



SIP | SWIM | SUNSETS

Salads

add: chicken 7 | shrimp 8 | salmon 12 | steak 14

Caesar Salad | 12

tomato, parmesan, croutons

Prime Waters Wedge | 13

tomato, bacon, red onion, blue cheese crumble, Crystal's vinaigrette

Greek Salad | 15

tomato, red onion, cucumber, kalamata olive, fresh greens, feta, ceci beans, Greek dressing

Mixed Berry & Goat Cheese | 14

baby arugula & spinach, parmesan, candied walnuts, strawberry vinaigrette

Caprese | 12

tomato, mozzarella, basil, balsamic drizzle

Cold Plates

Roasted Red Pepper Hummus | 14

vegetable assortment, roasted garlic naan

Smoked Fish Spread | 16

locally caught & smoked mahi spread from Nachman's of Redington Shores with veggies and crackers

Chicken Orzo Bowl | 17

grape tomato, cucumber, feta, lemon zest, extra virgin olive oil

Imported Cheese & Meat Board | 32

fresh mozzarella, danish brie, smoked gouda, swiss cheese, spanish manchego, salami, prosciutto, pepperoni, candied walnut, fig jam honey

Ruskin Bruschetta | 14

tomato, fresh basil, e.v.o.o., balsamic glaze

Blue Cheese Pub Chips | 15

tomato, bacon, scallion, red onion, balsamic drizzle

Shrimp Cocktail | 17

horseradish cocktail sauce

° Seared Ahi Tuna | 24

seaweed salad, sesame, wasabi crema, pickled ginger, ponzu, sriracha

Warm Plates

Garlic Parmesan Truffle Fries | 15

crispy battered fries, white truffle oil

Grouper Bites | 22

lemon, tangy remoulade, tartar

Bone-in Chicken Wings | 6 for 14 | 12 for 24

smoked BBQ, garlic parmesan, mild or hot served with house ranch or house bleu cheese

Battered Tenders | 17

smoked BBQ, garlic parmesan, mild or hot

Seared Scallops | 24

seaweed salad, asparagus, mushroom, sesame, wasabi creme

Naan Flatbreads

Artisan | mozzarella, pepperoni, mushroom | 17

Rustic | arugula, mozzarella, mushroom, red onion, parmesan, basil pesto, e.v.o.o. | 17

Smokehouse | bourbon bbq, bacon, mozzarella, caramelized onion, naan | 18

Signature Handhelds

served with house-made kettle chips

substitute fries: battered 2 | sweet potato 3 | hand cut 4 | pickle fries 5

Grilled Chicken Caesar Wrap | 14

tomato, parmesan, romaine, spinach tortilla

Sweet Cajun Chicken Wrap | 16

housemade pineapple salsa, spinach + arugula, avocado ranch, blackened chicken breast, spinach tortilla

° Skyway Sliders | 16

black angus beef, lettuce, tomato, caramelized onion, 'Ai' aioli

Turkey Club | 15

bacon, cheddar, iceberg, tomato, red pepper aioli

Ybor Cuban Sandwich | 17

pulled pork, ham, salami, pickle, mustard, pressed cuban bread

Sea-breeze Fried Chicken Sandwich | 17

lettuce, tomato, crispy onion ring, bacon, swiss, & bang bang sauce

Sides

Kettle Chips | 4

Chilled Veggie Dippers | 6

Battered | Sweet Potato | Hand Cut | Pickle Fries 6

Fresh Seasonal Fruit | 6

Desserts

Key Lime Pie | 10

Reese's Peanut Butter Mousse Pie | 11

A 20% service gratuity will be automatically applied to your bill for your convenience.

