

Appetizers



FRIED CALAMARI

Lightly fried, with sweet and spicy peppers, served with housemade marinara and cajun aioli

\$21

ROCK & ROLL CRUNCHY SHRIMP

1 pound of crispy Gulf shrimp served with our signature rock and roll sauce

\$19

JUMBO LUMP CRAB CAKE

housemade, oven-baked, jumbo lump crab cake with Meyers lemon aioli

\$22

3 WAGYU MEATBALLS

One pound of Wagyu topped with whipped ricotta and housemade marinara

\$22

CRAB STUFFED MUSHROOMS

XL mushrooms stuffed with housemade crab stuffing, oven baked in brown butter and garlic

\$21

TEMPURA SHRIMP

Oyster City beer battered tempura shrimp deep fried to a golden brown, served with our homemade spicy and Asian infused sauces

\$16

Salads

HOUSE CAESAR

Crisp romaine lettuce tossed with our housemade Caesar dressing, garlic croutons, and parmesan cheese

\$6

HOUSE SALAD

Baby lettuces, grape tomatoes, red onion and garlic croutons served with our housemade ranch dressing

\$6

20% gratuity added for parties of 6+
We will not offer separate or split checks for parties of 6+





Entrées

Steaks & Chops

LOLLIPOP LAMB CHOPS

Soy and ginger marinated lamb, grilled medium and served with risotto, garnished with our signature mint jelly

\$48

FILET CAESAR

8oz center cut filet classic Romaine lettuce with fresh baked croutons, parmesan cheese and housemade caesar dressing

\$48

PRIME 10OZ FILET

10oz center cut Iowa prime steak, grilled to your liking with a mushroom demi reduction and served with mashed potatoes

\$58

20OZ PRIME RIBEYE

Hand-cut Iowa prime beef, grilled to your liking, served with mashed potatoes

\$52

14OZ PRIME RIBEYE

Hand cut Iowa prime beef, grilled to your liking, served with mashed potatoes

\$46

LAND & SEA

12oz hand-cut Iowa ribeye accompanied by a 10oz Florida lobster tail, served with seasonal veggies and a side of housemade brown butter

\$85

Chef Special Offerings

FRESNO CHICKEN

Tender sautéed chicken breast in a rich garlic cream sauce, sun dried tomato, sautéed peppers and onions with a hint of parmesan cheese, served with Basmati rice

\$32

ADD SHRIMP +\$9

CAJUN CHICKEN PASTA

Blackened chicken breast, pressed garlic, fire roasted red peppers, pecan smoked bacon, Andouille sausage, all tossed in our Cajun cream sauce over peña pasta

\$32

ADD SHRIMP +\$9

BAYSIDE BISON BURGER

8oz fresh ground bison, cooked med-well, with our signature bleu cheese spread, gruyere cheese, caramelized onions, pecan smoked bacon, on an onion roll, served with fries

\$23

PARMESAN CRUSTED LEMON CHICKEN

8oz parmesan crusted chicken breast, oven baked then served over housemade mashed potatoes sauced with a Meyers lemon beurre blanc

\$34

NEW ORLEANS JAMBALAYA

Classic jambalaya with a brown roux, the holy trinity of veggies, Gulf shrimp, chicken and Andouille sausage, served over our housemade dirty rice

\$26

THE VIEW BURGER

8oz Wagyu beef cooked medium well, fully dressed with our sweet and spicy pickles, cheddar cheese and our signature burger sauce, served with fries

\$21



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Entrées

From the Sea



LOBSTER RAVIOLI

Fresh jumbo cheese ravioli tossed in a brown butter lemon Manhattan sauce, topped with aged parmesan cheese and fresh lobster

\$48

PARMESAN SNAPPER

8oz fresh snapper dusted in parmesan breadcrumbs sautéed and drizzled with Meyers lemon aioli, served with housemade mashed potatoes and seasonal veggies

\$42

GROUPE FISH AND CHIPS

8oz of beer battered fresh Gulf grouper dipped in our Oyster City Blonde, served with french fries and tartar sauce

