

Fresco's

Cocktails

WATERFRONT BISTRO

Margaritas

FRESCO'S SIGNATURE ULTIMATE MARGARITA

Patron Silver tequila, Patron Citronge orange liqueur, lime juice, house made simple syrup and a Grand Marnier floater 12

SPICY JALAPEÑO MARGARITA

Patron Reposado tequila, Patron Citronge orange liqueur, lime juice, fresh muddled jalapeños and house made simple syrup 12

SKINNY MARGARITA

Patron Silver tequila, Patron Citronge orange liqueur, Agave nectar, lime juice and soda water 12

Martinis

HONEY BEE

Waterloo Old Yaupon gin, lemon juice and house made honey simple syrup 13

STRAWBERRY BLISS

Cruzan Strawberry rum mixed with fresh muddled strawberries and mint, lemon juice, lime juice and agave syrup 13

ESPRESSO

Stoli Vanil, Kahlua & fresh brewed Kahwa Espresso 13

BASIL LIME GIMLET

St Pete Banyan vodka, fresh basil, lime juice and house made simple syrup 13

SPICED CRANBERRY MULE

Soggy Dollar dark rum, Soggy Dollar spiced rum, Goslings ginger beer and cranberry Juice 12

MOJITO

Bacardi Superior white rum, muddled mint and limes, house made simple syrup topped with soda water 12

Add fresh muddled berries for \$2!

THE PALOMA

Fresco's Patron Barrel Anejo French Oak Tequila, Patron Citronge orange liqueur, house made honey simple, grapefruit juice and a chili-lime salt rim 15

TEQUILA OLD FASHIONED

Fresco's Patron Barrel Anejo French Oak Tequila 14

HOUSE MADE SANGRIA

Muddled fruit, blackberry brandy, Mr Boston 5 Star brandy, triple sec, house made simple syrup and a splash of orange juice topped with red, white, or sparkling wine

Glass 12 - Pitcher 35

BLUEBERRY SMASH

Horse Soldier bourbon whiskey, lemon juice, blackberry brandy, muddled blueberry, topped with soda water 13

CUCUMBER FIZZ

Hendrick's gin, fresh muddled cucumber, lime juice and house made simple syrup topped with lemon-lime soda 12

STRAWBERRY LEMONADE

Tito's Handmade vodka, fresh muddled strawberries and lemons, house made simple syrup and a splash of lemonade 12

Beer & Wine



WHITE WINE

	Glass	Bottle
Ruffino, Pinot Grigio, Italy	8	30
Oyster Bay, Chardonnay, New Zealand	9	34
Kendall Jackson, Chardonnay, California	11	40
Meiomi, Chardonnay, Sonoma Coast, California	14	50
Chalk Hill, Chardonnay, Sonoma County, California		70
Guenoc, Sauvignon Blanc, Lake County, California	8	30
Kim Crawford, Sauvignon Blanc, New Zealand	11	40
Studio by Miraval, Rose, France	10	38
Kung Fu Girl, Riesling, Washington	9	34
Rey de Copas, Sparking Brut, Spain	7	25
Martini & Rossi, Prosecco, Italy	8	30
Yulupa Kenwood, Sparkling Brut, California	9	30
Moet & Chandon Imperial, Champagne, French		72
Perrier-Jouet Grand Brut, Champagne, French		92
Dom Perignon, Vintage Champagne, French		250

RED WINE

	Glass	Bottle
Hahn, Cabernet Sauvignon, California	10	40
Coppola Claret, Cabernet Sauvignon, California	12	44
Frogs Leap, Cabernet Sauvignon, Napa Valley, Cali		80
Chloe, Merlot, Monterey, California	9	34
Swanson, Merlot, Napa Valley, California		60
10 Span, Pinot Noir, Central Coast, California	8	30
Meiomi, Pinot Noir, California	14	50
Kings Estate, Pinot Noir, Oregon		60
Nieto, Malbec, Mendoza, Argentina	9	34
Clos Du Bois, Red Blend, California		90

BOTTLES & CANS

Angry Orchard 6
Bud Light 5
Budweiser 5
Coors Light 5
Corona 6
Corona Light 6
Guinness 7
Heineken 6
Kronenbourg 1664 Blanc 6
Mango Cart Wheat Ale 6
Miller Lite 5
Mich Ultra 5
Modelo Especial 6
O' Douls 4
White Claw Hard Seltzer 6

DRAFT BEER

Bud Light 5
Yuengling Lager 5
Stella Artois 7
Jai Alai IPA 7
St Pete Orange Wheat 7
Strawberry Orange Mimosa
Blonde Ale 7
Ask about our rotating keg!

