



SOUPS • SALADS • APPETIZERS

SHE-CRAB SOUP

with Sherry Foam - cup 6 bowl 8

SOUP OF THE DAY

cup 6 bowl 8

SOUP DUO

a cup of our She-crab soup and our soup of the day - 10

VIEW CHOPPED SALAD

Crispy Bacon, Carrots, Radishes, Cucumbers, Chopped Egg, Tomatoes, Sweet Onions - regular 10 small 5
add Blue Cheese - 1

Choice Of Dressing: Ranch, Creamy Italian, Blue Cheese, Thousand Island

FORK AND KNIFE BABY HEARTS OF ROMAINE CAESAR

Traditional Garnishes and Dressing - regular 11 small 6

SEASONAL SALAD

regular 10 small 5

4 JUMBO GULF SHRIMP COCKTAIL

4 Jumbo Gulf Shrimp with Crisp Relish and 2 Sauces - 16

TEMPURA FRIED ASPARAGUS

Teriyaki and Firecracker Sauce - 10

FIRECRACKER SHRIMP

6 Firecracker Shrimp with Chips - 13

FLORIDA BLUE CRAB CAKE

Golden Corn and Black Bean Relish with a Pepper Emulsion - 13

DOMESTIC AND IMPORTED CHEESE BOARD

Fig Jam, House-made Crackers - 18
add Charcuterie Selection - 4

ENTREE SELECTIONS

GREAT FLORIDIAN SHRIMP FESTIVAL PLATTER

Chilled Jumbo Shrimp Cocktail, Firecracker Shrimp, Blackened Shrimp in a Garlic White Wine Sauce - 38

SOUTHERN SEAFOOD AND GRITS

Gulf Shrimp, Scallops and White Fish with Andouille Sausage, Tomatoes, Peppers and Onions served over Smoked Gouda Grits - 30

SEASONAL GRILLED VEGETABLE PLATE

Seasoned and Grilled Assortment of Vegetables - 19

GLUTEN FREE PENNE PASTA

Choice of Sauce: Parmesan Alfredo, Marinara or Primavera - 14
Add Chicken - 6 Shrimp - 8 Bay Scallops - 7

LARGE PLATES

served with a choice of two sides

BAKED BOHEMIAN LOBSTER TAIL

with Blue Crab Stuffing and a Lobster Reduction - 45

FLORIDA BLACK GROUPER FILLET

Blackened or Skillet Roasted with Citrus and Tomato Relish - 38

DAILY CHEF'S FEATURE

Mkt Price

12 OZ PORK TOMAHAWK CHOP

Blackened and Skillet Fried - 36

8 OZ FILET MIGNON

House Steak Sauce - 38

12 OZ GRILLED PRIME RIBEYE STEAK

House Steak Sauce - 38

16 OZ BONE IN COWBOY FILET STEAK

House Steak Sauce - 50

Add a 4oz stuffed Lobster Tail to any Large Plate - 14

SANDWICHES

AMERICAN BURGER

½ lb Black Angus Beef Burger with Lettuce, Tomato and Onion on a Toasted Brioche Bun served with Caribbean Slaw and Crispy Fries - 17

Add Bacon, Cheddar Cheese, Provolone Cheese, Fried Egg - add \$1 each
Gluten Free Bun - add \$1

FIRE SMOKED TURKEY AND SUGAR SMOKED HAM

Buffalo Mozzarella, Tomato, Lettuces, Bacon, Aioli, Melted Provolone
Served on Toasted Croissant with Crispy Fries - 15

3 FISH TACOS

Three Blackened Fish Tacos with Caribbean Slaw, Pico de Gallo, Guacamole and Cumin Sour Cream with Crispy Fries - 19

PERFECT ENDINGS

FLORIDA KEY LIME PIE

with Sweet Cream - 7

DOUBLE CHOCOLATE CAKE

Raspberry Sauce - 7

GREEK YOGURT

with Summer Berries and FL Palmetto Honey - 7

MINI ICE CREAM CONE

Assorted Flavors - 1 each

SIDES

add any of the sides listed - 4

**TWICE BAKED IDAHO POTATO • SEASONAL MIXED VEGETABLES • GRILLED ASPARAGUS WITH LEMON SAUCE
• WILTED SPINACH • GLUTEN-FREE YELLOW RICE • CRISPY FRIES • MACARONI & CHEESE • MIXED GREEN SALAD**

Parties of 6 or more a 18% gratuity will be added. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.