



Flash Fried Calamari

Julianne calamari steak, tossed with citrus beurre blanc, Sriracha, capers & tomato 10

Crispy Buffalo Tenders

Crispy fried chicken tenders tossed in buffalo sauce, Maytag bleu 9.25

Bourbon Baked Brie

Baby Brie wrapped in Puff pastry topped with candied walnuts, and bourbon caramel, served with rustic baguette and Granny Smith Apple 14

Asparagus & Parmesan

Tempura dipped asparagus, shaved parmesan mustard dipping sauce 8

Grouper Fingers

Fresh Grouper dipped in Stump-knocker Batter & almond coated, then golden fried, Florida citrus tarter sauce 10

Ahi Two Way *

Togarashi seared tuna & diced tuna, soy, wasabi, teriyaki, Asian slaw 13

Crab Cake

Jumbo Lump crab, remoulade 13

PEI Steamed Mussels

Steamed mussels, creamy garlic sauce, rustic Focaccia 11

Oysters Rockefeller

Apalachicola Oysters Rockefeller 11

Shrimp Cocktail

Butter poached jumbo shrimp, red & white cocktail sauce 11

Margherita Flat Bread

Basil, vine ripe tomato, fresh mozzarella 9

BBQ Chicken Flat Bread

Grilled chicken breast, jack cheese, caramelized onions, bbq sauce 10

Quesadilla

Monterey jack & cheddar cheese, cilantro, salsa, chicken, flour tortilla, sour cream 10

Coconut Shrimp

Hand dipped, orange horseradish dipping sauce 9

GREAT AMERICAN SUMMER BURGERS

Choose one: French Fries, Sweet Potato Fries, Slaw, Side Salad

All American Burger

American Cheese, Bacon, Lettuce & Tomato 10.59

NoLa Burger

Cajun Seasoning, Crawfish & Three Cheese Truffle Sauce 12.89

Napa Burger

Brie Cheese, Figs, Caramelized Onions, Mustard Aioli 12.79

New England Burger

Topped with Lobster, Smoked Gouda & Garlic Mayo 16.29

Maryland Burger

Crab Cake, Swiss Cheese & Rémooulade 15.79

California Baja Burger

Avocado, Jalapeño, Tomato, Jack Cheese & Patio Baja Sauce, fried egg 11.79

Philly Burger

Mushrooms, Bell Peppers, Provolone Cheese & Mayo 11.69

Wisconsin Burger

Bacon, Cheddar, Sautéed Mushroom, Tangy Ranch 12.39

Texas Burger

Chili, Cheddar, BBQ Sauce, Onion Ring 11.55

SEAFOOD SANDWICHES

Choose one: French Fries, Sweet Potato Fries, Slaw, Side Salad

Lobster BLT

Grilled Challah bread, Maine Lobster, Lettuce, Tomato, Bacon & Avocado 16

Grilled Mahi Sandwich

Fresh grilled Mahi, pineapple-apple chutney, mustard aioli, lettuce, tomato, brioche (blackened/fried upon request) 15

Oyster Po' Boy

Toasted baguette, golden fried gulf oysters, lettuce, tomato & tarter 14

Grouper Taco

Black grouper, Pico de Gallo, slaw, flour tortilla, baja sauce 13

FRIED SEAFOOD

Coconut Fried Shrimp

Hand dipped coconut crusted, basmati rice & orange horseradish marmalade, cole slaw 19

Fried Oysters

Fresh Shucked Gulf Oysters, basmati rice & pow pow sauce, tarter sauce & cole slaw 23

Fried Scallops

flash fried Bay Scallops, basmati rice, tarter sauce & cole slaw 16

Fried Clams

golden fried tender Ipswich clams, basmati rice, tarter sauce & cole slaw 15

Fisherman's Platter

Oysters, clams, bay scallops, coconut shrimp & whitefish, basmati rice, tarter sauce & cole slaw 23