MOTHER KOMBUCHA

The Trop 6
Hopped Passionfruit 6
Goji Grape 6
Blood Orange Ginger 6
Blue Rose 6



Lunch Menu

STARTERS

Lobster Bisque cup 8 bowl 14

Spring Rolls grilled chicken, corn, black beans, red onion, fresh peppers, Mexican blend cheese, side of mango salsa and sweet Thai chili 12

Calamari golden fried calamari rings, side of marinara or sweet Thai chili 13

Grouper Bites golden fried grouper bites, side of tartar sauce 14

Fish Spread smoked mahi, white fish, celery, garlic, carrots, jalapeños, red onion, tomato, pita chips 14

*Ceviche grouper, shrimp, cucumber, red onion, tomato, avocado, cilantro, tortilla chips 15

GF *Black & Blue Ahi blackened, seared yellowfin ahi tuna, seaweed salad, ginger, sriracha, wasabi, soy sauce 16

GF Mussels green shell mussels, bruschetta, white wine, tarragon, butter, garlic, celery, carrots, onions, oregano, toasted crostini 14

Mango Habanero

Chicken or Shrimp golden fried chicken or shrimp, creamy mango habanero sauce
Chicken 12
Shrimp 13

Wings bone-in or boneless, choice of mild, hot, blackened, bbq, sweet & spicy or honey sriracha, celery, side of bleu cheese or ranch dressing 11

SALADS

Add a blackened or grilled protein!

Chicken 6 - Shrimp 8 - Salmon 9 - Sirloin 9

GF V Fresco's House Salad
spring mix, red onions, kalamata olives, roma tomatoes, bleu cheese crumbles, carrots, pepitas
half 8 whole 13

Caesar Salad
romaine lettuce, house made croutons, parmesan, Caesar dressing
half 8 whole 13
add anchovies 1

GF Wedge Salad
iceberg lettuce, tomato, red onion, bacon, bleu cheese crumbles, bleu cheese dressing
half 8 whole 13

GF V Berry Salad
spring mix, strawberries, blueberries, blackberries, raspberries, feta, candied walnuts 16

GF *Black & Blue Ahi Salad
blackened, seared yellowfin ahi tuna, mixed lettuce, crispy rice, red onion, carrots, cucumber, ginger, seaweed salad, wasabi, sriracha, soy sauce 18

DRESSINGS

GF V Ranch
GF V Bleu Cheese
GF V Honey Mustard
GF V+ Raspberry Vinaigrette
GF V+ Balsamic Vinaigrette
GF V+ Oil & Red Wine Vinegar
GF V+ Italian
GF Caesar

TACOS & SANDWICHES

served with your choice of one side

*Fresco's Burger
8 oz black angus burger, cheddar, lettuce, tomato, red onion, chipotle mayo, kaiser roll 14

Chicken Sandwich
blackened, grilled or fried chicken, lettuce, tomato, cheddar, bacon, kaiser roll 13
add avocado 2

Grouper Sandwich
blackened, grilled or fried grouper, lettuce, tomato, red onion, kaiser roll, side of tartar sauce 18

GF Grouper Tacos
blackened grouper, lettuce, pico de gallo, cilantro crema, corn tortillas 18

GF Shrimp Tacos
blackened shrimp, lettuce, corn, mango salsa, sour cream, corn tortillas 15

GF Salmon Tacos
blackened salmon, chimichurri rice, avocado, corn tortillas 16

Lobster Roll
Cold Maine lobster meat, celery, onions, mayo, lettuce, lemon, Hawaiian roll 20

