

Warm-Ups

FISH SPREAD

A true Florida gulf coast style recipe 7.95
Add on sliced egg, capers, pickle and red onion 1.95

CALAMARI

Tender calamari deep-fried golden brown, tossed with mild banana peppers and asiago cheese 8.95

SEARED SESAME TUNA

Tuna seared with black and white sesame seeds, served on a bed of field greens, with a cusabi and sriracha garnish. 12.95

BONELESS CHICKEN WINGS

Hand-breaded and tossed in our mild, med, hot, BBQ sauce, Mango Habanero, or Garlic Parmesan sauce.
Served with fries 1/2 lb/7.95 1lb/11.95
Add 1.00 for celery and bleu cheese.

TECHNICAL FOWL

Chicken wings, mild, med, hot, BBQ, Mango Habanero, or Garlic Parmesan sauce.
Breaded or naked 1 lb./9.95 2 lbs./18.95
Add 1.00 for celery and bleu cheese.

PRETZELS

Hot, soft, crunchy with yellow mustard, ranch dressing, and queso 6.95

BAKED SPINACH & ARTICHOKE DIP

Served with toast points and baked with a shredded asiago cheese topping, scallion and tomato garnish. 8.95

COURTSIDE MUSHROOMS

Jumbo stuffed mushroom caps with a blend of jalapeño cream cheese, fresh herbs and spices, served baked or fried 8.95

MOZZARELLA CAPRI

Sliced tomatoes, fresh mozzarella cheese, red onion and basil topped with balsamic glaze 7.95

BUFFALO SHRIMP

1/2 lb. of tender shrimp tossed in our homemade breading, served mild, medium or hot 11.95
Add celery & bleu cheese 1.00

QUESADILLAS

Cheddar Jack cheese, lettuce, tomato and scallion garnish. Served with salsa and sour cream.
Vegetable 7.95 • Chicken 8.95 • Steak 11.95
Shrimp 10.95 • Pulled BBQ Pork 9.95

GARLIC CHEESE BAGUETTE

Mozzarella-stuffed French style baguette, brushed with herb garlic butter and served with our homemade spicy marinara. 7.95

THREE POINT PLAY

This 3-pointer is guaranteed to score – baked or fried stuffed mushrooms, with Buffalo shrimp, and boneless chicken wings 14.95

CHIPS-N-SALSA

Tortilla chips and our fresh homemade salsa 4.95
With sausage queso and a tomato & scallion garnish . . . 6.95

NACHOS

Piled high with all the trimmings and your choice of: Chili bean and cheese 8.95 • Chicken and cheese 9.95
Beef and cheese 11.95 • Pulled BBQ Pork and cheese 11.95

GROUPEL NUGGETS

True Gulf Coast grouper, no teammate, cousin, aunt or uncle here. Deep fried and served with tartar sauce 13.95

Flatbreads

BUFFALO CHICKEN

Tender chicken, grilled, blackened or fried, rolled in your choice of buffalo sauce, then baked with Gorgonzola cheese. 7.95

MARGHERITA

Sliced tomatoes, mozzarella cheese, and basil 7.95

STEAK

Garlic grilled flatbread topped with our Sirloin steak, mushrooms, peppers, caramelized onions and white American cheese 12.95

PEPPERONI

A Courtside favorite, with rustic tomato sauce, lots of fresh mozzarella cheese and sliced pepperoni. Baked to crisp perfection 7.95

“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.



COURTSIDE

Grille

Salads

KALE SALAD

Organic baby Kale, candied walnuts*, craisins, gorgonzola cheese, tossed with bleu cheese dressing. Served with your choice of grilled or blackened chicken 10.95

ISLAND CHOPPED

A blend of fresh greens, red and green peppers, red onions, tomatoes, walnuts*, craisins, and gorgonzola cheese. Served with fat-free raspberry vinaigrette 7.95

SOUTHWEST CHICKEN

Tender chicken – grilled, blackened or fried – on mixed greens with tomatoes, peppers, black bean & roasted corn salsa, cilantro, and crunchy tortilla chips 9.95

CHEF CHOPPED

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 12.95

COURTSIDE HOUSE

Fresh greens, tomatoes, red onions, cucumbers, mixed cheese, and garlic croutons. 6.95

CAESAR

Romaine lettuce, homemade garlic croutons and grated asiago cheese 6.95

SOUP & SALAD

Your choice of House or Caesar salad with Clam Chowder or French Onion Soup. 7.95 • Crab Bisque add 1.00
Make it Endless 8.95 • Crab Bisque add 1.00

