

## APPETIZERS



### COLD SEAFOOD PLATTER - \$75 / \$130

FRESH MAINE LOBSTER TAIL, JUMBO GULF SHRIMP, FRESH INDIAN PASS OYSTERS, NORTH ATLANTIC SNOW CRAB. CHOOSE YOUR SERVING SIZE: 2-4 GUESTS OR 4-6 GUESTS

### BAKED & FRESH OYSTERS - \$18 / \$32

INDIAN PASS OYSTERS WITH FRESH MIGNONETTE OR BAKED PARMESAN CRUSTED CHOICE OF HALF DOZEN OR ONE DOZEN

### WAGYU SLIDERS - \$19

TWO 4OZ WAGYU BEEF SLIDERS DRESSED WITH SWISS CHEESE AND MUSHROOMS

### CALAMARI - \$20

HAND BREADED RINGS AND TENTACLES WITH SPICY PEPPERS

### ROCK & ROLL SHRIMP - \$19

HAND BREADED 31/40 SHRIMP TOSSED IN OUR SIGNATURE SAUCE

### JUMBO LUMP CRAB STUFFED MUSHROOMS - \$21

XL MUSHROOMS STUFFED WITH HOUSEMADE CRAB, OVEN BAKED IN BROWN BUTTER AND GARLIC

## SHARED SIDES FOR THE TABLE



### LOBSTER MAC & CHEESE - \$24

BRUSSEL SPROUTS - \$18

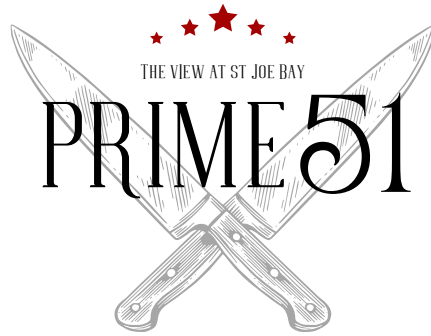
MASHED POTATOES - \$15

STEAMED VEGGIES - \$14

CREAMED SPINACH - \$15

TRUFFLE FRIES - \$12

APPLE SAUCE - \$4



## SALAD ENTRÉES



### HOUSE CAESAR WITH GRILLED CHICKEN - \$21

GRILLED CHICKEN BREAST SLICED UPON A BED OF CHOPPED ROMAINE,  
GRATED PARMESAN CHEESE AND HOUSE CROUTONS

### HOUSE FIELD GREENS SALAD - \$16

SPRING MIX, HEIRLOOM TOMATOES, BACON BITS, HARD  
BOILED EGG, CARROTS AND CUCUMBER

### BLACKENED SHRIMP OR FILET COBB - \$26

ROMAINE & ICEBERG TOPPED WITH BACON, FRESH SHREDDED CHEESE,  
HARD BOILED EGGS, DICED TOMATOES AND AVOCADOS

### MAINE LOBSTER SALAD - \$26

SPRING MIX, AVOCADO, HEIRLOOM TOMATOES, DICED CUCUMBER & FRESH MAINE LOBSTER

### BURRATA W HEIRLOOM TOMATOES WITH 5 YEAR BALSAMIC GLAZE - \$22

FRESH BURRATA, SLICED HEIRLOOM TOMATOES WITH AN AGED BALSAMIC & TUPELO HONEY REDUCTION

### ROASTED BEET & GOAT CHEESE SALAD - \$23

SPRING MIX, ROASTED BEETS, GOAT CHEESE, CANDIED PECANS & AVOCADO