Hot Maine lobster meat, drawn butter, Hawaiian roll 20

Split Charge \$2.50

~18% Gratuity added to parties of 6 or more



ENTREES

served with your choice of one side

GF *Top Choice Sirloin

8 oz sirloin grilled, chimichurri sauce 18

GF Grouper

grilled or blackened grouper,
lemon butter, capers 22

GF Jalapeño Bacon Chicken

grilled chicken breast, jalapeño bacon cream
sauce, side of rice 20

GF Atlantic Salmon

grilled or blackened salmon,
chimichurri sauce 24

GF Mahi Mahi

grilled or blackened mahi, mango salsa 26

GF *Jalapeño Bacon Tuna

blackened, seared yellowfin ahi tuna, jalapeño
bacon cream sauce, side of rice 20

SIDES \$5

GF V Tater tots

GF V Mashed potatoes

GF V French fries

GF V Pineapple coleslaw

GF V+ Garlic lemon quinoa with veggie noodles

GF V+ Cucumber salad

GF V+ Quinoa salad

GF V+ Veggie medley

GF V+ Chimichurri rice

GF V+ Fresh fruit

PASTAS

Seafood Pasta

mahi, shrimp, bay scallops, octopus, clams,
mussels, bruschetta, garlic, butter, red onions,
white wine, fresh herbs, linguini pasta, toasted
crostini 30

Shrimp Scampi

shrimp, garlic, lemon, butter, olive oil, parsley,
white wine, angel hair pasta, parmesan 22

Lobster Ravioli

alla vodka sauce 28

Carbonara

peas, bacon, onion, garlic, spinach, four
cheese tortellini, cream sauce 18

Linguini Alfredo

creamy Alfredo sauce, parmesan,
balsamic glaze 16

Add a blackened or grilled protein!

Chicken 6 - Shrimp 8 - Salmon 9 - Sirloin 9

BOWLS

GF Dockside Sirloin Bowl

8 oz sirloin grilled, quinoa rice, red beans,
lettuce, sautéed mushrooms, sautéed onions,
balsamic glaze 22

St. Pete Bowl

blackened, fried or grilled chicken, red beans,
bruschetta, quinoa rice, spinach, veggie
noodles, avocado, balsamic glaze 15

GF Tuna Poke Bowl

sashimi-grade tuna, sesame seeds, teriyaki,
quinoa rice, carrots, cucumber, green salad,
avocado, ginger, seaweed salad, wasabi peas,
sushi sauce 18

Fresco's Bowl

blackened, fried or grilled mango habanero
shrimp, red beans, corn, quinoa rice, lettuce,
pico de gallo, feta, sour cream 17

GF V+ Quinoa Bowl

quinoa, broccoli, zucchini, squash, fresh
spinach, tomatoes, avocado, lemon, olive oil
16

Add a blackened or grilled protein!

Chicken 6 - Shrimp 8 - Salmon 9 - Sirloin 9

GF - Gluten Free V - Vegetarian V+ - Vegan

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

STARTERS

Lobster Bisque cup 8 bowl 14

Spring Rolls grilled chicken, corn, black beans, red onion, fresh peppers, Mexican blend cheese, side of mango salsa and sweet Thai chili 12

Calamari golden fried calamari rings, side of marinara or sweet Thai chili 13

Grouper Bites golden fried grouper bites, side of tartar sauce 14

Fish Spread smoked mahi, white fish, celery, garlic, carrots, jalapeños, red onion, tomato, pita chips 14

*Ceviche grouper, shrimp, cucumber, red onion, tomato, avocado, cilantro, tortilla chips 15

GF *Black & Blue Ahi blackened, seared yellowfin ahi tuna, seaweed salad, ginger, sriracha, wasabi, soy sauce 16

GF Mussels green shell mussels, bruschetta, white wine, tarragon, butter, garlic, celery, carrots, onions, oregano, toasted crostini 14

Mango Habanero

Chicken or Shrimp golden fried chicken or shrimp, creamy mango habanero sauce
Chicken 12
Shrimp 13

Wings bone-in or boneless, choice of mild, hot, blackened, bbq, sweet & spicy or honey sriracha, celery, side of bleu cheese or ranch dressing 11