ICEBERG WEDGE

Crisp Iceberg lettuce wedge, tomato wedges, applewood smoked bacon, shaved green onion, shaved carrots and crumbled Gorgonzola cheese. 6.95

SHIRLEY SALAD (ANTONIO'S CLASSIC)

Created by a dear friend, Shirley Large. We start with crisp Romaine lettuce, diced vine ripe tomatoes, sliced green olives, red onions, croutons & Gorgonzola cheese. Tossed with parmesan cheese & balsamic vinaigrette. Certain to be a crowd pleaser 8.99

ADD TO ANY SALAD

Chicken 4.95 • Tilapia 4.00 • Steak 6.00 • Shrimp 6.00
Tuna 7.00 • Salmon 7.00 • Mahi 7.00 • Grouper 8.00

Pastas

Served with garlic toast.

LOBSTER MAC & CHEESE

Maine Lobster in a garlic cream sauce, mixed with a variety of cheeses and baked with seasoned breadcrumbs. 19.95

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 11.95 Dinner 15.95

THAI CHICKEN

Sautéed chicken, hot & mild peppers, snow peas, baby corn and water chestnuts tossed with a mild spicy cream sauce. Lunch 9.95 Dinner 12.95

LASAGNA (ANTONIO'S CLASSIC)

Multiple layers of pasta, ground beef, Italian sausage and three cheeses, baked with our rustic tomato sauce and mozzarella cheese 11.95

CHICKEN PENNE, BROCCOLI & MUSHROOMS

Chicken, broccoli and mushrooms in our white wine cream sauce, topped with shredded Asiago. Lunch 10.95 Dinner 13.95

Sandwiches

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

FRENCH DOUBLE DRIBBLE DIP

Roast beef with provolone cheese and beef au jus, on a toasted fresh roll 11.95

SIRLOIN CIABATTA

Thin cut sirloin topped with sautéed mushrooms and imported Swiss cheese. Served with A1 aioli sauce on a ciabatta bun. 12.95

CHICKEN CIABATTA

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 11.95

STEAK PHILLY

Sliced Ribeye steak smothered with sautéed mushrooms, peppers, onions, white American cheese and aioli dressing 11.95

BLACKENED CHICKEN PHILLY

Lightly blackened chicken breast with sautéed mushrooms, peppers, onions, and American cheese, with aioli dressing 9.95

COURTSIDE BURGER

(#1 Draft Choice) 1/2 lb. of choice ground beef, grilled to order. Served with lettuce, tomato and red onion on a fresh baked bun. 8.95

MUSHROOM & SWISS BURGER

1/2 lb. of choice ground beef chargrilled to order and topped with sautéed mushrooms and aged Swiss cheese . . 10.95

GROUPEL SANDWICH

The real deal blackened, grilled or fried. Served with chips and a pickle on a toasted bun 13.95

BUFFALO CHICKEN CAESAR WRAP

Breaded chicken breast strips tossed in our Buffalo wing sauce. Wrapped with our Caesar salad. Served hot pressed with chips. 8.95

BUFFALO CHICKEN

A tender breast of chicken rolled in homemade bread crumbs and tossed in your favorite sauce — mild, med, hot or BBQ. Topped with Gorgonzola cheese. 9.95

PASTRAMI MELT ON PRETZEL BUN

Fresh thinly sliced pastrami, grilled and topped with sautéed onions and Provolone cheese. Served on a pretzel bun with a balsamic mustard 11.95

CHICKEN PARMIGIANA

Pan-fried chicken cutlet, finished with our homemade marinara sauce and baked with Mozzarella cheese, on a toasted fresh roll 9.95

BBQ PORK

Select hand-pulled pork, marinated in a sweet BBQ sauce. Served on a fresh baked bun. 8.95

REUBEN

Grilled corned beef on Rye, with sauerkraut, imported Swiss cheese and 1000 Island dressing 11.95
Turkey Reuben 12.95 • Mahi 13.95 • Grouper 15.95

MAHI MAHI

A tender piece of mahi grilled, blackened or fried. Served with lettuce, tomato and onion on a fresh baked bun. 12.95

ADD TO ANY SANDWICH

Caramelized Onions • Cheese .75
Sautéed Mushrooms • Gorgonzola Cheese • Bacon 1.25
Add a side House or Caesar salad to any entree 2.95
Substitute a pretzel bun on any sandwich .50
Substitute fries to any sandwich for 1.00 or sweet potato fries 2.00

Soups

Soup of the Day 4.95 • Clam Chowder 5.95
French Onion Soup 5.95 • Sherry Crab Bisque 6.95

