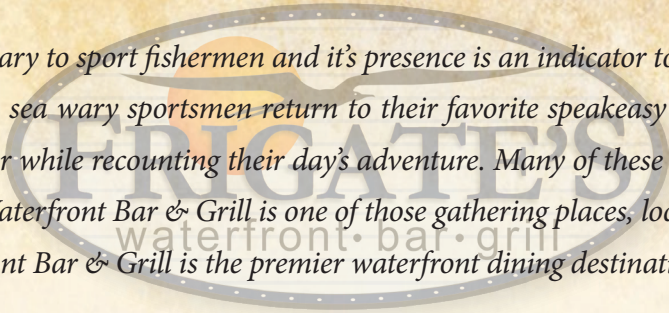


The Frigate bird is legendary to sport fishermen and it's presence is an indicator to a bountiful catch, good times and success. After a long day, sea wary sportsmen return to their favorite speakeasy to enjoy refreshing beverages, great food, music and laughter while recounting their day's adventure. Many of these speakeasies became legendary in their own right. Frigate's Waterfront Bar & Grill is one of those gathering places, located on the water in beautiful Melbourne. Frigate's Waterfront Bar & Grill is the premier waterfront dining destination in Central Florida.



Specialty Drinks

PINEAPPLE MULE

New Amsterdam Pineapple Vodka
Pineapple Juice
Ginger Beer
Lime

FRIGATE'S SUNSET

Reposado Tequila
Triple Sec
Blood Orange mix
Splash OJ

BERRY MOJITO

New Amsterdam Red Berry Vodka
Limes
Mint Leaves
Strawberry Oasis Mix
Topped with Soda

WATERMELON REFRESHER

New Amsterdam Vodka
Watermelon
Pineapple
Fresh Lime

FROZEN CREAMSICLE

New Amsterdam Vodka
Tang
Ice Cream Mix

WHITE & RED SANGRIA

Bottle Beer

Bud Light	Corona Light	Miller Light	Stella
Coors Light	Heineken	Modelo	Stella NA
Corona	Michelob Ultra	Modelo Negra	

Draft Beer

Bud Light	Michelob Ultra	Stella
Frigate's Lager	G13	Mango Cart
Dragon Point	Landshark	Pineapple Caribe
Kona Big Wave	Shock Top	

Ask about our 4 rotating taps.

Adult Seltzer

High Noon: Mango • Lime • Watermelon • Pineapple • Black Cherry • Grapefruit

 Gluten Free

 Gluten Free Optional

Starters & Sharing

LOBSTER MAC

A blend of lobster, three cheese cream sauce and topped with truffled panko bread crumbs 25

CRISPY CALAMARI

Calamari lightly dusted in seasoned flour, flash fried to perfection then tossed with parmesan, sweet cherry peppers, served with marinara sauce 16

FRIGATE'S SHRIMP

Tempura fried shrimp tossed in our sweet and spicy Thai sauce, dusted with sesame seeds and served with grilled pineapple 16

CRACKED CONCH

Conch tenderized to perfection, flash fried and served with spicy remoulade sauce 18

SMOKED FISH DIP

Mahi mahi dip served with carrots, celery, jalapeños, pepperoncini peppers and flatbreads 15

HOUSE MADE GUACAMOLE

Fresh avocado, pico de gallo, served with freshly fried tortilla chips 13

ROASTED BRUSSEL SPROUTS

Brussel sprouts roasted with seasonal squash, candied pecans, tossed in a spicy maple glaze, topped with crumbled goat cheese 12

FRIGATE'S (AWARD WINNING) CHICKEN WINGS

Traditional buffalo style or spicy sweet thai chili style, also available chicken tender style 15

*BEEF CARPACCIO

Crudo shaved steak, field greens, capers, mustard aioli, parmesan, olive oil and flatbreads 17

*LAMB CHOP LOLLIPOPS

Lamb chops seared to perfection served with goat cheese medallion, fig preserve and fried spinach 23