SALADS

Add a blackened or grilled protein!
Chicken 6 - Shrimp 8 - Salmon 9 - Sirloin 9

GF V Fresco's House Salad
spring mix, red onions, kalamata olives, roma tomatoes, bleu cheese crumbles, carrots, pepitas
half 8 whole 13

Caesar Salad
romaine lettuce, house made croutons, parmesan, Caesar dressing
half 8 whole 13
add anchovies 1

GF Wedge Salad

iceberg lettuce, tomato, red onion, bacon, bleu cheese crumbles, bleu cheese dressing
half 8 whole 13

GF V Berry Salad

spring mix, strawberries, blueberries, blackberries, raspberries, feta, candied walnuts 16

GF *Black & Blue Ahi Salad
blackened, seared yellowfin ahi tuna, mixed lettuce, crispy rice, red onion, carrots, cucumber, ginger, seaweed salad, wasabi, sriracha, soy sauce 18

DRESSINGS

GF V Ranch

GF V Bleu Cheese

GF V Honey Mustard

GF V+ Raspberry Vinaigrette

GF V+ Balsamic Vinaigrette

GF V+ Oil & Red Wine Vinegar

GF V+ Italian

GF Caesar

TACOS & SANDWICHES

served with your choice of one side

*Fresco's Burger

8 oz black angus burger, cheddar, lettuce, tomato, red onion, chipotle mayo, kaiser roll 14

Chicken Sandwich

blackened, grilled or fried chicken, lettuce, tomato, cheddar, bacon, kaiser roll 13
add avocado 2

Grouper Sandwich

blackened, grilled or fried grouper, lettuce, tomato, red onion, kaiser roll, side of tartar sauce 18

GF Grouper Tacos

blackened grouper, lettuce, pico de gallo, cilantro crema, corn tortillas 18

GF Shrimp Tacos

blackened shrimp, lettuce, corn, mango salsa, sour cream, corn tortillas 15

GF Salmon Tacos

blackened salmon, chimichurri rice, avocado, corn tortillas 16

Lobster Roll

Cold Maine lobster meat, celery, onions, mayo, lettuce, lemon, Hawaiian roll 20

Hot Maine lobster meat, drawn butter, Hawaiian roll 20

Split Charge \$2.50

~18% Gratuity added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

PASTAS

Seafood Pasta

mahi, shrimp, bay scallops,
octopus, clams, mussels,
bruschetta, garlic, butter, red
onions, white wine, fresh herbs,
linguini pasta, toasted crostini 30

Shrimp Scampi

shrimp, garlic, lemon, olive oil,
parsley, white wine, angel hair
pasta, parmesan 22

Lobster Ravioli

alla vodka sauce 28

Carbonara

peas, bacon, onion, garlic,
spinach, four cheese tortellini,
cream sauce 18

Linguini Alfredo

creamy Alfredo sauce, parmesan,
balsamic glaze 16

Add a blackened or grilled protein!

Chicken 6 - Shrimp 8 - Salmon 9 - Sirloin 9

BOWLS

GF Dockside Sirloin Bowl

8 oz sirloin grilled, quinoa rice, red
beans, lettuce, sautéed
mushrooms, sautéed onions,
balsamic glaze 22

St. Pete Bowl

blackened, fried or grilled chicken,
red beans, bruschetta, quinoa rice,
spinach, veggie noodles, avocado,
balsamic glaze 15

GF Poke Tuna Bowl

sashimi-grade tuna, sesame seeds,
teriyaki, quinoa rice, carrots,
cucumber, green salad, avocado,
ginger, seaweed salad, wasabi
peas, sushi sauce 18

Fresco's Bowl

blackened, fried or grilled mango
habanero shrimp, red beans, corn,
quinoa rice, lettuce, pico de gallo,
feta, sour cream 17

GF V+ Quinoa Bowl

quinoa, broccoli, zucchini, squash,
fresh spinach, tomatoes, avocado,
lemon, olive oil 16

Add a blackened or grilled protein!