Sides

Three-Pepper Pasta 2.95
Mashed Potatoes 2.95 • Seasonal Vegetables 2.95
Wild Grain Rice 2.95 • French Fries 2.95
Sautéed Garlic Mushrooms 3.95 • House or Caesar Salad 3.95
Steamed Broccoli 3.95 • Loaded Mashed Potatoes 3.95
Sweet Potato Fries 3.95 • Asparagus 4.95

Entrees

GROUPEL OSCAR

Grilled Gulf Coast Grouper topped with Maine lobster, asparagus spears and a Hollandaise sauce. Served over creamy mashed potatoes 26.95

GROUPEL PICCATA

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 23.95

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 11.95 Dinner 19.95

TILAPIA

Blackened, grilled or fried. Served with wild rice and seasonal veggies Lunch 9.95 Dinner 12.95

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 (2) 8.95 (3) 13.95

CARIBBEAN GLAZED SALMON

Glazed salmon, garnished with mango kiwi salsa. Served with wild grain rice & seasonal veggies. Lunch 13.95 Dinner 18.95

RIBEYE

A 16 oz. Ribeye steak seasoned and grilled to perfection served with asparagus and mashed potatoes 23.95

COURTSIDE SIRLOIN

Select sirloin, grilled to order and served with mashed potatoes & seasonal veggies 6 oz/12.95 12 oz/19.95

FILET MIGNON

Black Angus tenderloin, served with mashed potatoes and seasonal veggies 6 oz/21.95

PORK CHOP MARSALA

A tender bone in center cut pork chop seasoned and grilled. smothered with our mushroom marsala wine sauce and served over mashed potatoes 15.95

BBQ RIBS

St. Louis style pork ribs seasoned and slow cooked for hours, smothered in our BBQ sauce and served with French fries 13.95

CHICKEN GENOVESE (ANTONIO'S CLASSIC)

Marinated, boneless breast of chicken char-broiled & topped with sautéed artichoke hearts, broccoli, sun-dried tomatoes & mushrooms. Finished with a lemon butter sauce. Served with mashed potatoes 13.95

CHICKEN PARMIGIANA

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 13.95

LUNCH IS SERVED 11 A.M. - 4 P.M.

Courtside Grille Pizza

TRADITIONAL STYLE PIES

10" - 6.95 Additional Toppings: 1.00
Pepperoni, Mushrooms, Onions, Peppers, Olives, Sausage, Meatballs, Bacon, Ham, Anchovies, Gorgonzola, Ricotta Cheese, Basil, Garlic, Tomatoes

SPECIALTY PIES

#1 YORKSIDE SPECIAL Mozzarella cheese, pepperoni, mushrooms, pepper, onions, bacon, meatballs, sausage 12.95

#2 HAWAIIAN Mozzarella cheese, ham, pineapple 9.95

#3 BBQ CHICKEN Mozzarella cheese, grilled chicken, onions, BBQ sauce 10.95

#4 MARGHERITA PIZZA Mozzarella cheese, fresh tomatoes, fresh basil 9.95

#5 PHILLY CHEESESTEAK Mozzarella cheese, Philly Steak, mushrooms, onions, peppers 11.95

#6 BUFFALO CHICKEN Mozzarella cheese, blue cheese dressing, buffalo chicken 10.95

#7 COURTSIDE SPINACH AND ARTICHOKE Courtside's Spinach and Artichoke, Mozzarella cheese, garnished with tomatoes, scallions 9.95

#8 BRUSSEL SPROUT PIZZA Garlic, olive oil, Ricotta cheese, Mozzarella cheese, bacon, caramelized onions, brussel sprouts. 10.95

Sushi Menu

Served Daily Starting at 4 pm.

APPETIZERS

EDAMAME

Classic steamed soybeans, pacific sea salt 4.95

GARLIC-LIME EDAMAME

Steamed soybeans tossed with roasted garlic, lime, black pepper, pacific sea salt 5.95

MISO SOUP

Scallion, tofu, mushroom, wakame 3.95

WAKAME SALAD

Seaweed salad, baby carrot, lemon, sesame, wasabi peas, arare crackers 5.95

KANI SU

Cucumber and kanikama salad with spicy/sweet rice wine vinaigrette. 5.95

GINGER SALAD

Iceberg lettuce, cucumbers, tomato, baby carrot and ginger dressing 3.95

USUZUKURI

Tilapia sashimi with cucumber, scallion, lime, jalapeño, fresh herbs, infused oils, black pepper ponzu 8.95

SPICY SESAME TUNA SALAD

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. 14.95

TUNA TATAKI

Tuna seared with Japanese seven spice, served on top of string carrots, topped with scallions, masago, sriracha, ponzu 12.95

NIGIRI AND SASHIMI

add 1.00 for Sashimi

- Tuna 6.95 • Salmon 4.95 • Yellowtail 5.95
- Smoked Salmon 5.95 • Tako 6.95 • Unagi 7.95
- Shrimp 5.95 • Krab 4.95 • Masago 5.95
- Spicy Tuna 6.50 • Spicy Scallop 7.50 • Escolar 6.25

CLASSIC MAKI SUSHI (SUSHI ROLLS)

HOSOMAKI seaweed outside 6 pcs.

