tarragon mayonnaise on toasted Ciabatta bread*

Shrimp Salad Croissant *Fresh Gulf shrimp with a hint of Dill on a toasted croissant*

Pulled Pork BBQ Slider's *tender smoked pork tossed in a zesty B.B.Q. Sauce, served on toasted slider buns served with French fries & slaw*

Ultimate Crab Wrap *Jumbo lump crabmeat tossed in our special dressing with chopped egg, avocado, lettuce & tomato wrapped up in a sun-dried tomato flour tortilla, delicious!*

Old Fashioned Club *smoked turkey breast, cure 81 ham, Swiss cheese, smoked Apple-wood bacon, exotic greens and tomato, mayonnaise, on toasted white bread*

Grilled Reuben *served with hot corned beef & sauerkraut, house made Thousand Island dressing on Grilled Rye*

Skirt Steak Sandwich *marinated grilled skirt steak with onions & bell peppers, house sauce on a toasted tomato-basil Focaccia square*

Eggplant Parmesan Sub *pan-fried, breaded herb crusted eggplant, with Parmesan & Mozzarella cheese, Marinara sauce on a toasted sub roll*

12" Inch Pizza

Toppings: Pepperoni, Sausage, Bell Peppers, Onions, Mushrooms, Black Olives, Spinach, and Extra Cheese

Call 1.850.337.7082 for Reservations or Additional Information

*SELECTION OF MENU ITEMS IS SUBJECT TO CHANGE AND MAY VARY DUE TO SEASON.
REMINDER: "CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS"
"REGARDING THE SAFETY OF THESE ITEMS, WRITTEN INFORMATION IS AVAILABLE UPON REQUEST."*



WELCOME TO THE EMBASSY SUITES

Lounge Menu

Served daily from 5:00pm – 10:00pm

Appetizers and Starters

Jalapeno Poppers *stuffed with Monterey Jack cheese and lightly breaded, golden fried*

Spicy Fried Calamari *dusted in spicy flour & fried to tender perfection, served with marinara sauce*

Grouper Beignets *batter fried Gulf Coast grouper served with tropical honey mustard sauce*
(Market Availability)

Island Bruschetta *fresh vine ripe tomatoes with sweet basil, balsamic vinegar and*
Extra virgin olive oil with grilled French bread

B.B.Q. Style Shrimp *with sautéed onions & peppers in our house sauce, with bread for dipping*

Lobster Beignets *butter milk battered Maine lobster, golden fried & served with tropical honey mustard*
(Market Availability)

Caribbean Crab Cake *Chef's famous crab cake served with lemon butter sauce*

Fried Cheese Sticks *Served with marinara sauce*

Baby Clams *cooked in lemon garlic butter & white wine broth, served with French bread*

Soups and Salads

Soup of the Day *Chef creates a unique homemade soup daily, using the freshest available ingredients*

Seafood Gumbo *a classic southern gumbo with the finest local seafood, served with white rice*

Calypso Café Salad *fresh exotic greens tossed with mango vinaigrette and toasted*
Pecans, diced tomatoes, cucumbers, mandarin oranges and feta cheese

Classic Caesar Salad *crisp romaine hearts tossed with our house made dressing & croutons*

Rocket Salad *fresh Arrugata tossed in a raspberry vinaigrette, Gorgonzola & fresh berries*

Spinach Salad *tender baby spinach leaves, mushrooms, chopped egg, apple-wood bacon, vinaigrette*

Thai Beef Salad *marinated beef served warm on crisp greens tossed with fresh mint & cilantro*
Onion, cucumber & tomato, Thai dressing

*Add on options for salads: Grilled Chicken Breast Grilled Shrimp Spicy Fried Calamari

Sandwich Creations

All sandwiches are served with your choice of French fries, Jalapeno Coleslaw or B.B.Q. Chips

Fried Lobster Club *tender cold water lobster tail-meat golden fried & served with tropical honey mustard, Arugula, tomatoes and apple-wood bacon on toasted sour dough bread, simply the best sandwich you will ever eat!*

Grilled Chicken Quesadilla *grilled chicken breast, onions, peppers & Pepper-jack cheese, served with Guacamole, salsa & sour cream*

Shrimp Quesadilla *sautéed Gulf shrimp with onions & peppers, Pepper-jack cheese, served with Guacamole, salsa & sour cream*

The Bermuda Burger *½ pound of ground beef served with lettuce, tomato, Bermuda onion & pickle Side of island steak sauce. Top with Swiss, Cheddar or American or Pepper-jack cheese, Apple-wood bacon Or sautéed mushrooms Add .50 each topping*

The Cuban Classic *fresh deli ham, roast pork, Swiss cheese and pickles piled high on a Cuban baguette, then heat pressed to a crunchy finish*