TOMATO AND MOZZARELLA SALAD

Fresh mozzarella, heirloom tomatoes, fresh basil and balsamic glaze 14

Soups

CONCH CHOWDER

Bahamian style red chowder with vegetables, fresh herbs and potatoes
Best served with a touch of sherry added (1.00) 9

FRIGATE'S ONION SOUP GRATINEE

Caramelized onions and stock topped with a french baguette crouton and creamy cheese toasted golden brown 8

CHEF'S SOUP DU JOUR

Market Price

Salads

(All Salads Available Classic or Chopped Style)

CUBAN AVOCADO SALAD

Fresh avocado, shaved onions, tomatoes, fresh cilantro and salad garni topped with a cilantro vinaigrette 13

FRIGATE'S WEDGE SALAD

Iceberg wedge topped with bleu cheese crumbles, tomatoes, onions, bacon served with bleu cheese dressing and balsamic glaze 14

NICE LITTLE BEET SALAD

House roasted fresh beets, tomatoes, shaved onions, bleu cheese crumbles topped with champagne vinaigrette 13

*CLASSIC CAESAR SALAD

Romaine hearts tossed in house made caesar dressing topped with parmesan cheese and croutons 12

NICE LITTLE HOUSE SALAD

Mixed greens topped with cucumbers, shaved onions and carrots served with your choice of dressings 12

SPINACH & GOAT CHEESE SALAD

Fresh spinach and goat cheese medallions with shaved fennel, crumbled bacon, grape tomatoes, bermuda onions and roasted macadamia nuts, tossed with a fig vinaigrette 14


TOP ITS!

SHRIMP 13 • CHICKEN 9 • *SALMON 13 • MAHI MAHI 13

Sides

FRIGATE'S POTATOES 5 • SWEET POTATO FRIES 5

RISOTTO DU JOUR 5 •  VEGETABLE DU JOUR 5 •  COLE SLAW 4.5

RICE DU JOUR 4.5 •  STEAMED ASPARAGUS 5 • FRENCH FRIES 4.5

CREAMED SPINACH 5 • HOUSE SALAD 4.5 • *CAESAR SALAD 4.5

• Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions including illness of the liver, stomach, and blood or have immune disorder. If unsure of the risk, consult a physician.

Lunch Bowls

(Not available after 4:00pm)

 Gluten Free

 Gluten Free Optional

All served with a side salad

NEW ORLEANS JAMBALAYA

Shrimp, andouille sausage and chicken baked in cajun rice 19

SPICY MEDITERRANEAN

Shrimp and scallops sautéed in a spicy chili garlic sauce with fresh spinach, tomatoes, and feta cheese served over angel hair pasta, with garlic bread 19

BLACKENED CHICKEN MAC & CHEESE

Campanelle pasta tossed with fresh spinach, sun dried tomatoes and our famous mac sauce topped with blackened chicken and truffled panko breadcrumbs, with garlic bread 18

SEAFOOD RISOTTO

Shrimp, scallops, mussels, calamari and fresh fish tossed in parmesan risotto 19

FISH AND CHIPS

Classic beer battered North Atlantic Cod, served with fries, slaw and salad garni 19

PORK ASADA

Mojo roasted pulled pork served over rice and black beans topped with pico de gallo, sliced avocado, fried jalapeños, queso blanco and corn chips 16

CHICKEN CARIBE

Caribbean sautéed chicken with peppers, pineapples and onions with rice and plantain chips topped with toasted coconut flakes and green onion 16

Handhelds

Handhelds served with French fries and available in a wrap

FRIGATE'S BUFFALO CHICKEN SANDWICH

Tenderized chicken breast flash fried tossed in buffalo sauce topped with bacon and bleu cheese crumbles served on a toasted brioche bun 16

BLACKENED CHICKEN & BRIE

Tenderized chicken breast prepared the way you like it (grilled, blackened, bronzed or fried) with mango chutney, brie cheese and bermuda onion on toasted ciabatta bread 16