\$36

SNAPPER MARSALA

Sautéed snapper with mushrooms and marsala wine with a hint of heavy cream served over a bed of housemade mashed potatoes

\$41

FRIED SHRIMP AND CHIPS

Colossal hand-breaded Gulf shrimp, served with our perfectly seasoned fries and our signature spicy cocktail

\$32

HAWAIIAN MAHI

8oz mahi-mahi, sautéed with Hawaiian herbs, topped with fresh mango and pineapple habanero salsa, served with risotto

\$38

SAUTÉED SCALLOPS

Sautéed U-10 Gulf scallops, perfectly cooked and served over housemade mushroom risotto

\$41

GRILLED OR BLACKENED FISH

Your choice of grouper or mahi-mahi, served with mashed potatoes, accompanied by our housemade veggies

\$38

SNOW CRAB

1.5 pounds of sweet Alaskan snow crab. Served with drawn butter and a house or Caesar salad

MARKET PRICE

COLOSSAL KING CRAB

1 pound of Bering Sea king crab, drawn butter and lemon, served with a house or Caesar salad

MARKET PRICE

TWIN TAILS

Two 10oz Florida lobster tails served with drawn butter and a house or Caesar salad

MARKET PRICE

10OZ FLORIDA LOBSTER TAIL

Add a 10oz Florida lobster tail to any entree, served with brown butter and lemon

MARKET PRICE





Desserts

NY CHEESECAKE WITH FRESH STRAWBERRIES
AND WHIP CREAM

\$14

TABLE-SIDE BANANAS FOSTER FLAMBÉ

\$30

6 LAYER COLOSSAL CHOCOLATE CAKE

\$14

KEY LIME PIE

\$14



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Specialty Cocktails

NEGRONI

Gin, sweet vermouth and
Campari

\$15

PALOMA

Tequila, fresh lime, grapefruit
juice, salt on the rim

\$15

WINDMARK BEACH GULF BREEZE

Vodka, pink grapefruit and
cranberry juice

\$14

MOJITO

Mint, lime and light rum

\$15

ST JOE BAY BREEZE

Vodka, cranberry and
pineapple juice

\$14

SMORES MARTINI

Vodka, chocolate and
marshmallow

\$18

SPICY MARGARITA

Tequila, fresh jalapeños and
lime

\$12

MINT CHOCOLATE MARTINI

Vodka, mint and chocolate

\$18



Beer

Bottles & Cans

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

Wine

Reds

CAPARZO SANGIOVESE ITALY \$10/\$35	OYSTER BAY PINOT NOIR NEW ZEALAND \$9/\$32	BOGLE CABERNET CALIFORNIA \$6/\$21
BOGLE MERLOT CALIFORNIA \$6/\$21	LA CREMA PINOT NOIR SONOMA \$13/\$46	CAYMUS CABERNET CALIFORNIA \$190
STAGS LEAP PETITE SIRAH NAPA VALLEY \$115	A TO Z PINOT NOIR OREGON \$59	JOSH CABERNET CALIFORNIA \$12/\$40
	MEIOMI PINOT NOIR CALIFORNIA \$47	

Whites

KIM CRAWFORD SAVIGNON BLANC NEW ZEALAND \$16/\$56	GABBIANO PINOT GRIGIO ITALY \$7/\$25	KENDALL JACKSON CHARDONNAY CALIFORNIA \$10/\$35
MURPHY GOODE SAVUGNON BLANC CALIFORNIA \$11/\$39	OYSTER BAY PINOT GRIS NEW ZEALAND \$14/\$49	LA CREMA CHARDONNAY SONOMA \$13/\$46
		A TO Z RIESLING OREGON \$13/\$46

Rosés

CALAFURIA ROSÉ ITALY \$11/\$39	WHISPERING ANGEL FRANCE \$14/\$49
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Sparkles

AVISSI PROSECCO ITALY \$12/\$42	LAMARCA PROSECCO ITALY \$10/\$35
GH MUMM CHAMPAGNE FRANCE \$145	VEUVE CLICQUOT CHAMPAGNE FRANCE \$170

