

Warm-Ups

Tuna Nachos*	22
Wonton chips covered with Ahi Tuna chunks, wakame, sriacha, cusabe, eel sauce and sesame seeds.	
Fish Spread	13.5
A true Florida gulf coast style recipe.	
Add on sliced egg, capers, pickle and red onion	2.5
Calamari	16
Tender calamari deep-fried golden brown, tossed with mild banana peppers and asiago cheese.	
Seared Sesame Tuna*	21
Tuna seared with black and white sesame seeds, served on a bed of field greens, with a cusabi and sriracha garnish.	
Boneless Chicken Wings	
Hand-breaded and tossed in our Mild, Medium, Hot, BBQ sauce, Mango Habanero, or Garlic Parmesan sauce. Served with fries.	
1/2 lb. 11 1 lb. 18	
Add 1.5 for celery and bleu cheese.	
Technical Fowl (Breaded or Naked)	
Chicken wings, mild, med, hot, BBQ, Mango Habanero, or Garlic Parmesan sauce.	
1 lb. 14.5 2 lbs. 27	
Add 1.5 for celery and bleu cheese	
Pretzels	14
Hot, soft, crunchy with yellow mustard, ranch dressing, and queso.	
Baked Spinach & Artichoke Dip	12
Served with toast points and baked with a shredded asiago cheese topping, scallion and tomato garnish.	
Courtside Mushrooms	12
Jumbo stuffed mushroom caps with a blend of jalapeño cream cheese, fresh herbs and spices. Served baked or fried.	
Mozzarella Capri	12
Sliced tomatoes, fresh mozzarella cheese, red onion and basil topped with balsamic glaze.	
Buffalo Shrimp	14.5
1/2 lb. of tender shrimp tossed in our homemade breading, served mild, medium or hot.	
Add celery and bleu cheese 1.5	
Quesadillas	
Cheddar Jack cheese, lettuce, tomato and scallion garnish. Served with salsa and sour cream.	
Vegetable 9.5 Chicken 11 Steak 15	
Shrimp 11.5 Pulled BBQ Pork 11	
Substitute Cauliflower Plant-Based Crust 6	
Garlic Cheese Baguette	11
Mozzarella-stuffed French style baguette, brushed with herb garlic butter and served with our homemade marinara.	
Three Point Play	22
This 3-pointer is guaranteed to score!	
Baked or fried, stuffed mushrooms, with Buffalo shrimp, and boneless chicken wings.	
Chips-N-Salsa	5
Tortilla chips and our fresh homemade salsa.	
With Sausage Queso	10
and a tomato and scallion garnish.	
With Guacomole	11
Mexican style made with fresh avocado, hot tomatoes, onions, cilantro, jalapeños, fresh lime juice and served with chips.	
Nachos	
Piled high with all the trimmings & your choice of:	
Chicken & Cheese 18 Chili Bean & Cheese 19	
Beef & Cheese 23 Pulled BBQ Pork & Cheese 20	
Grouper Nuggets	21
True Gulf Coast grouper, no teammate, cousin, aunt or uncle here. Deep fried and served with tartar sauce.	
Tater Barrels CHOICE OF:	12
1) Loaded: Queso, Bacon, Scallions, Cilantro Ranch	
2) BBQ Pulled Pork & Cole Slaw	
3) Chili Bean & Queso	
Fried Mozzarella Sticks	13

Bowls

Tuna Poke Bowl*	20
Ahi tuna chunks tossed in a sesame citrus marinade, served on top of sushi rice, and wakame and topped with shredded carrots, wonton strips, and a soy glaze.	
Chicken Bowl	14
Breaded chicken strips tossed in a sweet thai chili sauce, served over sushi rice, and topped with fresh sliced mango, shredded carrots, wonton strips and fresh cilantro.	
Steak Bowl	21
Marinated sirloin strips served over wild rice and topped black bean corn salsa, shredded cheddar jack cheese, guacamole, tortilla strips, fresh cilantro and a cilantro lime ranch sauce.	
Pulled Pork Bowl	14
pulled pork seared and served over wild rice. Topped with a roasted pineapple salsa, shredded cheddar jack cheese, fresh tortilla strips, and a mango habanero sauce.	