Fish & Chips

Authentic English beer batter, flakey white fish, French fries, tarter & cole slaw 16

Chicken Entrée

Fettuccini Alfredo

Blackened breast of chicken over fettuccini tossed with red & yellow peppers, mushrooms and scallions

Blackened Jumbo Shrimp 21 Lobster 23 Blackened Chicken 19

Summer Chicken

Stuffed all natural breast of chicken, filled with raisins, apples, celery, cranberries and fresh herbs. Pineapple-apple sauce, basmati rice 19

SOUP

Manhattan Clam Chowder

Chopped clams, onions, peppers, bacon in a tomato broth 6

Beef & Vegetable Barley

Tender beef, garden vegetables and barley 5

Tavern Onion Soup

Blend of three onions and three cheeses 7

FEATURED SOUP

Friday: Lobster Bisque 8

Saturday: Wild Mushroom Bisque 7

SALAD

House Salad

Fresh chopped garden vegetables, mixed greens and lemon vinaigrette sm 5 lg 8

Wedge Salad

Chilled Iceberg, bacon, tomato, Maytag & Ranch Dressing 8

Caesar Salad

Hearts of Romaine, parmesan, Caesar dressing sm 5 lg 8

Caprese Rustica

Vine Ripe Tomato, fresh mozzarella, basil, balsamic & chive oil sm 6 lg 10

ENTRÉE SALAD

Ranchers Steak

Oak grilled tenderloin, garden greens, tomato, crispy onion, black beans, Maytag, Ranchero dressing 16

Roasted Salmon

chili-brown sugar rubbed, greens, IR orange vinaigrette, roasted red bell, cucumber, almonds 15

Seared Ahi Tuna

*Togarashi** seared Ahi, garden greens, asparagus, grape tomato, shaved onion, carrots, crispy wonton, mandarin oranges, sesame vinaigrette 17*

MAC & CHEESE

Truffle Mac & Cheese

Blend of three cheeses, smoked bacon, truffle 7.5

Lobster Truffle Mac & Cheese

Blend of three cheeses, smoked bacon, truffle, lobster 13

Eggplant Truffle Mac & Cheese

Blend of three cheeses, smoked bacon, truffle & panko fried

**Consuming raw or undercooked meats, eggs, poultry or seafood increases your risk for contracting a food borne illness, especially if you have certain medical conditions*

*** slightly spicy*

STARTERS & MUNCHIES

Chocolate Lava Cake

Warm fluffy chocolate cake with gooey chocolate center 9

New York Style Cheese Cake

Light fluffy cheese cake with raspberry sauce 8

Crème Brule

With seasonal berries 8

Orange Citrus Cake

Layers of light citrus layered cake with citrus icing 9

Flourless Chocolate Torte

Chocolate torte whipped cream 8

THE PATIO

RED

<u>MERLOT</u>	g / b
Sycamore Lane- California	6 / 22
Toad Hollow- Sonoma	8.5 / 32
Robert Mondavi- Napa Valley	49
Rombaur- Napa Valley	59

PINOT NOIR

Mark West- Santa Lucia	9 / 34
Meiome- Central Coast	13 / 48
Argyle - Russian River	58
Duckhorn Decoy- Sonoma County	52

CABERNET SAUVIGNON

Sycamore Lane- California	6 / 22
Storypoint - California	9.5 / 36
Franciscan- Napa Valley	12 / 46
Duckhorn Decoy - Sonoma County	52
Mt Veeder- Napa Valley	64
Silverado - Napa Valley	69
Groth- Napa Valley	129

MALBEC

"Dona"- Dona Paula - Argentina	8 / 34
Terrazas Reserva - Argentina	49

SHIRAZ, BLENDS & MORE

Seghesio Red Zinfandel- California	15 / 48
Greg Norman Shiraz- Australia	8.5 / 32
Ferrari Carano Siena Sangiovese- Sonoma	49
Molly Dooker Shiraz Blue Eyed Boy- Australia	105
Penfolds Koonoga Shiraz Blend- Australia	49
Banfi Chianti Clasico DOCG- Italy	40
Marques de Caceres G. Reserve Rioja- Spain	62
Brazin Old Vine Zinfandel- Lodi	44

