



LUNCH MENU

A Gulf to Table Experience

Appetizers

Grouper Bites

Crispy Battered Grouper | Lemon Basil Cream Sauce | Jalapeño | Tartar Sauce.

Coconut Shrimp

Succulent Shrimp | Crispy Coconut Crust Sweet Chili Sauce.

Fried Deviled Eggs

Truffle Aioli | Bacon.

Brussels Sprouts

Crispy Brussels | Chili Honey Sauce Bacon.

Salads & Soup

Soup of the Day

Chef's Daily Creation.

Ahi Tuna Salad

Ahi Tuna | Spring Mix | Carrot | Crispy Wonton Pickled Ginger | Yuzu Vinaigrette.

The Karol Salad

Mixed Spring Greens | Heirloom Tomato Cucumber | Candied Walnut | Fried Goat Cheese Poppyseed Vinaigrette.

Classic Caesar

Romaine | Aged Parmesan | Garlic Croutons.

Add Shrimp Skewer | Chicken | Salmon | 6oz. Filet



Handhelds

Blackened Fish Tacos

Fresh Fish | Crema Cabbage Pickled Onion | Scallion | Radish Flour Tortilla.

Classic Burger

Grilled Prime Beef | Cheddar Cheese | Lettuce Tomato | Red Onion | Toasted Brioche Bun Seasoned Fries.
Add Bacon

Classic Club Sandwich

Ham | Turkey | Bacon | Cheddar Cheese Lettuce | Tomato | Mayo | Seasoned Fries.

Grilled Chicken Sandwich

Grilled/Fried Chicken Breast | Lettuce | Tomato Red Onion | House Pickles | Mayo Toasted Brioche Bun | Seasoned Fries.

Entrees

Pesto Shrimp

Angel Hair Pasta | Gulf Shrimp | Roasted Red Pepper | Pesto | Garlic | Charred Tomato Onion.

Fish & Chips

Fresh Fish | House Fries | Tartar Sauce.

Bowls

Southwest Chicken Bowl

Blackened Chicken | Yellow Rice | Black Beans Corn Pico de Gallo | Cilantro Crema Avocado.

Greek Bowl

Falafel | Hummus | Tzatziki | Romaine Rice | Pickled Onion.



THE KAROL HOTEL

Consuming raw or under cooked oysters, meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have a medical condition.

20% Gratuity will be added to parties of six or more. Limit 2 separate checks per table.