



## ~ APPETIZERS ~

### Coconut Curry Mussels

mussels with garlic, shallots, ginger and jalapeno, in a red curry and coconut cream sauce with lime, green onions and cilantro  
19

### Spicy Tuna Tacos

three crispy wonton tacos with raw spicy ahi tuna, sesame ginger slaw, wasabi aioli, wakame salad and wasabi caviar  
18

### Baked Oysters Rockefeller

six oysters with pernod, bacon and spinach topping, finished with hollandaise sauce and parmesan cheese  
23

### Prawn Martini

prawns served with mango, diced cucumbers, tomato, red onions, shredded romaine siracha mayo and crispy wontons  
18

### Oysters on the Half Shell

half dozen fresh oysters, served with cocktail sauce and horseradish  
16

\*Each additional oyster 3

### Spicy Shrimp

crispy fried shrimp with spicy mayo, romaine, and micro greens  
18

### Lobstercargo

succulent lobster meat cooked in a garlic-truffle butter and romano cheese  
21

### Grilled Octopus

Spanish octopus marinated in herbs, chili and garlic with garbanzo, tomato, artichoke, olive salad with romesco sauce and basil coulis  
20

### Goat Cheese Brulee

bruleed goat cheese with olives, tomatoes, and pickled onion over arugula salad, served with pesto sauce and crostinis  
17

### Charcuterie Board

Chef's selected imported cheeses with prosciutto di Parma, Genoa salami, cappicola, marinated olives, pickled red onions, tomato jam and roasted garlic crostinis  
19

## ~ SOUP & SALAD ~

### Side Harbor Salad

baby greens, romaine, pear tomatoes, red onion, cucumber and hearts of palm tossed in our signature balsamic vinaigrette  
9

### Sherry Crab Bisque

a delicate blend of fresh cream, dill, sherry and lump crab meat  
cup 8 / bowl 10

### Caprese Salad

vine ripe tomatoes with fresh buffalo mozzarella, accented with pesto sauce and balsamic reduction  
14

### Side Caesar Salad

crisp romaine lettuce tossed with house made caesar dressing, croutons and shaved grana padano cheese  
9

## ~ MEAT & POULTRY ~

choice of two sides with entrees below

### Center Cut Filet Mignon

center cut filet mignon, accompanied with a brandy and wild mushroom cream sauce  
6oz 41 / 8oz 46

### 12oz NY Strip Steak

hand cut from Halpern's Midwestern 1855 black Angus beef  
44

### Bourbon & Maple Grilled Pork Chop

12oz Duroc heritage prime pork chop, brined and grilled over warm shredded brussel sprouts, red onion and fennel slaw, roasted baby potatoes with bourbon-maple glaze and green apple and jicama salsa  
32

### Chicken Cacciatore

half chicken braised with Italian herbs, onions, peppers, mushrooms in white wine and tomato sauce  
34

### Truffle and Herb Veal Chop

14oz seared veal chop topped with garlic, herb and truffle butter  
44

BLUE TINTING ON WINDOWS MAY MAKE BEEF ITEMS APPEAR OVERCOOKED

## ~ ADD-ONS ~

White Truffle Garlic Butter 3

Bleu Cheese Crust 3

Sauteed Onions and Mushrooms 3

Classic Bernaise Sauce 3

6oz Canadian Lobster Tail 25

## ~ SIDE DISHES ~

Herb Roasted Baby Yukon Potatoes

Yukon Potatoes

Chef's Rice Pilaf

Fresh Steamed Asparagus

Broccolini Sautéed in Garlic and Olive Oil  
additional 3

Haricot Verts Sautéed in Garlic Butter  
additional 3

Crispy Brussel Sprouts with Bacon, Poppyseed Dressing and Toasted Pine Nuts  
additional 3

## ~ SEAFOOD ~

choice of two sides with entrees below

### Mahi Francaise

battered and pan seared fresh Mahi topped with sundried tomatoes, capers and lemon beurre blanc  
35

### Potato Crusted Grouper

baked Gulf black grouper with a crispy potato crust, topped with horseradish beurre blanc  
41

### Cedar Plank Chilean Salmon

fresh Chilean salmon baked on a Maine white cedar plank, glazed with Vermont maple syrup and stone ground mustard sauce  
38

### Lump Crab Cakes

signature lump crab cakes, served with our house remoulade and tomato jam, topped with crispy jalapeno  
38

### Grouper a la Plancha

citrus mojo marinated black grouper seared with tequila and chipotle lime butter, roasted corn and charred poblano salsa  
43