## SOUPS

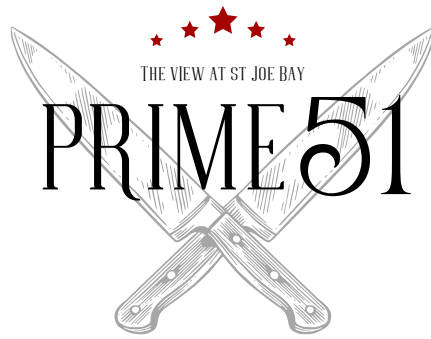


### STEAKHOUSE CHILI- \$12

WAGYU BEEF, CHILI BEANS, ONIONS & GREEN PEPPERS

### LOBSTER BISQUE - \$14

FRESH LOBSTER IN OUR HOUSE CREAM BISQUE



## STEAKS & CHOPS

ALL STEAKS & CHOPS COME À LA CART. ADD YOUR FAVORITE SIDE DISH TO ACOMPANY  
ADD MUSHROOM & PEPPERCORN DEMI GLACE TO STEAK & CHOPS FOR +\$6

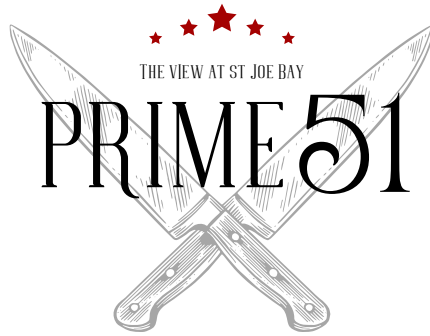


PRIME RIB - \$2.50 PER OZ. STARTING AT OUR 12 OZ CUT  
SERVED WITH AUJUS  
16 OZ BONE IN RIBEYE - \$58  
6 OZ PETITE FILET - \$41  
8 OZ FILET - \$46  
10 OZ FILET - \$55  
32 OZ TOMAHAWK - \$115  
26 OZ PORTERHOUSE - \$58  
12 OZ NEW ZEALAND LAMB CHOPS - \$48  
16 OZ CENTER CUT IOWA PORK CHOPS - \$33

## SEAFOOD OFFERINGS



TWO 10 OZ MAINE LOBSTER TAILS - \$110  
1 LB KING CRAB - MRKT \$  
1.5 LB KING CRAB - MRKT \$  
1.5 LB SNOW CRAB - MRKT \$  
BLACKENED FISH - \$44  
10 OZ GROUPER, SNAPPER OR MAHI  
U-8 SCALLOPS - \$46  
SAUTEED WITH OIL AND GARLIC



## CHEF'S TABLE OFFERINGS



BLACKENED SHRIMP, SCALLOPS OR CHICKEN FETTUCINE - \$42

LOBSTER RAVIOLI - \$48

PARMESAN CRUSTED LEMON CHICKEN - \$38

### LAND & SEA

8 OZ FILET WITH YOUR CHOICE OF

LOBSTER TAIL - \$91 | KING CRAB - MRKT \$ | SHRIMP - \$63

SEARED BEEF TENDERLOIN WITH BUTTER POACHED LOBSTER - \$58

MEDALLIONS OF BEEF WITH A MUSHROOM DEMI SAUCE WITH BUTTER POACHED LOBSTER TAILS

## HANDHELDS



PRIME DIP - \$24

10 OZ SHAVED PRIME RIB, CARAMELIZED ONIONS AND PROVOLONE CHEESE

PRIME 51 BURGER - \$26

10 OZ PRIME GROUND BEEF, CHEDDAR CHEESE, LETTUCE, TOMATO, WICKLES PICKLES  
AND OUR SIGNATURE BURGER SAUCE

BLACKENED FISH - \$24

10 OZ BLACKENED GROUPER, LETTUCE, TOMATO, WICKLES PICKLES & OUR SIGNATURE SAUCE

BUFFALO - \$26

8 OZ GROUND BISON, APPLEWOOD SMOKED BACON, CARAMELIZED ONIONS, LETTUCE,  
TOMATO, WICKLES PICKLES & OUR SIGNATURE BISON SAUCE