COURTSIDE Grille® Salads



ALL SALADS (ask server on dressing choices)

Kale Salad	10
Organic baby Kale, candied walnuts*, craisins, gorgonzola cheese, tossed with bleu cheese dressing.	
Island Chopped	10
A blend of fresh greens, red and green peppers, red onions, tomatoes, walnuts*, craisins, and gorgonzola cheese. Served with a lite raspberry vinaigrette.	
Southwest Chicken	14.5
Tender chicken – grilled, blackened or fried – on mixed greens with tomatoes, peppers, black bean and roasted corn salsa, cilantro, and crunchy tortilla chips.	
** Nut Allergy** Contains nuts.	
Chef Chopped	16
Salami, ham, turkey, Monterey jack and cheddar cheese, mixed in a field of fresh greens with tomatoes, red onions, cucumbers, bacon and hard boiled egg. Served with our own house vinaigrette dressing.	
Courtside House	10
Fresh greens, tomatoes, red onions, cucumbers, mixed cheese, and garlic croûtons.	
Caesar	10
Romaine lettuce, homemade garlic croûtons and grated asiago cheese.	
Soup & Salad	11
Your choice of: House or Caesar salad and choice of any soup.	
Iceberg Wedge	12
Crisp Iceberg lettuce wedge, tomato wedges, applewood smoked bacon, shaved green onion, shaved carrots and crumbled Gorgonzola cheese.	
Shirley Salad (Antonio's Classic)	10
Created by a dear friend, Shirley Large. We start with crisp Romaine lettuce, diced vine ripe tomatoes, sliced green olives, red onions, croûtons and Gorgonzola cheese Tossed with parmesan cheese and balsamic vinaigrette Certain to be a crowd pleaser!	
ADD TO ANY SALAD:	
Avocado 2 Chicken 8 Grouper 18	
Mahi 14 Salmon 12 Shrimp 6	
Steak 12 Tilapia 5 Tuna 12	

Pastas

LUNCH IS SERVED 11AM - 4PM
Served with garlic toast

Tortellini Pasta	
Tricolor tortellini tossed in a mezzo sauce.	
With blackened chicken	18
With seared marinated sirloin steak strips	20
Island Shrimp & Chicken	
Lightly blackened shrimp and chicken with a three pepper pasta meet the flavors of the islands. Topped with tomato and scallion garnish.	
Lunch 14.5 Dinner 19	
Thai Chicken ** Nut Allergy** Contains nuts.	
Sautéed chicken, hot and mild peppers, snow peas, baby corn and water chestnuts tossed with a mild spicy cream sauce.	
Lunch 14.5 Dinner 18	
Lasagna (Antonio's Classic)	17
Multiple layers of pasta, ground beef, Italian sausage and three cheeses, baked with our rustic tomato sauce and mozzarella cheese.	
Chicken Penne, Broccoli & Mushrooms	
Chicken, broccoli and mushrooms in our white wine cream sauce, topped with shredded Asiago	
Lunch 14.5 Dinner 18	
Buffalo Mac & Cheese	14
Mac & cheese topped with tender fried buffalo chicken, bacon pieces, mozzarella cheese and seasoned bread crumbs.	

**** Consumer Advisory:** Certain items contain raw or undercooked animal foods. May increase your risk of foodborne illness. Operations/Administrative Fee - A 3% operations fee is applied to all checks to offset rising administrative and operational costs.