TEKKA tuna and sesame 5.95

KAPPA cucumber and sesame 3.75

UNAGI eel, sesame and eel sauce 7.95

AVOCADO Haas avocado, lime, cilantro, sesame, black pepper 3.95

HAMACHI yellowtail and scallion, black pepper. . 7.95

KANJI tuna and avocado, black pepper 6.95

DOJO salmon and jalapeño, black pepper 6.95

SPIDER FUTOMAKI softshell crab, kanikama, asparagus, cucumber, masago, mayo 10.95

URAMAKI rice outside 8 pcs.

CALIFORNIA kanikama, avocado, cucumber . . 5.95

SPICY TUNA tuna, cucumber, rayu, sriracha, Japanese seven spice, scallion 7.95

UNAKYU eel, cucumber, eel sauce 8.95

MEXICAN tempura shrimp, avocado, spicy mayo, masago 7.95

PHILLY smoked salmon, cream cheese, rolled in scallion. 7.95

TAMPA tempura grouper, scallion, spicy mayo . . 7.95

RAINBOW california roll topped with assorted sashimi. 10.95

COURTSIDE DRAGON california roll topped with tuna sashimi 10.95

BUDDHA asparagus, carrot, avocado, and red bell pepper topped with shaved cucumber and infused oils. 5.95

COURTSIDE SPECIALTY MAKI

THE FRANCHISE

Smoked salmon, scallion, cream cheese, tempura fried topped with eel sauce, spicy mayo. 10.95

SLAM DUNK

Spicy tuna, cream cheese, kanikama, rolled in soy paper and tempura fried, wasabi aioli, soy glaze 14.95

SHAGGY DOG

Tempura shrimp, cream cheese, avocado, asparagus, topped with krab, tempura crunch, masago, eel sauce, spicy mayo 11.95

HEAVY D

Tempura shrimp, spicy tuna, cucumber, avocado rolled in soy paper, topped with soy glaze, wasabi aioli . . 12.95

JOE VS. VOLCANO

Kanikama, cream cheese and cucumber, topped with avocado, broiled dynamite, tempura crunch, scallion, soy glaze. 12.95

MR. MIYAGI

Tempura lobster tail, cucumber, avocado, masago, soy glaze, go chu jang aioli 13.95

JUDO CHOP

Tempura shrimp, avocado topped with spicy tuna and scallop, eel sauce and scallion oil 12.95

BUCCANEER

Spicy tuna, avocado, topped with tempura eel, scallion, masago, eel sauce, spicy mayo, sriracha 15.95

LOLLIPOP

Tuna and salmon, asparagus, kanikama, rolled in cucumber, amazu 11.95

MVP

Tempura shrimp, cream cheese, avocado, asparagus, topped with smoked salmon, scallion, tempura crunch, eel sauce and spicy mayo 12.95

SASHIMI COLOR

No rice, tuna, salmon, yellowtail, masago, scallion, cucumber, cilantro, tempura crunch, wrapped in rice paper and topped with rayu and scallion oil. 12.95

GEIGER

Tempura lobster tail, avocado, cucumber, red chili aioli, topped with seared filet mignon and soy glaze . . . 24.95

EAST WEST

Lime ceviche flashed yellowtail, cilantro, jalapeño, topped with avocado, black pepper, tempura crunch 11.95

ZESTY SALMON CRUNCH

Zesty salmon mix, avocado, cucumber, cilantro topped with "G.G." sauce, tempura crunch, and fresh jalapeño . 11.95

HAWAII FIVE-OH!

Tuna, avocado, carrot, cucumber, poke mix topped with OH! sauce 10.95

Overtime

CHOCOLATE CAKE

Triple Layer Chocolate Cake, Layered with Chocolate Frosting and Chocolate Shavings. 8.95

COOKIES-N CREAM

Our homemade chocolate chip cookie with a big scoop of vanilla-bean ice cream, sprinkled with milk chocolate chips 6.95

APPLE COBBLER

Tucked in a crock with cinnamon apples and caramel, baked to bubbling perfection 7.95

FRIED CHEESECAKE

A taste sensation made with fresh New York cheese cake. Topped with homemade whipped cream. 7.95