Chicken 6 - Shrimp 8 - Salmon 9 - Sirloin 9



LAND

served with your choice of one side

GF *Top Choice Sirloin

8 oz sirloin grilled,
chimichurri sauce 18

GF *Choice New York Strip

12 oz New York Strip 28
add: mushrooms 2
sautéed onions 2
crispy fried onion strings 1
blue cheese crumbles 3

*Filet Niccolini

7 oz filet, blue cheese crumbles,
crispy fried onion strings 32

GF Chicken Piccata

sautéed chicken breast, roasted red
peppers, red onions, artichoke,
capers, lemon butter, basil,
side of rice 20

GF Jalapeño Bacon Chicken

grilled chicken breast, jalapeño
bacon cream sauce, side of rice 20

SIDES \$5

GF V Tater tots

GF V Mashed potatoes

GF V French fries

GF V Pineapple coleslaw

GF V+ Garlic lemon quinoa with
veggie noodles

GF V+ Cucumber salad

GF V+ Quinoa salad

GF V+ Veggie medley

GF V+ Chimichurri rice

GF V+ Fresh fruit

SEA

served with your choice of one side

GF Black Grouper

grilled or blackened grouper,
lemon butter, capers 30

GF Atlantic Salmon

grilled or blackened salmon,
chimichurri sauce 24

GF Mahi Mahi

grilled or blackened mahi,
mango salsa 26

GF Red Snapper

grilled or blackened snapper,
roasted red peppers, red onions,
artichoke, capers, lemon butter,
basil 30

GF Maine Lobster Tail

grilled or steamed lobster tail,
drawn butter 28

Blackened Scallops

scallops, lemon butter,
side of rice 30
wrap them in bacon for \$2 more

GF *Jalapeño Bacon Tuna

blackened, seared yellowfin ahi
tuna, jalapeño bacon cream sauce,
side of rice 30

Sweet & Spicy Mahi

sriracha encrusted mahi, fried
onions, sweet Thai chili,
quinoa rice 26

Make your own Surf & Turf

(prices only for combination
with land dishes)

Add: Shrimp 8

Scallops 15

Lobster Tail 18

Lobster Ravioli 18

GF - Gluten Free V - Vegetarian V+ - Vegan

STARTERS

Lobster Bisque cup 8 bowl 14

Spring Rolls grilled chicken, corn, black beans, red onion, fresh peppers, Mexican blend cheese, side of mango salsa and sweet Thai chili 12

Calamari golden fried calamari rings, side of marinara or sweet Thai chili 13

Grouper Bites golden fried grouper bites, side of tartar sauce 14

Fish Spread smoked mahi, white fish, celery, garlic, carrots, jalapeños, red onion, tomato, pita chips 14

*Ceviche grouper, shrimp, cucumber, red onion, tomato, avocado, cilantro, tortilla chips 15

GF *Black & Blue Ahi blackened, seared yellowfin ahi tuna, seaweed salad, ginger, sriracha, wasabi, soy sauce 16

GF Mussels green shell mussels, bruschetta, white wine, tarragon, butter, garlic, celery, carrots, onions, oregano, toasted crostini 14

Mango Habanero Chicken or Shrimp golden fried chicken or shrimp, creamy mango habanero sauce
Chicken 12
Shrimp 13

Wings bone-in or boneless, choice of mild, hot, blackened, bbq, sweet & spicy or honey sriracha, celery, side of bleu cheese or ranch dressing 11

SALADS

Add a blackened or grilled protein!

Chicken 6 - Shrimp 8 - Salmon 9 - Sirloin 9

GF V Fresco's House Salad
spring mix, red onions, kalamata olives, roma tomatoes, bleu cheese crumbles, carrots, pepitas
half 8 whole 13

Caesar Salad
romaine lettuce, house made croutons, parmesan, Caesar dressing
half 8 whole 13
add anchovies 1

GF Wedge Salad
iceberg lettuce, tomato, red onion, bacon, bleu cheese crumbles, bleu cheese dressing
half 8 whole 13

GF V Berry Salad
spring mix, strawberries, blueberries, blackberries, raspberries, feta, candied walnuts 16

GF *Black & Blue Ahi Salad
blackened, seared yellowfin ahi tuna, mixed lettuce, crispy rice, red onion, carrots, cucumber, ginger, seaweed salad, wasabi, sriracha, soy sauce 18