Sandwiches

Served on a fresh baked roll with seasoned chips or cole slaw, and a pickle spear

French Double Dribble Dip	19
Roast beef with provolone cheese and beef au jus, on a toasted fresh roll.	
Italian Sub	15
Ham, salami, pepperoni, provolone cheese, lettuce, tomato, banana peppers, and Italian dressing. Served hot on a toasted hoagie roll and served with chips.	
Chicken Ciabatta	20
Tender breast of chicken topped with smoked bacon, Pepper Jack cheese, lettuce, tomato and red onion, served on a ciabatta bun with smoky Ranch dressing.	
Steak Philly	16
Sliced Ribeye steak smothered with sautéed mushrooms, peppers, onions, white American cheese and aioli dressing.	
Blackened Chicken Philly	13
Lightly blackened chicken breast with sautéed mushrooms, peppers, onions, and American cheese, with aioli dressing.	
Courtside Burger (#1 Draft Choice)	17
1/2 lb. of choice ground beef, grilled to order. Served with American cheese, lettuce, tomato and red onion on a fresh brioche bun.	
Mushroom & Swiss Burger	18.5
1/2 lb. of choice ground beef chargrilled to order and topped with sautéed mushrooms and aged Swiss cheese on a fresh brioche bun.	
Grouper Sandwich	28
The real deal blackened, grilled or fried. Served with chips and a pickle on a fresh brioche bun.	
Buffalo Chicken Caesar Wrap	13
Breaded chicken breast strips tossed in our Buffalo wing sauce. Wrapped with our Caesar salad. Served hot pressed with chips.	
Buffalo Chicken	18
A tender breast of chicken rolled in homemade bread crumbs and tossed in your favorite sauce: Mild, Medium, Hot or BBQ. Topped with Gorgonzola cheese on a fresh brioche bun.	
Pastrami Melt	19
Fresh thinly sliced pastrami, grilled and topped with sautéed onions and Provolone cheese. Served on rye bread with a balsamic mustard.	
Chicken Parmigiana	16
Pan-fried chicken cutlet, finished with our homemade marinara sauce and baked with Mozzarella cheese, on a toasted fresh roll.	
BBQ Pork	13
Select hand-pulled pork, marinated in a sweet BBQ sauce. Served on a fresh brioche bun.	
Reuben	20
Grilled corned beef on Rye, with sauerkraut, imported Swiss cheese and 1000 Island dressing.	
Turkey 15 Mahi 22 Grouper 30	
Mahi Mahi	22
A tender piece of mahi grilled, blackened or fried. Served with lettuce, tomato and onion on a fresh brioche bun.	
Impossible Burger	22
A delicious Plant-Based burger topped with sautéed mushrooms aged swiss cheese, avocado, on a fresh brioche bun.	
ADD TO ANY SANDWICH:	
Caramelized Onions • Cheese .75	
Avocado 1.50 Guacamole 1.95	
Sautéed Mushrooms, Gorgonzola Cheese, Bacon	1.25
Add a Side House or Caesar Salad to any entree	2.95
Substitute Fries to any Sandwich	1
Substitute Sweet Potato Fries to any Sandwich	2

Soups

Soup of the Day 7	Clam Chowder 8
French Onion Soup 8	Chicken Tortilla 8

Sides

Three-Pepper Pasta 5	House or Caesar Salad 4
Mac N Cheese 5	Steamed Broccoli 4
Mashed Potatoes 3	Loaded Mashed Potatoes 4
Seasonal Vegetables 3	Sweet Potato Fries 6
Wild Grain Rice 3	Asparagus 5
French Fries 4	Tater Barrels 4
Sautéed Garlic Mushrooms 4	



"Proudly Serving Coca Cola Products"
18% Gratuity Added to Parties of 8 or more. We Prepare our dishes with many items that may not be noted in the menu description, including *nuts*. Please notify your server if you have any known allergic reactions to specific foods.

Entrees

Grouper Oscar 37

Grilled Gulf Coast Grouper topped with fresh crab, asparagus spears and a Hollandaise sauce Served over creamy mashed potatoes.

Grouper Piccata 35

Tender fresh Gulf Grouper crusted with our seasoned breadcrumb topping. Served over our creamy mashed potatoes, with wilted spinach. Topped with our caper lemon butter sauce.

