



## **DINNER**

2515 Roberts Road  
Melbourne, FL 32940

•  
Pineda Causeway & U.S. 1

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**HOURS:**  
Tuesday - Sunday 11:00 am - 10:00 pm  
*Closed Mondays*

**321-259-7760**

## ⇨ APPETIZERS ⇨

**SMOKED SALMON ..... \$11.95**

Thin sliced and served with English Cucumbers, Capers, Red Onion, Tarragon-Horseradish Sour Cream and Flatbread Crackers.

**SHRIMP COCKTAIL "MARTINI" .. \$10.95**

Chilled Steamed Shrimp Served with Absolut Citron Vodka-spiked Cocktail Sauce.

**TOGARASHI SPICED TUNA ..... \$11.95**

Seared and served with Japanese Seaweed Salad, Pickled Ginger, Wasabi and Ginger-Soy Vinaigrette.

**CRISPY FRIED OYSTERS "CREOLE" ... \$7.95**

Six Plump, Lightly Breaded Oysters served with our Creole Remoulade Sauce.

**SHRIMP SCAMPI ..... \$7.95**

Five Large Shrimp baked in Garlic Herb Butter with Focaccia Bread Crumbs.

**CROSSING QUESADILLAS ..... \$11.95**

Stuffed with Shrimp, Spinach, Peppers, Onions and Cheese served with Pico De Gallo, Sour Cream and Guacamole on the side.

**PORTABELLY ..... \$10.95**

Balsamic Marinated and Grilled Portabello Mushroom with Crabmeat, Bechamel Sauce and Melted Parmesan and Asiago Cheeses.

**BAKED BRIE ..... \$11.95**

Baby Brie with a Honey Pecan crust, baked and served with a Fresh Fruit Compote, Grapes and Flatbread Crackers.

**ESCARGOT ALSATIAN ..... \$8.95**

Snails baked in Garlic Butter, Shallots and Pernod served with French Bread.

**PAN-FRIED CRABCAKE ..... \$11.95**

with Roasted Garlic Aioli Sauce

## ⇨ SOUP & SALADS ⇨

**BLUE CRAB BISQUE ..... \$7.50**  
Cup \$5.50

**PINEDA BLACK BEAN SOUP ..... \$4.50**  
Topped with Jack Cheese and Sour Cream with Pico de Gallo on the side. Cup \$3.50

**SOUP OF THE DAY ..... \$4.50**  
Your server should have already told you. Cup \$3.50

**CAESAR SALAD ..... \$10.95**  
A Classic Combination of Romaine, Parmesan, Croutons and freshly made Caesar Dressing.

**Add Grilled Chicken Breast ..... \$13.95**  
**Add a Shrimp Skewer ..... \$15.95**

**LITTLE CAESAR ..... \$7.95**  
A smaller version.

**PINEDA SALAD ..... \$14.95**  
Our mix of Fresh Greens with Avocado, Mushroom, Egg, Bacon, Red Onion, and Gorgonzola tossed with Special House Vinaigrette.

**DINNER SALAD ..... \$5.00**  
Fresh Greens with Cherry Tomato, Shredded Carrots, Cucumber, Cheddar-Jack Cheese and Croutons.

**Add Gorgonzola to any salad \$1.25**

## ⇨ DAILY FRESH CATCH ⇨

Chef Rand Morgan selects only the finest available fresh seafood. Pineda Crossing will consistently offer Mahi Mahi, Sushi-Grade Yellowfin Tuna, Atlantic Salmon and Grouper. Wahoo, Triple Tail, Pompano and other less commercial, small-catch species are available only when quality and availability match.

Add one of the following Housemade Sauces to your Fresh Catch selection.

- NEW ORLEANS BUTTER SAUCE** ..... *A Black Pepper-Worcestershire Butter Sauce*
- GRENOBLAISE** ..... *Lemon Sections, Capers, Butter and Chopped Parsley*
- FLORIDIAN** ..... *Orange and Grapefruit Sections in a Grand Marnier Cream Sauce*
- BLACKENED** ..... *Classic Cajun Seasoning*
- BEARNAISE** ..... *A Classic Tarragon Hollandaise*
- SAN ANTONIO SAUCE** ..... *Hollandaise with Cilantro and Jalapeño*

## ⇨ PINEDA CROSSING PREMIUM SAUCES ⇨

Add a Premium Sauce to any Fresh Catch or Steak Entrée

- NUECES** ..... *Shrimp and Crabmeat in Lemon Butter \$4.25*
- OSCAR PINEDA** ..... *Crabmeat and Bearnaise with Fresh Asparagus \$4.50*

Sharing charge \$3.00

17% Gratuity will be added to tables of six or more.

RESERVATIONS ACCEPTED FOR PARTIES OF 5 OR MORE.

