

# APPETIZERS

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## CROQUETTES BOURGUIGNON - \$15

Braised beef, gruyère, pommes purée, bordelaise sauce

## CRAB CAKES "TAKOYAKI" - \$22

Lump crab meat cakes, panko, ponzu glaze, remoulade, chopped herbs

## CALAMARI - \$20

Tubes and tentacles, lemon zest, marinara and roasted garlic aioli

## ROCK AND ROLL SHRIMP - \$18

Crispy fried tail off shrimp, rock and roll chili lime sauce, lemon zest

## SEASONAL FLATBREAD - \$18

Goat cheese, roasted and pickled mushrooms, butternut squash, microgreens

## TRUFFLE FRIES - \$15

Frites, truffle, parmesan, herb butter

## 1 LB PEEL AND EAT SHRIMP - \$22

Served with lemon and butter

# SALADS & SOUPS

Add Protein: Steak \$15, Chicken \$10, Fish \$13

Dressings: Caesar, Bleu Cheese, Champagne Vinaigrette, Ranch

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## HOUSE CAESAR - \$22

Whole romaine leaf, crouton, shaved parmesan, caesar dressing

## CHEF'S CHOPPED SALAD - \$24

Mixed greens, cherry tomato, onion, gruyere, bacon, egg, choice of dressing

## SEASONAL SALAD - \$26

Mixed greens, goat cheese, poached pear, candied pecan, champagne vinaigrette

## STEAKHOUSE CHILI - \$14

Strip, ribeye, filet, and ground beef, beans, peppers, onions

## SEASONAL SOUP - \$14

Butternut squash, roasted garlic, carrot, onion, shallot, brown butter

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# STEAKS À LA CARTE

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8 OZ FILET MIGNON - \$58

16 OZ RIBEYE - \$65

PORTERHOUSE POUR LE TABLEAU - \$TBD

Sliced to serve 2-4, includes flight of steak enhancements

## STEAK ENHANCEMENTS

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BORDELAISE - \$10

Red wine reduction, demi glace, sage, rosemary, shallot, garlic

SAUCE DIANE - \$15

Pink, green, black peppercorns, brandy reduction, whole grain mustard, cream, shallot, thyme

BEARNAISE - \$10

Hollandaise with tarragon, red wine vinegar, paprika

CRAB OSCAR - \$20

Jumbo lump crab meat and bearnaise

GRILLED SHRIMP SKEWER - \$15

Four jumbo shrimp, skewered and grilled

JUMBO SEA SCALLOPS - \$30

Three seared jumbo sea scallops

ROASTED MUSHROOMS - \$12

Enoki, maitake, trumpet, crimini shrooms pan roasted with garlic and herbs





# ENTRÉES

## MARKET FISH - \$37

Blackened or not, seasonal vegetables, beurre blanc, grilled lemon

## SCALLOPS - \$45

Parsnip puree, green romesco, candied pecan, tasso ham, grilled lemon

## SHRIMP AND GRITS - \$35

Jalapeno cheddar grits, shrimp, cherry tomato, okra, red onions, tasso ham

## FETTUCCINE ALFREDO - \$30

House made alfredo sauce, fettuccine pasta  
Add Chicken \$5, Shrimp \$10, 3 Scallops \$15

## 1.5 LB KING CRAB - \$MRKT

King crab leg clusters, drawn butter, garlic herb butter, grilled lemon

## THE VIEW SMASHBURGER - \$20

Two 3oz beef patties, caramelized onion, dill pickles, american cheese,  
roasted garlic aioli, bibb lettuce, served with fries

## FISH SANDWICH - \$28

Blackened or not, lettuce, tomato, onion, remoulade, toasted brioche bun, served with fries

## FRIED SHRIMP ENTRÉE - \$28

10 jumbo shrimp, breaded and fried, served with fries, cocktail and tartar sauce

## PORK CHOP - \$35

Pork chops with sage apple glaze and mashed potatoes

# SIDES

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## SEASONAL ROASTED VEGETABLES - \$15

Parsnip, turnip, fingerling potato, carrot, rosemary, sage

## CRISPY BRUSSELS - \$18

Brussels sprouts, pickled chili pepper, brown sugar, apple cider vinegar, bonito flakes