Mahi-Mahi

Enjoy it blackened or grilled in our special blend of spices, or fried in Courtside's homemade breading Served with wild grain rice and seasonal veggies

Lunch 22 Dinner 36

Tilapia

Blackened, grilled or fried. Served with wild rice and seasonal veggies

Lunch 12 Dinner 16

Blackened Fish Tacos

Strips of blackened fish, melted Cheddar Jack cheese, with shredded lettuce, chopped tomatoes. Served with our homemade Chipotle dressing, chips and salsa

Two (2) 12.5 Three (3) 18



Caribbean Glazed Salmon

Glazed salmon, garnished with mango kiwi salsa Served with wild grain rice and seasonal veggies

Lunch 21 Dinner 26



NY Strip

A 14 oz. Angus Certified NY Strip seasoned and grilled to perfection served with mashed potatoes and asparagus.

35



Courtside Sirloin 6 oz. 19 12 oz. 31

Select sirloin, grilled to order and served with mashed potatoes and asparagus



Filet Mignon

6 oz. 29

Black Angus tenderloin, served with mashed potatoes and asparagus.



Pork Chop Marsala

27

A tender bone in center cut pork chop seasoned and grilled smothered with our mushroom marsala wine sauce and served over mashed potatoes.



Chicken Genovese

20

Marinated, boneless breast of chicken char-broiled and topped with sautéed artichoke hearts, broccoli, sun-dried tomatoes and mushrooms. Finished with a lemon butter sauce. Served with mashed potatoes.

Chicken Parmigiana (Antonio's Classic) 17

A tender boneless breast of chicken, dusted in our seasoned Italian breadcrumbs. Topped with melted Mozzarella cheese and our rustic tomato sauce Served with linguini pasta.

APPETIZERS

Edamame 6.5

Classic steamed soybeans, pacific sea salt.

Garlic-Lime Edamame 7

Steamed soybeans tossed with roasted garlic, lime, black pepper, pacific sea salt.

Miso Soup 6

Scallion, tofu, mushroom, wakame.

Wakame Salad 7

Seaweed salad, baby carrot, lemon, sesame, wasabi peas, arare crackers.

Kani Su* 8

Cucumber and kanikama salad with spicy/sweet rice wine vinaigrette.

Ginger Salad 6.5

Iceberg lettuce, cucumbers, tomato, baby carrot and ginger dressing.

Usuzukuri* 9

Tilapia sashimi with cucumber, scallion, lime, jalapeño, fresh herbs, infused oils, black pepper ponzu.

Spicy Sesame Tuna Salad* 21

Tuna seared with Japanese seven spice, served on a bed of iceberg lettuce, topped with asparagus, scallions, masago, eel sauce, spicy mayo, sriracha, and tempura crunch.

Tuna Tataki* 21

Tuna seared with Japanese seven spice, served on top of string carrots, topped with scallions, masago, sriracha, ponzu.

NIGIRI & SASHIMI*

ADD 1 FOR SASHIMI

Yellowtail	8	Tuna	10	Salmon	7
Smoked Salmon	7	Tako	8	Unagi	9
Spicy Scallop	12	Shrimp	8	Krab	5
Spicy Tuna	13	Masago	12	Escolar	7



COURTSIDE Grille®

Overtime

Chocolate Cake 14

Triple Layer Chocolate Cake, Layered with Chocolate Frosting and Chocolate Shavings.

Cookies-N Cream 10

Our homemade chocolate chip cookie with a big scoop of vanilla-bean ice cream, sprinkled with milk chocolate chips.

Key Lime Pie 12

Killer key lime deep dish served with a dollop of whip cream.

Fried Cheesecake 14

A taste sensation made with fresh New York cheese cake. Topped with homemade whipped cream.

Apple Crisp Cobbler 10

Fresh apple crisp tucked into a crock topped with cinnamon ice cream and whip cream.



Sushi Menu

SERVED MONDAY- SATURDAY
STARTING AT 4PM

CLASSIC MAKI SUSHI*

(SUSHI ROLLS)

Hosomaki* seaweed outside 6 pcs.

Tekka* tuna and sesame 9

Kappa* cucumber and sesame 5

Unagi* eel, sesame and eel sauce 9

Avocado* 5

Haas avocado, lime, cilantro, sesame, black pepper

Hamachi* yellowtail and scallion, black pepper 11

Kanji* tuna and avocado, black pepper 10

Dojo* salmon and jalapeño, black pepper 12

Spider Futomaki* softshell crab, kanikama, asparagus, cucumber, masago, mayo 16

Uramaki* rice outside 8 pcs.