The Grilled Chicken Club *char-grilled breast of chicken topped with smoked apple-wood bacon, Lettuce and tomato, finished with melted Swiss cheese and tarragon mayonnaise on toasted Ciabatta bread*

Shrimp Salad Croissant *Fresh Gulf shrimp with a hint of Dill on a toasted croissant*

Pulled Pork BBQ Slider's *tender smoked pork tossed in a zesty B.B.Q.. Sauce, served on toasted slider buns Served with French fries & slaw*

Ultimate Crab Wrap *Jumbo lump crabmeat tossed in our special dressing with chopped egg, avocado, Lettuce & tomato wrapped up in a sun-dried tomato flour tortilla, delicious!*

Old Fashioned Club *smoked turkey breast, cure 81 ham, Swiss cheese, smoked Apple-wood bacon, Exotic greens and tomato, mayonnaise, on toasted white bread*

12" Inch Pizza

Toppings: pepperoni, sausage, bell peppers, onions, mushrooms, black olives, spinach and extra cheese

Voodoo Wings *One dozen jumbo wings golden fried, tossed in a spicy pepper sauce, served with celery sticks and blue cheese.*

Nacho Platter *tri color chips served with salsa, guacamole, sour cream, black olives, jalapenos and cheese sauce*

Grilled Reuben *served with hot corned beef & sauerkraut, house made Thousand Island dressing on Grilled Rye*

Skirt Steak Sandwich *marinated grilled skirt steak with onions & bell peppers, house sauce on a toasted Tomato-Basil Focacciai*

Eggplant Parmesan Sub *pan-fried, breaded herb crusted eggplant with Parmesan & Mozzarella cheese, Marinara Sauce on a toasted sub*

Dinner Entrées

Chicken Oscar *pan seared, served with starch of the day, asparagus & Espagnole sauce, topped with jumbo lump crabmeat & hollandaise.*

Tri-color Cheese Tortellini *tossed with shrimp & scallops in Alfredo sauce*

The Party Boat Catch Of The Day *your waiter will tell you about the fresh catch of the day. Our Chef orders fresh seafood daily from the local docks in Destin.*

Crab Stuffed Shrimp served with Angel hair pasta tossed with scampi butter

Barbeque Baby Back Ribs basted with an island BBQ Sauce and served with baked beans, jalapeno coleslaw and French Fries

Chicken Parmesan pan seared breast of chicken topped with cheese & marinara sauce, Angel hair pasta

Shrimp Scampi Style fresh Gulf shrimp, sautéed with garlic butter, white wine & lemon, Angel hair pasta

Eggplant Parmesan pan-fried, herb seasoned eggplant, finished with Parmesan & Mozzarella, Marinara Sauce, Angel hair pasta

Twain Lobster Tails mouth watering Cold Water Lobster Tails, oven baked, served with the starch of the day & fresh California asparagus, drawn butter

Angel Hair Pasta with Baby Clams with white wine & lemon garlic butter

Caribbean Crab Cakes Chef's famous crab cakes served with lemon butter sauce, wilted spinach & starch of the day

Rib Eye Bambooshay a thick, savory 12oz. steak flame grilled to your liking, served with herb butter served with starch of the day, asparagus & demi-glace

Filet Mignon a tender, juicy cut of Black Angus tenderloin, flame grilled to your liking, served with béarnaise, served with starch of the day, and asparagus, Madeira sauce

*Surf & Turf Your Way petite grilled Filet Mignon, starch of the day & asparagus, paired with one of the following:
Baked 6oz. Cold Water Lobster Tail Three Crab Stuffed Shrimp Sautéed Crab Cake*

Side Items

Starch of the day

Fresh Asparagus

French Fries

Calypso Slaw

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Kids Menu

Served daily from 11:00am – 10:00pm

Golden Fried Shrimp *with French fries and coleslaw*

Kids Pasta *with Alfredo sauce or tomato sauce*

Fried Chicken Tenders *with French fries*

Cheeseburger *with French fries or house chips or coleslaw*

Hot Dog *with French fries or house chips or coleslaw*

Grilled Cheese *with French fries or house chips or coleslaw*

Peanut Butter & Jelly *with French fries or house chips or coleslaw*

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Dessert Menu

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Key Lime Pie made with real Key West lime juice, served with fresh whipped cream and berries

Belgium Chocolate Cake served warm with fresh raspberry coulis and Vanilla Bean ice cream

Fried Cheese Cake wrapped in a flour tortilla, fried and rolled in cinnamon sugar, caramel & raspberry

*Ice Cream made from the freshest ingredients, served with whipped cream & berries
Your choice of Vanilla Bean or Chocolate*

Old Fashioned Carrot Cake a special recipe of carrots, raisins and delicious frosting

Deep Dish Apple Pie apples, apples, and more apples, need we say more?

Tiramisu an Italian favorite made with Mascarpone cheese, & coffee, served with fresh berries & whipped cream

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