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

 = Vegetarian |  = Gluten Free

Cocktails

- Whiskey Smash | rye whiskey, lemon, mint, simple | 11
- Red Skies | gin, sparkling wine, dry vermouth, lemon, raspberry | 11
- Treasure Island | pineapple rum, coconut, lime, orange bitters | 13
- Madeira Mojito | white rum, mint, lime, passionfruit, club soda | 14
- Sunken Gardens | vodka, lime, cucumber, basil, celery bitters, club soda | 12
- Tropic Breeze | gin, cucumber, grapefruit, lemon | 11
- Johns Pass | bourbon, earl grey simple, aromatic & cherry bitters | 12
- Castaway | rumhaven coconut rum, fresh coconut water, lime, club soda & coconut shavings | 12
- Flavored Cambria Margarita | Pineapple | Passionfruit | Mango | tequila blanco, lime, agave | 15
- Elevate with Nosotros Blanco Agave Tequila | 2
- Espresso Martini | Coffee blend, cold brew rum, kahlua, chocolate bitters, raw sugar | 14

Signature Cambria Coconuts | \$22

Refills (per day) | \$10

- Piña Colada | Banana Colada | Frozen Rum Runner | Frozen Margarita
- Coconut Smoothie (non-alcoholic)

Craft Beer

- Bench Life Green Bench Brewing | St. Petersburg, FL | 9 draft
light bodied, crisp, refreshing lager. abv: 4.6%
- Florida Man Double IPA Cigar City Brewing | Tampa, FL | 10 draft
herbal, sweet, hazy & spicy double IPA abv: 9%
- Jai Alai IPA Cigar City Brewing | Tampa, FL | 9 draft
blend citrus and tropical fruit notes, balanced by a slight bitterness and caramel malt abv 7.5%
- Graffiti Orange 7venth Sun Brewing | Tampa, FL | 8 draft
wheat beer brewed with lactose and orange peel, aged on whole vanilla beans. abv: 5.9%
- Beach Blonde Ale 3 Daughters Brewing | St Petersburg, FL | 8 draft
smooth malt profile with subtle hints of citrus and sweetness abv: 5%
- Pineapple Cider 3 Daughters Brewing | St Petersburg, FL | 8 draft
traditional cider with sweet, juicy pineapple notes for a smooth, slightly tangy finish abv 5.5%
- Yeungling Lager | Tampa, FL | 8 draft
amber lager with rich, caramel flavor and a smooth finish . abv: 6.0%
- Michelob Ultra | Jacksonville, FL | 8 draft
Light, crisp American lager with a refreshing finish . abv: 6.0%

Local Tall Cans

- Florida Orange IPA 3 Daughters Brewing | St Petersburg, FL | 9
Juicy orange flavor swims with citrusy, aromatic hops in this Florida-inspired IPA abv 6.9%
- My Boy Blue! Blueberry Wheat Florida Ave Brewing | 9
A subtly sweet berry flavored wheat ale abv 5.9%

Additional Cans

- Coors Light, Bud Light, Miller Light, Michelob Ultra
- Corona Extra, Blue Moon, Stella, NUTRL, Heineken 0.0, Non-Alcoholic Mango Cart | 7
- High Noon, Surfside, White Claw Hard Seltzer, Guinness | 8

Wine

	6oz.	9oz.	bottle
Pulpoloco Sangria Smooth Red or Crisp White 12			
Bottega Prosecco Italy	10	--	34
Moet & Chandon Imperial Brut France	-	--	110
Seaglass Riesling California	9	12	32
Hampton Water Rosé France	10	13	36
Kim Crawford Sauvignon Blanc New Zealand	10	13	36
Josh Cellars Pinot Grigio California	10	13	36
Sterling Chardonnay Napa	9	12	32
Cambria Chardonnay California	12	15	46
Altos Terrazas Malbec Argentina	11	14	38
14 Hands Merlot Washington State	11	14	38
Meiomi Pinot Noir California	11	14	38
Cambria Pinot Noir California	12	15	46
Decoy Red Blend California	13	16	48
Josh Cellars Cabernet California	10	13	36

Ember Rooftop Bar & Lounge

- Bar Hours
- Sunday – Thursday: 11AM – 10PM
- Friday & Saturday: 11AM – 11PM
- Rooftop Dining
- Sunday – Saturday : 11AM – 10PM