## HEIRLOOM CARROT AND WHIPPED RICOTTA - \$18

Baby heirloom carrots, whipped ricotta, herbed honey, white balsamic

## POMMES PURÉE - \$12

Potato, butter, cream, salt, white pepper, chives

## POMMES ALIGOT - \$16

Pommes purée, gruyere cheese, chives

## SIDE SALAD - \$12

Mixed greens, red onion, cherry tomato, carrot, crouton, choice of dressing

*Dressings:* Caesar, Bleu Cheese, Champagne Vinaigrette, Ranch

# DESSERTS

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NY CHEESECAKE - \$15

CHOCOLATE CAKE - \$15

KEY LIME PIE - \$15



# SPECIALTY COCKTAILS

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## SALT AIR MARGARITA - \$12

A delicious twist on a classic margarita, crafted with blanco tequila, St. Germain elderflower liqueur, agave nectar, and freshly squeezed lime juice, finished with a salted rim.

## ST JOE SOUR - \$14

Rye whiskey, fresh lemon, and egg white with a velvety froth and a red wine float for a bold finish.

## WINDMARK KAMIKAZE - \$14

A zesty mix of vodka, peach schnapps, and fresh lime juice, bringing a vibrant coastal twist to a classic.

## NEW-MONEY OLD FASHIONED - \$15

Rye whiskey, a splash of orange bitters, and the luxury of a Luxardo cherry, complemented by Angostura bitters for a rich, sophisticated finish.

## REID AVE RICKEY - \$14

Tanqueray London Dry Gin, fresh lime juice, and tonic water—Refreshing and crisp.

## GOOD MORNING, JOHN COLILNS - \$14

This lively highball blends Maker's Mark bourbon, fresh lemon juice, and tonic water.

## JENNY COOL~ADA - \$14

Escape to paradise with this tropical mix of coconut rum, spiced rum, pineapple and cranberry juice, and a splash of creamy coconut. Cool, sweet, and perfectly dreamy.

## KEY LIME MARTINI - \$18

A decadent dessert cocktail inspired by Florida's signature pie, blending vodka, key lime juice, and creamy vanilla liqueur. Finished with a graham cracker rim for a perfect treat.

## ESPRESSO MARTINI - \$18

Vodka, rich espresso, and coffee liqueur, finished with a lovely, silky crema.

# BEER

## BOTTLES & CANS

MILLER LITE - \$6

COORS LIGHT - \$6

STELLA ARTOIS - \$6

OYSTER CITY MANGROVE - \$8

CORONA - \$6

COORS BANQUET - \$6

ANGRY ORCHARD - \$6

OYSTER CITY HOOTER BROWN - \$8

MICHELOB ULTRA - \$6

YUENGLING - \$6

GUINNESS - \$10

OYSTER CITY IPA - \$8

# WINE

## REDS

JOSH CABERNET SAUVIGNON  
\$10/\$40

JOEL GOTT CABERNET SAUVIGNON  
\$14/\$48

JUSTIN CABERNET SAUVIGNON  
\$86 BTL

CAYMUS CABERNET  
\$190 BTL

RUFFINO CHIANTI CLASSICO, AZIANO  
\$14/\$49

CHATEAU SAINT SULPICE BORDEAUX ROUGE  
\$10/\$42

VILLA PEREIRE BORDEAUX ROUGE L'ECLAT  
\$12/\$42

PRISONER RED BLEND  
\$80 BTL

CLOS DU BOIS MERLOT  
\$10/\$40

A TO Z PINOT NOIR  
\$16/\$59

LEESE FITCH PINOT NOIR  
\$10/\$39

BANSHEE PINOT NOIR  
\$18/\$65

## WHITES

RUFFINO LUMINA PINOT GRIGIO  
\$8/\$35

SEAGLASS PINOT GRIGIO  
\$10/\$40

JOEL GOTT SAUVIGNON BLANC  
\$11/\$38

MURPHY GOODE SAUVIGNON BLANC  
\$13/\$45

KIM CRAWFORD SAUVIGNON BLANC  
\$15/\$55

SEAGLASS CHARDONNAY  
\$11/\$40

CHALK HILL CHARDONNAY  
\$14/\$50

LA CREMA CHARDONNAY  
\$18/\$65

CHATEAU STE. MICHELLE RIESLING  
\$12/\$42

## MOSCATO

JACOB'S CREEK - \$7/\$25

## ROSÉ

SEAGLASS - \$12/\$42

WHISPERING ANGEL - \$14/\$49

## SPARKLES

AVISSI PROSECCO  
\$12/\$42

G.H. MUMM CHAMPAGNE  
\$145 BTL

VEUVE CLICQUOT CHAMPAGNE  
\$170 BTL