WHITE

<u>CHARDONNAY</u>	g / b
Sycamore Lane- California	6 / 22
Toad Hollow- Sonoma	8.5 / 32
Sonoma Cuttrrer, Russian River	12.5 / 48
Kim Crawford Un-oaked, New Zealand	39
Acacia- Carneros	65
Hess Collection- Napa Valley	60
Mer Soleil- Santa Lucia	59

PINOT GRIGIO

Skyfall Pinot Gris- Oregon	7.5 / 28
Maso Canali- Italy	10 / 38
Santa Margarita- Italy	13 / 44

SAUVIGNON BLANC

Oyster Bay- New Zealand	8 / 30
Nobilo Icon - New Zealand	10 / 38
Groth- Napa Valley	45

INTERESTING WHITES

Evolution Sokol Blosser - Oregon	10 / 40
Seaglass Riesling- Monterey	8 / 32
Seven Daughters Moscato- Italy	6 / 24
Trimbach Riesling - Alsace	13 / 48
Conundrum Blend- California	44

SPARKLING

JP Chenet- France	24
Luentta Prosecco Brut- Italy (split)	9
Veuve Clicquot- France	109
Moet Chandon Imperial- Brut	59

W I N E S

SEAFOOD

Shrimp & Lobster Scampi

Sautéed jumbo shrimp, creamy garlic sauce with lobster ravioli & spinach 21

Seared Salmon

Spice & Brown Sugar rubbed Salmon, Curry Oil 19

Snow Crab Legs

Market fresh veg & French fries, One pound \$22; \$5 per additional cluster

Black Grouper

Fresh Florida black grouper, oak grilled, Indian River citrus glaze, basmati rice MP

Sea Scallops

Seared & butter basted, yellow pepper coulis, wasabi- maple syrup, sweet mashed potato 28

Maryland Style Crab Cakes

Jumbo Lump twin cakes, Lobster sauce, Market Fresh Veg, Basmati rice 24

Potato Crusted Planked Salmon

Potato & Chive crusted, baked on a cedar plank, broccolini 21

Togarashi Seared Ahi

Togarashi** seared ahi, Asain Slaw, sauce duo, basmati rice 23

Shrimp & Grits

Six Cajun Sautéed Shrimp over Stone Ground Grits & White Cheddar Cheese 19

STEAKS

Steaks Include a Hand Chopped Salad & Side

All steaks hand cut & house aged topped with crackling butter

Ranch Sirloin

7oz 16.59

Hanger Steak

10oz 19.49

Prime NY Strip

10oz 29

20oz 55

Filet Mignon

5oz 19.95

10oz 34.95

Add on to your Steaks

Coconut Shrimp 6 Snow Crab Cluster 7 Shrimp Scampi 6

Fried Oysters 8

Shrimp & Grits 6

T-Bone

14oz 24.96

Rib Eye Steak

13oz 30

SIDES

Mashed Potato, Fresh Market Veg, Basmati Rice,

Cole Slaw, French Fries, Sweet Potato Fries

- Broccolini or Asparagus add 1.99 -

Featured Entrée

Pork Osso Bucco

Slow Roasted Pork Shank, tear drop tomato, mashed potato, 21

Majestic BBQ Danish Back Ribs

Slow cooked meaty ribs, bbq sauce, rice & cole slaw 21

Sliced Smoked Brisket

Smoked angus brisket, chipotle bbq, red skin mash potato & Chefs Veg Entrée 18 Sandwich 11

Spit Roasted Chicken

Soy and citrus juice marinade, herb roasted, with natural jus dripping red skin potato

\$16