*BISTRO STEAK SANDWICH

Tenderloin of beef with arugula, caramelized onions, horseradish sauce and au jus served on a toasted baguette 21

MACADAMIA & COCONUT GROUPER SANDWICH

(Voted One Of The Best Sandwiches In South Florida)

Grouper fillet encrusted with macadamia and coconut flash fried & served with mango chutney on a brioche bun with lettuce, tomato and bermuda onions 20

LOBSTER ROLL

Cold-water lobster meat with old bay seasoning, celery, onions and light mayo on a new england style bun 25

JUMBO BLACKENED SHRIMP PANINI

Jumbo shrimp lightly blackened topped with pepperjack cheese, crumbled bacon, lettuce, tomato, onion and guacamole aioli on pressed panini bread 18

FRESH CATCH OF THE DAY

Fresh catch delivered daily prepared the way you like it (grilled, blackened, bronzed or fried) on a toasted brioche bun 18

*WAGYU BEEF CHEESEBURGER

1/2 lb Wagyu beef patty served on a brioche bun (add Fried Egg - 1.50) 20

FISH TACOS

Two toasted flour tortillas filled with blackened mahi mahi, asian slaw, pico de gallo and spicy remoulade 18

BLACKENED DOLPHIN REUBEN

Blackened mahi mahi served on toasted rye bread with swiss cheese, slaw and 1000 island dressing 18

Desserts

ZEPPLES (ITALIAN CHEESE DOUGHNUT) 10 • KEY LIME PIE 8.5

 FLOURLESS CHOCOLATE CAKE 8.5 • MOLTEN LAVA CAKE WITH ICE CREAM 8.5

SALTED CARAMEL CHEESECAKE 8.5 • COCONUT CREAM PIE 8.5 • BROWNIE A LA MODE 8.5

Beverages

FIJI WATER (1/2 LITER) 4.5 • SAN PELLEGRINO (1/2 LITER) 4.5 (1 LITER) 8

RED BULL ENERGY DRINKS 4

No separate checks on parties of 8 or more • 20% gratuity added to parties of 8 or more

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THE BUBBLES

	GLASS	BOTTLE
Prosecco, Zonin, Italy (SPLIT)		9
Rose, Zonin, Italy (SPLIT)		9
Champagne, JP Chenet (SPLIT)		9
House Champagne		28
Champagne, JP Chenet, France		32
Champagne, Veuve Clicquot "Yellow Label, France (375ml)		52
Champagne, Veuve Clicquot "Yellow Label", France		94

ROSE WINE

Rose, Prophecy, California	9	32
Rose, Whispering Angel "Cote de Provence", France	15	55

WHITE WINE

Sauvignon Blanc, Starborough, New Zealand	10	36
Sauvignon Blanc, Kim Crawford, New Zealand	12	42
Pinot Grigio, Coposaldo, Italy	8	28
Pinot Grigio, Maso Canali, Italy	11	38
Pinot Grigio, Santa Margherita, Italy	15	56
Chardonnay, Maddalena, Monterey	9	32
Chardonnay, Kendall Jackson "Vinter's Reserve", CA	11	36
Chardonnay, Sonoma-Cutrer, Russian River Ranches, CA	15	55
Chardonnay, Cakebread Cellars, Napa Valley, CA		70
Moscato, CK Mondavi, California	8	28

RED WINE

Malbec, Alamos, Mendoza, Argentina	8	28
Pinot Noir, Cartlidge and Browne, North Coast	9	32
Pinot Noir, La Crema, Monterey County, CA	13	44
Cabernet Sauvignon, Upper Cut, CA	11	38
Cabernet Sauvignon, BR Cohn Silver, CA	13	47
Cabernet Sauvignon, Black Stallion, CA	20	75

GREAT WINES FOR 99

Cabernet Sauvignon, Silver Oak, Alexander Valley		99
Cabernet Sauvignon, Cakebread, Napa		99
Pinot Noir, Archery Summit, Dundee Hills AVA		99