### Crab Crusted Snapper

fresh gulf snapped crusted with lump blue crab, topped with dill and key lime mustard, mango and red pepper salsa  
42

## ~ SIGNATURE DISHES & PASTAS ~

no substitutions on signature entrees & pastas

### Braised Boneless Short Rib

8oz black angus midwestern boneless beef short rib with wild mushroom demi glaze, truffle scalloped potato cake, honey roasted baby carrots with praline pecan gremolata  
36

### Pan Seared Scallops

from New Bedford, Massachusetts, in a red Thai coconut curry cream, served on top of sautéed spinach and jasmine rice  
39

### Chef Dabney's Bouillabaisse

delicate lobster, shrimp, scallops, mussels and grouper in a flavorful seafood broth of fresh fennel, saffron, corn, potatoes, tomatoes, and caramelized onions accented with pernod, garnished with rouille sauce  
43

### Yellowfin Ahi Tuna

rare seared sesame crusted ahi tuna, Asian-wakame slaw, drizzled with wasabi aioli, soy caramel reduction, topped with wasabi caviar  
35

### Seafood Arrabiata

mussels, scallops, shrimp with shallots, garlic and tomatoes, tossed with fresh hand made linguini in a spicy tomato sauce  
35

### Shrimp and Asparagus Scampi

jumbo shrimp sauteed with asparagus, garlic, shallots, white wine, cream and lemon butter, tossed with fresh hand made linguini pasta  
33

## ~ WINES BY THE GLASS ~

### WHITE

Riesling, Schmitt Sohne "Kabinett", Germany	9
Pinot Grigio, Chloe, Valdadige, D.O.C., Italy	10
Pinot Grigio, Santa Margherita, Italy	17
Sauvignon Blanc, 13 Celsius, New Zealand	10
Sauvignon Blanc, Babich, New Zealand	13
Sauvignon Blanc, Jax Y3, Napa Valley	13
Albariño, Kentia, Rías Baixas, Spain	12
Bordeaux Blanc, Chateau La Freynelle, France (Sauvignon Blanc/Semillon/Muscadelle)	11
White Blend, Pine Ridge Chenin Blanc/Viognier, California	10
Chardonnay, Marquis de Pennautier, Languedoc, France	11
Chardonnay, Sokal Blosser, "Evolution", Willamette, Oregon	12
Chardonnay, Chalk Hill, Russian River, California	15

### WHITE ZINFANDEL/ROSÉ

White Zinfandel, Beringer, California	8
Rosé, Stoller, Willamette Valley	11
Rosé, Maison Lorgeril, Ô de Rosé, Languedoc, France	14

### RED

Pinot Noir, Horizon by Albert Bichot, France	11
Pinot Noir, Meiomi, California	13
Pinot Noir, King Estate "Inscription", Willamette Valley	15
Merlot, William Hill, Central Coast	10
Malbec, Trapiche, Argentina	11
"Baby" Amarone, Masi Campofiorin, Italy	13
Chianti, Caposaldo, Tuscany, Italy	10
Cabernet Sauvignon, Hahn, Central Coast	11
Cabernet Sauvignon, DAOU, Paso Robles	15
Cabernet Sauvignon, Austin by Austin Hope, Paso Robles	19
Red Blend, Department 66 by Dave Phinney, "Others", Côtes Catalanes, France	18
Zinfandel, Seghesio, Sonoma, California	15

### SPARKLING

Brut Split, JP Chenet, France	12
Brut Rosé Split, JP Chenet, France	12
Prosecco Split, Cantine Maschio, D.O.C., Italy	11

## ~ BEERS ~

### DOMESTIC 6

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling Lager

### SPECIALTY / IMPORTED 7

Becks N/A
Corona Extra
Heineken
Sam Adams Boston Lager
Stella Artois
Local Craft Can 8
Cigar City Jai Alai IPA Tampa
Coppertail Free Dive IPA Tampa
Motorwork's Pulp Friction IPA Bradenton
Duke's Brown Ale Jacksonville
JDUBS Passion Wheat Sarasota
Shipyards Florida Blood Orange Wheat Orlando

~ASK ABOUT OUR ROTATING SELECTION~

### SPIKED SELTZERS 7

High Noon - Peach, Pineapple
Joia - Sparkling Grapefruit Greyhound
White Claw - Black Cherry, Mango