California* kanikama, avocado, cucumber 7

Spicy Tuna* tuna, cucumber, rayu, sriracha, 11

Japanese seven spice, scallion 11

Unakyu* eel, cucumber, eel sauce 10

Mexican* 11

tempura shrimp, avocado, spicy mayo, masago

Philly* 11

smoked salmon, cream cheese, rolled in scallion

Tampa* tempura grouper, scallion, spicy mayo 12

Rainbow* 15

California roll topped with assorted sashimi

Courtside Dragon* 17

California roll topped with tuna sashimi.

Buddha* 6.5

Asparagus, carrot, avocado, and red bell pepper topped with shaved cucumber and infused oils.

Courtside Grille Pizza

TRADITIONAL STYLE PIES

10" - 9 Additional Toppings: 1.5

Pepperoni, Mushrooms, Onions, Peppers, Olives, Sausage, Meatballs, Bacon, Ham, Anchovies, Gorgonzola, Ricotta Cheese, Basil, Garlic, Tomatoes



Substitute Cauliflower Plant Based Crust 5

SPECIALTY PIES

Yorkside Special 16

Mozzarella cheese, pepperoni, mushrooms, pepper, onions, bacon, meatballs, sausage.

Piggy Pizza 14

Topped with Mozzarella cheese, bacon, ham, sausage.

BBQ Chicken 12

Mozzarella cheese, grilled chicken, onions, BBQ sauce.

Margherita Pizza 11

Mozzarella cheese, fresh tomatoes, fresh basil.

Buffalo Chicken 12

Mozzarella cheese, blue cheese dressing, buffalo chicken.

Courtside Spinach & Artichoke 11

Courtside's Spinach and Artichoke, Mozzarella cheese, garnished with tomatoes, scallions.

Brussel Sprout Pizza 12

Garlic, olive oil, Ricotta cheese, Mozzarella cheese, bacon, caramelized onions, brussel sprouts.

COURTSIDE SPECIALTY MAKI

The Franchise* 13.5

Smoked salmon, scallion, cream cheese, tempura fried topped with eel sauce, spicy mayo.

Shaggy Dog* 16

Tempura shrimp, cream cheese, avocado, asparagus, topped with krab, tempura crunch, masago, eel sauce, spicy mayo.

Heavy D* 14

Tempura shrimp, spicy tuna, cucumber, avocado rolled in soy paper, topped with soy glaze, wasabi aioli.

Joe vs. Volcano* 14

Kanikama, cream cheese and cucumber, topped with avocado, broiled dynamite, tempura crunch, scallion, soy glaze.

Mr. Miyagi* 22

Tempura lobster tail, cucumber, avocado, masago, soy glaze, go chu jang aioli.

Judo Chop* 18

Tempura shrimp, avocado topped with spicy tuna and scallop, eel sauce and scallion oil.

Buccaneer* 19.5

Spicy tuna, avocado, topped with tempura eel, scallion, masago, eel sauce, spicy mayo, sriracha.

Lollipop* 13

Tuna & salmon, asparagus, kanikama, rolled in cucumber, amazu.

MVP* 15

Tempura shrimp, cream cheese, avocado, asparagus, topped with smoked salmon, scallion, tempura crunch, eel sauce and spicy mayo.

Sashimi Color* 20

No rice, tuna, salmon, yellowtail, masago, scallion, cucumber, cilantro, tempura crunch, wrapped in rice paper and topped with rayu and scallion oil.

Geiger* 29

Tempura lobster tail, avocado, cucumber, red chili aioli, topped with seared sirloin steak and soy glaze.

East West* 12

Lime ceviche flashed yellowtail, cilantro, jalapeño, topped with avocado, black pepper, tempura crunch.

Zesty Salmon Crunch* 15

Zesty salmon mix, avocado, cucumber, cilantro topped with "G.G." sauce, tempura crunch, and fresh jalapeño.

Hawaii Five-Oh!* 13

Tuna, avocado, carrot, cucumber, poke mix topped with OH! sauce.