DRESSINGS

GF V Ranch
GF V Bleu Cheese
GF V Honey Mustard
GF V+ Raspberry Vinaigrette
GF V+ Balsamic Vinaigrette
GF V+ Oil & Red Wine Vinegar
GF V+ Italian
GF Caesar

TACOS & SANDWICHES

served with your choice of one side

*Fresco's Burger
8 oz black angus burger, cheddar, lettuce, tomato, red onion, chipotle mayo, kaiser roll 14

Chicken Sandwich
blackened, grilled or fried chicken, lettuce, tomato, cheddar, bacon, kaiser roll 13
add avocado 2

Grouper Sandwich
blackened, grilled or fried grouper, lettuce, tomato, red onion, kaiser roll side of tartar sauce 18

GF Grouper Tacos
blackened grouper, lettuce, pico de gallo, cilantro crema, corn tortillas 18

GF Chorizo Tacos
ground chorizo, lettuce, pico de gallo, mozzarella, sour cream, corn tortillas 13

GF Shrimp Tacos
blackened shrimp, lettuce, corn, mango salsa, sour cream, corn tortillas 15

GF V Breakfast Tacos
scrambled eggs, pico de gallo, cheddar, corn tortillas 12

GF Salmon Tacos
blackened salmon, chimichurri rice, avocado, corn tortillas 16

Lobster Roll
Cold Maine lobster meat, celery, onions, mayo, lettuce, lemon, Hawaiian roll 20

Hot Maine lobster meat, drawn butter, Hawaiian roll 20



OMELETTES

served with roasted potatoes

Western Omelette

ham, cheddar, onions, fresh peppers, salsa 13

Mediterranean Omelette

spinach, tomatoes, artichoke, capers, olives, feta, truffle oil 12

Crab Omelette

asparagus, lump crab meat, hollandaise sauce 16

V Garden Omelette

asparagus, zucchini, mushroom, mozzarella, tomato, avocado 13

V Quinoa Omelette

quinoa, zucchini, tomato, feta, truffle oil 12

**substitute egg whites \$2*

BENEDICTS

served with roasted potatoes

Traditional

poached eggs, Canadian bacon, english muffin, hollandaise 11

Lobster

poached eggs, lobster meat, english muffin, hollandaise 18

Crab Avocado

poached eggs, avocado, english muffin, lump crab meat, hollandaise 16

Chorizo

poached eggs, sliced tomato, ground chorizo, avocado, hollandaise 14

Eggs Your Way

eggs any style, bacon, roasted potatoes, toast 11

V French Toast

strawberries or mixed berries, whipped cream 11

V Triple Stacked Pancakes

buttermilk pancakes, blueberries, strawberries, raspberries, whipped cream 10

Pancake Platter

buttermilk pancakes, bacon, eggs any style, sausage 14

Steak & Eggs

8 oz sirloin, chimichurri, eggs any style, bacon, toast, roasted potatoes 16

V Breakfast Skillet

fresh peppers, roasted potatoes, onions, cheddar cheese, eggs any style, toast, side of salsa

Veggie 10

Chicken 14

Shrimp 16

Sirloin 17

French Toast Sandwich

sliced ham and Swiss cheese sandwiched between french toast slices, powdered sugar, side of maple syrup 14

SIDES \$5

GF V Tater tots

GF V French fries

GF V Potatoes

GF V Honey quinoa

GF V Silver dollar pancakes

GF V+ Veggie medley

GF V+ Pineapple coleslaw

GF V+ Cucumber salad

GF V+ Quinoa salad

GF V+ Fresh fruit

GF V+ Garlic lemon quinoa with veggie noodles

GF Sausage links

GF Bacon

GF V+ Quinoa Bowl

quinoa, broccoli, zucchini, squash, fresh spinach, tomatoes, avocado, lemon, olive oil 16

Add a blackened or grilled protein!

Two eggs 4 - Chicken 6 - Shrimp 8

Salmon 9 - Sirloin 9

Split Charge \$2.50

V - Vegetarian GF - Gluten Free V+ - Vegan

~18% Gratuity added to parties of 6 or more

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