## ↔ **CROSSING SPECIAL ENTRÉES** ↔

*Served with Soup or Dinner Salad and Fresh Baked Rolls.*

- PEPPERCORN STRIP** ..... **\$26.95**  
 New York Strip Steak with our Mushroom and Green Peppercorn Sauce.  
 Served with Au Gratin Potatoes and Vegetable Medley. **Substitute Filet for an Additional...\$4.95**
- PINEDA RIBEYE** ..... **\$29.95**  
 Chargrilled 16 oz. Choice Ribeye Steak with Kentucky Bourbon Butter, Au Gratin Potatoes  
 and Vegetable Medley.
- BEARNAISE FILET** ..... **\$31.95**  
 Our favorite cut of Beef topped with Bearnaise Sauce.  
 Served with Au Gratin Potatoes and Vegetable Medley.
- TWIN LOBSTER TAILS** ..... **Market Price**  
 Two Maine Lobster Tails steamed with a splash of White Wine and Lemon. Served with Drawn Butter,  
 Four-Grain Pilaf and Vegetable Medley.
- CLASSIC SURF AND TURF** ..... **Market Price**  
 Our favorite Filet and a Maine Lobster Tail served with Au Gratin Potatoes and Vegetable Medley.
- ROAST RACK OF LAMB** ..... **\$29.95**  
 Rubbed with Herbs de Provence and Olive Oil.  
 Served with a Pinot Noir Demi-Glace, Yukon Gold Smashed Potatoes and Vegetable Medley.
- TUNA ORIENTAL** ..... **\$28.95**  
 Grilled Sesame Seed Crusted Yellowfin Tuna with Pickled Ginger, Wasabi, Ginger-Soy Vinaigrette,  
 Bamboo Rice and Asian Slaw.
- GROUPEL NUECES** ..... **\$27.95**  
 Oven Roasted Grouper with Shrimp and Crabmeat in a Fresh Dill and Lemon Butter Sauce.  
 Served with Four-Grain Pilaf and Vegetable Medley.
- JUMBO SEA SCALLOPS** ..... **\$24.95**  
 Chargrilled Sea Scallops with Rosemary-Sweet Red Pepper Cream Sauce. Basmati Rice and  
 Vegetable Medley.
- CENTER CUT PORK "CHOPS"** ..... **\$19.95**  
 Brown Sugar Brined Pork Loin "Chops" with a Spicy Andouille Sausage and Toasted Pecan Glaze.  
 Served with Yukon Gold Smashed Potatoes and Vegetable Medley.
- PAN-FRIED CRABCAKES** ..... **\$21.95**  
 A Blend of Claw and Lump Crabmeat with Chef's Own Seasoning Mix. Served with a  
 Whole-Grain Mustard Cream Sauce, Four-Grain Pilaf and Vegetable Medley.
- FRIED SHRIMP** ..... **6 Shrimp - \$17.95**  
 Beer Battered Shrimp Fried to Perfection. **9 Shrimp - \$19.95**  
 Served with Four-Grain Pilaf and Vegetable Medley.
- FRIED OYSTERS** ..... **\$18.95**  
 Nine Plump Gulf Oysters, Lightly Breaded and served with our Creole Remoulade, Vegetable Medley,  
 and Red Beans and Rice.
- JAMBALAYA** ..... **\$19.95**  
 Andouille Sausage, Chicken and Shrimp in a rich Cajun Sauce made with Tomatoes, Onions  
 and Peppers. Served over Red Beans and Basmati Rice.
- LOBSTER AND SCALLOPS "FLORENTINE"** ..... **\$25.95**  
 Lobster and Sea Scallops Sautéed in Extra Virgin Olive Oil with Garlic, Basil, Shallots and Sun-Dried  
 Tomatoes. Finished with Pinot Grigio, Fresh Butter and Pine Nuts, Tossed with Spinach Fettucine.
- SHRIMP "MADEIRA"** ..... **\$22.95**  
 Large Shrimp Sautéed with Garlic Saffron Butter and Madeira Wine.  
 Topped with Asiago Cheese and Focaccia Breadcrumbs served on Angel Hair Pasta.
- GRILLED PORTABELLO** ..... **\$16.95**  
 Topped with Wilted Spinach, Monterey Jack and Swiss Cheeses. Served with a Pan-Fried Rice,  
 Black Bean and Sweet Corn Cake, Grilled Zucchini and Charred Tomato Sauce.
- CHICKEN AUGUSTA** ..... **\$16.95**  
 Crispy, Pan-Fried Chicken Breast with Pecan-Honey Vinaigrette.  
 Served with Mashed Sweet Potatoes and Vegetable Medley.
- COUNTRY FRIED CHICKEN** ..... **\$15.95**  
 Lightly Battered and Deep-Fried Boneless Chicken Breast covered in Homemade Cream Gravy.  
 Served with Yukon Gold Smashed Potatoes and Vegetable Medley.
- FISH & CHIPS** ..... **\$15.95**  
 Beer-Battered Alaskan Cod, served with Steak Fries and Vegetable Medley.

