



~ APPETIZERS ~

Coconut Curry Mussels

mussels with garlic, shallots, ginger and jalapeño, in a red curry and coconut cream sauce with lime, green onions and cilantro
20

Spicy Tuna Tacos

three crispy wonton tacos with raw spicy ahi tuna, sesame ginger slaw, wasabi aioli, wakame salad and wasabi caviar
19

Baked Oysters Rockefeller

six oysters with pernod, bacon and spinach topping, finished with hollandaise sauce and parmesan cheese
24

Prawn Martini

prawns served with mango, diced cucumbers, tomato, red onions, shredded romaine siracha mayo and crispy wontons
19

Oysters on the Half Shell

half dozen fresh oysters, served with cocktail sauce and horseradish
17

*Each additional oyster 3

Spicy Shrimp

crispy fried shrimp with spicy mayo, romaine, and micro greens
19

Lobstercargo

succulent lobster meat cooked in a garlic-truffle butter and romano cheese
22

Grilled Octopus

Spanish octopus marinated in herbs, chili and garlic with garbanzo, tomato, artichoke, olive salad with romesco sauce and basil coulis
21

Goat Cheese Brulee

bruleed goat cheese with olives, tomatoes, and pickled onion over arugula salad, served with pesto sauce and crostinis
18

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
20

~ SOUP & SALAD ~

Side Harbor Salad

baby greens, romaine, pear tomatoes, red onion, cucumber and hearts of palm tossed in our signature balsamic vinaigrette
10

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
15

Side Caesar Salad

crisp romaine lettuce tossed with house made caesar dressing, croutons and shaved grana padano cheese
10

~ 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 42 / 8oz 47

12oz NY Strip Steak

hand cut from Halpern's Midwestern 1855 black Angus beef
45

Bourbon & Maple Grilled Pork Chop

12oz Duroc heritage prime pork chop, brined and grilled over red onion and fennel slaw, with bourbon-maple glaze and green apple and jicama salsa
33

Chicken Cacciatore

half chicken braised with Italian herbs, onions, peppers, mushrooms in white wine and tomato sauce
35

Truffle and Herb Veal Chop

14oz seared veal chop topped with garlic, herb and truffle butter
45

~ ADD-ONS ~

White Truffle Garlic Butter 3

Bleu Cheese Crust 3

Sauteed Onions and Mushrooms 3

Classic Bernaise Sauce 3

6oz Canadian Lobster Tail 28

~ SIDE DISHES ~

Herb Roasted Baby Yukon Potatoes

Chef's Rice Pilaf

Fresh Steamed Asparagus

Brocolini 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
36

Potato Crusted Grouper

baked Gulf black grouper with a crispy potato crust, topped with horseradish beurre blanc
42

Cedar Plank Chilean Salmon

fresh Chilean salmon baked on a Maine white cedar plank, glazed with Vermont maple syrup and stone ground mustard sauce
39

Lump Crab Cakes

signature lump crab cakes, served with our house remoulade and tomato jam, topped with crispy jalapeño
39

Grouper a la Plancha

citrus mojo marinated black grouper seared with tequila and chipotle lime butter, roasted corn and charred poblano salsa
44

Crab Crusted Snapper

fresh gulf snapper crusted with lump blue crab, topped with dill and key lime mustard, mango and red pepper salsa
43

BLUE TINTING ON WINDOWS MAY MAKE BEEF ITEMS APPEAR OVERCOOKED

~ 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
37

Pan Seared Scallops

from New Bedford, Massachusetts, in a red Thai coconut curry cream, served on top of sautéed spinach and jasmine rice
40

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
44

Yellowfin Ahi Tuna

rare seared sesame crusted ahi tuna, Asian-wakame slaw, drizzled with wasabi aioli, soy caramel reduction, topped with wasabi caviar
36

Seafood Arrabiata

mussels, scallops, shrimp with shallots, garlic and tomatoes, tossed with fresh hand made linguini in a spicy tomato sauce
36

Shrimp and Asparagus Scampi

jumbo shrimp sauteed with asparagus, garlic, shallots, white wine, cream and lemon butter, tossed with fresh hand made linguini pasta
34

~ 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	18
Sauvignon Blanc, 13 Celsius, New Zealand	10
Sauvignon Blanc, Babich, New Zealand	13
Sauvignon Blanc, Jax Y3, Napa Valley	13
Bordeaux Blanc, Chateau La Freynelle, France (Sauvignon Blanc/Semillon/Muscadelle)	12
Rhône Blend, Treana by Hope Family Wines, Paso Robles (Viognier, Marsanne, Roussanne)	14
Chardonnay, Marquis de Pennautier, Languedoc, France	11
Chardonnay, Sokol Blosser "Evolution", Willamette, Oregon	12
Chardonnay, Chalk Hill, Russian River, California	15

WHITE ZINFANDEL/ROSÉ

White Zinfandel, Beringer, California	8
Rosé, Cass, Paso Robles, California	12
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
Monastrell, Juan Gil "Jumilla Silver Label", Spain	13
Chianti Superiore, Castello del Trebbio, Tuscany, Italy	13
Cabernet Sauvignon, Hahn, Central Coast	11
Cabernet Sauvignon, DAOU, Paso Robles	15
Cabernet Sauvignon, B.R. Cohn "Sonoma Series", Sonoma	19
Red Blend, Department 66 by Dave Phinney "Others", Côtes Catalanes, France	18
Zinfandel, Seghesio, Sonoma, California	15

SPARKLING

Cava Brut Split, Jaume Serra Cristalino, Spain	12
Brut Rosé Split, JP Chenet, France	12
Prosecco Split, Cantine Maschio, D.O.C., Italy	12

~ 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
Big Top Circus City IPA Sarasota
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 12	Martel VS 10
Courvoisier VSOP 15	Martel Cordon Bleu 25
Courvoisier XO 35	Remy Martin VSOP 17
Hennessy VS 15	Remy Martin XO 35
Hennessy VSOP 17	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 13

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 12

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 12

A perfect combination of Three Olives Vanilla Vodka and Siesta Key Toasted Coconut Rum, Don Q Pina 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 12

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 12

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

Don Q 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

Mermaid Mule 12

Mermaid Vodka, Fresh Squeezed Lime Juice and Ginger Beer

Kraken Rum Runner 12

Don Q 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 Mscato D'asti, and Fresh Orange Juice

Bold Bloody Mary 12

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