## ~ PORTS & SHERRY ~

Graham's Six Grapes 8
Dow's LBV 2000 9
Taylor Fladgate 20yr Tawny 14
Harvey's Bristol Cream 7
William's and Humbert Dry Sak 7

## ~ COGNACS ~

Courvoisier VS 10	Martel VS 10
Courvoisier VSOP 12	Martel Cordon Bleu 25
Courvoisier XO 30	Remy Martin VSOP 17
Hennessy VS 13	Remy Martin XO 35
Hennessy VSOP 15	Park VSOP 12
Hennessy XO 32	

## ~ COFFEE COCKTAILS ~

### Mexican Coffee 9

Tia Maria, Corazon Tequila

### Spanish Coffee 8

Tia Maria, Brandy

### Caribbean Coffee 9

Tia Maria, Kraken Rum

### Irish Coffee 10

Jameson Irish Whiskey

### Café B-52 11

Bailey's, Coffee Liqueur, Grand Marnier

### Cafe Bailey's 8

Bailey's Irish Cream

### Keoke Coffee 8

Brandy, Dark Crème de Cacao, Coffee Liqueur

### Kentucky Cream Coffee 9

Buffalo Trace Bourbon Cream

### Espressotini 11

Deep Eddy's Vodka, Dark Crème de Cocoa, and Fresh Espresso

### Palm Bender 13

Ron Zacapa Centenario Rum, Organic Agave Nectar, and Fresh Espresso

## ~ SPECIALTY COCKTAILS ~

### Siesta Sands Martini 11

A perfect combination of Three Olives Vanilla Vodka and Siesta Key Toasted Coconut Rum, infused with Fresh Pineapple

### Watermelon Cosmo 10

360 Watermelon Vodka, Cointreau, Sour Mix, Cranberry Juice and a splash of Stirring's Watermelon Puree

### Lido Key Lime Martini 11

Three Olives Vanilla Vodka, KeKe Beach Key Lime Liqueur, Pineapple Juice, and Fresh Squeezed Lime Juice, Served with a Graham Cracker Rim

### Grapefruit Basil Martini 11

Deep Eddy Ruby Red Grapefruit Vodka, Fresh Basil, Thatcher's Elderflower Liqueur, Splash of Grapefruit Juice

### Mango Tango Martini 10

Three Olives Mango Vodka, Three Olives Coconut Vodka, Splash of Pineapple Juice

### Pomegranate Martini 10

Pearl Pomegranate Vodka, Stirring's Pomegranate Liqueur, Splash of Cranberry Juice

### Marina Mojito 10

Cane Run Rum, Organic Agave Nectar, Muddled Fresh Mint and Lime

\*Add Fresh Pureed Strawberry, Coconut, or Mango 1

### Come To Papa 13

An Amazing Blend of Papa's Pilar Blonde Rum, Pineapple Juice, Mango Puree and Fresh Lime

### Papa's Old Fashioned 16

Sherry Cask Papa's Pilar Rum, Chocolate Bitters, Filthy Cherries and an Orange Slice

### Buffalo Stampede 15

Buffalo Trace Bourbon, Drambuie, Sweet Vermouth and Orange Bitters

### Pure Margarita 14

Hand Selected Maestro Dobel Reposado, Organic Agave Nectar and Fresh Squeezed Lime Juice

### Hiatus Watermelon Margarita 14

Hiatus Blanco Tequila, Organic Agave Nectar, Fresh Squeezed Lime Juice, Stirring's Watermelon Puree

### Maui Margarita 12

1800 Coconut Tequila, Cointreau, Sour Mix, and Pineapple Juice

### Grand Margarita 15

Corazon Reposado Tequila, Organic Agave Nectar, Fresh Squeezed Lime Juice, and a floater of Gran Gala

### American Mule 12

Deep Eddy Vodka, Fresh Squeezed Lime Juice and Ginger Beer

### Kraken Rum Runner 10

Cane Run Rum, Kraken Dark Spiced Rum, Banana and Blackberry Liqueurs, Orange and Pineapple Juices

### Peach Sangria 10

Deep Eddy Peach Vodka, Caposaldo Pinot Grigio, Fresh Peach Puree with a splash of Sierra Mist and Orange Juice

### Spiked Mimosa 10

Three Olives Mango Vodka, Cupcake MOscato D'asti, and Fresh Orange Juice

### Bold Bloody Mary 10

Dixie Black Pepper Vodka and Zing Zang Bloody Mary Mix

### Gin Paloma 12

Nolet's Gin, Grapefruit Juice, Fresh Lime Juice, Organic Agave Nectar, and Soda