CRAB CAKE - \$24

JUMBO LUMP CRAB CAKE, LETTUCE, TOMATO, WICKLES PICKLES & OUR SIGNATURE SAUCE



## DESSERTS



NY CHEESECAKE - \$14

KEY LIME PIE - \$14

CHOCOLATE CAKE - \$14

## SPECIALTY COCKTAILS



NEGRONI - \$15

GIN, SWEET VERMOUTH AND CAMPARI

WINDMARK BEACH GULF BREEZE - \$14

VODKA, PINK GRAPEFRUIT AND CRANBERRY JUICE

ST JOE BAY BREEZE - \$14

VODKA, CRANBERRY AND PINEAPPLE JUICE

SPICY MARGARITA - \$12

TEQUILA, FRESH JALAPEÑOS AND LIME

PALOMA - \$15

TEQUILA, FRESH LIME, GRAPEFRUIT JUICE, SALT ON THE RIM

MOJITO - \$15

MINT, LIME AND LIGHT RUM

SMORES MARTINI - \$18

VODKA, CHOCOLATE AND MARSHMALLOW

MINT CHOCOLATE MARTINI - \$18

VODKA, MINT AND CHOCOLATE

# BEER



## BOTTLES & CANS

MILLER LITE - \$6	COORS LIGHT - \$6	ANGRY ORCHARD - \$6	OYSTER CITY HOOTER BROWN - \$8
CORONA - \$6	YUENGLING - \$6	GUINNESS - \$10	OYSTER CITY IPA - \$8
MICHELOB ULTRA - \$6	STELLA ARTOIS - \$6	OYSTER CITY MANGROVE - \$8	

# WINE



## REDS

CAPARZO SANGIOVESE - \$10/\$35 ITALY	LA CREMA. 2022 - \$13/\$46 PINOT NOIR. SONOMA	CHLOE - \$6/\$21 CABERNET. CALIFORNIA	STAGS LEAP. 2021 - \$162 CABERNET. NAPA VALLEY
CHLOE - \$6/\$21 MERLOT. CALIFORNIA	A TO Z - \$59 PINOT NOIR. OREGON	CAYMUS - \$190 CABERNET. CALIFORNIA	FROGS LEAP. 2017 - \$21/\$85 CABERNET. NAPA VALLEY
STAGS LEAP - \$115 PETITE SIRAH. NAPA VALLEY	MEIOMI BRIGHT - \$47 PINOT NOIR. CALIFORNIA	JLOHR - \$14/\$54 CABERNET. CALIFORNIA	DUCKHORN. 2021 - \$165 CABERNET. NAPA VALLEY
APOTHIC - \$10/\$41 RED BLEND. CALIFORNIA	DECOY. 2021 - \$15/\$56 PINOT NOIR. CALIFORNIA	JOSH - \$12/\$40 CABERNET. CALIFORNIA	COPPOLA. 2021 - \$12/\$52 CABERNET. CALIFORNIA
			PRISONER. 2021 - \$14/\$54 CABERNET. NAPA VALLEY

## WHITES

CHLOE - \$7/\$25 PINOT GRIGIO. ITALY	KENDALL JACKSON - \$10/\$35 CHARDONNAY. CALIFORNIA	KIM CRAWFORD ILLUMINATE - \$15/\$56 SAUVIGNON BLANC. NEW ZEALAND
SANTA MARGHERITA - \$ 12/\$51 PINOT GRIGIO. ITALY	LA CREMA - \$13/\$46 CHARDONNAY. SONOMA	MURPHY GOODE - \$11/\$39 SAUVIGNON BLANC. CALIFORNIA
BAREFOOT - \$8 PINOT GRIGIO. CALIFORNIA	BAREFOOT - \$8 CHARDONNAY. CALIFORNIA	BAREFOOT - \$8 MOSCATO. CALIFORNIA
		A TO Z - \$13/\$46 RIESLING. OREGON

## ROSÉS

WHISPERING ANGEL. FRANCE - \$14/\$49

## SPARKLES

AVISSI PROSECCO. ITALY - \$12/\$42	LAMARCA PROSECCO. ITALY - \$10/\$35
G.H. MUMM CHAMPAGNE. FRANCE - \$145	VEUVE CLICQUOT CHAMPAGNE. FRANCE - \$170