**PINEDA FAJITAS** ..... **\$19.95**  
 Your choice of Beef, Chicken, Shrimp or Portabello Mushroom. Served Sizzlin' Hot with Black  
 Beans, Pico de Gallo, Guacamole, Sour Cream, Jalapenos, Shredded Cheese and Flour Tortillas.

### STEAKS AND TUNA COOKED TO ORDER

**RARE:** Cool Red Center • **MEDIUM RARE:** Warm Red Center • **MEDIUM:** Hot Pink Center  
**MEDIUM WELL:** Hot, Slightly Pink Center • **WELL:** Hot Dry Center • *Not responsible for anything beyond Medium Well*

All Tuna is Fresh and Sushi Grade • All Steaks are Hand-Cut, Choice Grade, Midwestern Beef  
**FILET** - Very Tender and Lean • **RIBEYE** - Tender and Well Marbled • **STRIP** - Lean with a Firm Bite

## ↔ **DESSERTS** ↔

- KENTUCKY BOURBON CHOCOLATE CHIP PECAN PIE with Caramel Sauce** .... **\$5.95**  
**KEY LIME PIE with a Coconut Shortbread Cookie** ..... **\$4.95**  
**VANILLA BEAN CRÈME BRÛLÉE**..... **\$5.95**  
**BROWN SUGAR, GOLDEN RAISIN & WALNUT BREAD PUDDING with Creme Anglais**..... **\$4.95**  
**WARM DOUBLE CHOCOLATE CAKE with Vanilla Ice Cream** ..... **\$5.95**

# CHOOSE YOUR BOOZE

PINEDA CROSSING PROUDLY OFFERS A BETTER THAN AVERAGE WELL

**JIM BEAM BOURBON  
BACARDI RUM  
SMIRNOFF VODKA**

**WHITE HORSE SCOTCH  
GORDON'S GIN  
JOSE CUERVO GOLD**



Well ..... \$6.00      Premium ..... \$6.50      Super Premium .... \$7.00 and up

**PINEDA MARGARITA ..... \$7.50**  
That Frozen Concoction that Buffett sings about. Made with Cuervo Gold and a splash of Grand Marnier.

**TRY OUR SUPER BLOODY MARY OR SUPER SCREWDRIVER ..... \$7.50**  
Rub-a-dub-dub it's a double in a tub.

**PINEDA MOJITO..... \$7.50**  
Our version of Hemingway's favorite



## BEER ON TAP

**YUENGLING  
\$4.00**

**MICHELOB LIGHT  
\$3.00**

**STELLA ARTOIS  
\$4.00**

**SAM ADAMS  
\$4.00**  
(seasonal)

## BOTTLED BEER

Bottled beer is a never ending and continually changing list of the Brewmaker's Art. Ask your Bartender for the latest update. The following brands will always be available.....hopefully.

**BUD LONG NECK ..... \$3.00**  
**BUD LIGHT ..... \$3.00**  
**MICHELOB ULTRA ..... \$4.00**  
**MILLER LIGHT ..... \$3.00**  
**COORS LIGHT ..... \$3.00**  
**BECK'S ..... \$4.00**  
**BECK'S LIGHT ..... \$4.00**

**HEINEKEN ..... \$4.00**  
**GROLSCH ..... \$4.50**  
**AMSTEL LIGHT ..... \$4.00**  
**SHINER BOCK ..... \$4.00**  
**CORONA ..... \$4.00**  
**GUINNESS..... \$4.50**  
**HAAKE BECK - Non Alcoholic ..... \$4.00**

## PINEDA CROSSING HOUSE WINE

Served by the glass.....\$6.00

**CHARDONNAY • WHITE ZINFANDEL  
MERLOT • CABERNET SAUVIGNON**

## HEY, IT'S HAPPY HOUR

**PINEDA MARGARITA ..... \$5.00**  
**DOMESTIC TAP ..... \$2.00**  
**DOMESTIC BOTTLED..... \$2.50**  
**HOUSE WINE..... \$5.00**  
**WELL DRINKS ..... \$5.00**

Tuesday thru Friday from 4 to 6



## MIND YOUR MANNERS

*Be nice. Don't shout. Sit up straight. Don't play with your food. Elbows off the table. Don't talk with your mouth full. Eat your vegetables. You can reach for anything on the table as long as you keep one foot on the floor. Don't feed the dog from the table. No burping. Please don't eat with your fingers. Don't wash your food down with your milk. Left hand on your lap. Leave your sister alone. Don't slurp your soup. Don't eat so fast. Don't eat your peas with your knife. No swimming for an hour after you eat. Brush your teeth after each meal. Finish your vegetables or no dessert. Unattended children will be diced, chopped, pureéd and made into soup. You'll sit here, young man, until you clean your plate! Would you like to be excused from the table?*



**Hey, How old are you anyway? NO one under 21.**

*Drinking and Driving don't mix. Let us call a cab or use your designated driver. If you have had a hand on the bottle, take your foot off the throttle. Leave your blood at the bloodbank, not on the highways.*

