

Blinkers Beachside Steakhouse

Appetizers

*BEEF CARPACCIO

Filet Mignon, Capers, Shallots, Dijon Mustard,
Wild Arugula, Burrata, Truffle Oil 24

COLOSSAL SHRIMP COCKTAIL

4 Shrimp, Horseradish Cocktail Sauce, Lemon Twist 30

HOUSE MEATBALLS

Marinara, Herb Parmesan 18

*AHI TUNA TARTAR

Avocado, Watermelon, Sweet Soy Sauce, Fried Wontons 28

STEAK TIPS

Lightly Floured & Pan Sautéed Beef Tenderloin, Arugula,
Lemon, Shaved Parmesan 22

PROVOLONE FRITTI

Hand Breaded Provolone, Herb Parmesan,
Tomato Sauce 14

6 OZ LOBSTER TAIL COCKTAIL

2 Tails - 78

CRISPY CALAMARI

Zeppole, Ginger Aioli, Sweet Chili Sauce 18

SPINACH & ARTICHOKE DIP

Fried Wontons 16

COLOSSAL LUMP CRAB CAKES

Jumbo Lump Crab, Citrus Fennel, Bacon Corn Hash,
Mustard Aioli 28

Soups & Side Salads

FRENCH ONION

10

CAESAR SALAD

Romaine Hearts, Garlic Croutons, Shaved Parmesan,
House Made Caesar Dressing 10

CHOPPED SALAD

Mixed Greens, Hearts of Palm, Avocado, Tomato, Cucumber,
Vidalia Onion Vinaigrette 10

LOBSTER BISQUE

13

HOUSE SALAD

Mixed Greens, Cherry Tomatoes and Sliced Cucumber with
your choice of Dressing. 10

WEDGE SALAD

Crisp Iceberg, Bacon, Bleu Cheese, Tomato, Pickled Red
Onion, Bleu Cheese Dressing 10

Choose From Any of the Following Dressings

Bleu Cheese

Ranch

Caesar

Vidalia Onion Vinaigrette

Entrée Salads

CAESAR SALAD - Romaine Hearts, Garlic Croutons, Shaved Parmesan, House Made Caesar Dressing 14

CHOPPED SALAD - Mixed Greens, Hearts of Palm, Avocado, Tomato, Cucumber, Vidalia Onion Vinaigrette 14

WEDGE SALAD - Crisp Iceberg, Bacon, Bleu Cheese, Tomato, Pickled Red Onion, Bleu Cheese Dressing 16

BURRATA SALAD - Creamy Burrata, Arugula, Shimeji Mushrooms, Balsamic Tomato & Onions, Pickled Red Onion,
Lemon Vinaigrette 18

STRAWBERRY PECAN SALAD - Romaine, Mix Greens, Strawberries, Candied Pecans, Bleu Cheese Crumbles, Diced
Red Onion, Vidalia Onion Vinaigrette. 18

BRUSCHETTA SALAD - Romaine, Mixed Greens, Balsamic Tomato & Onions, Green Olives, Bleu Cheese, Shredded
Parmesan Cheese, Onion Strings, Caesar Dressing 18

Add Any of the Following Items to your Favorite Salad

*5 oz. NY Strip - 14 6 oz. Chicken - 7 *4 oz. Salmon - 12 2 Colossal Shrimp - 16 1 Crab Cake - 12 6 oz Lobster Tail - 39

Sandwiches

Accompanied by a Toasted Bun and French Fries

*STEAK SANDWICH

Filet Mignon Tips, Provolone, Arugula, Balsamic Tomato &
Onions, Garlic Aioli, Onion Strings 28

*BLINKERS BURGER

10 oz Short Rib & Chuck Burger Patty, Aged Cheddar,
Provolone or American, Lettuce, Tomato, Red Onion 22

GROUPER SANDWICH

Pan Seared or Blackened, Lemon Tartar, Lettuce, Tomato 28

20% gratuity included for parties of 6 or more.

A \$25 Corkage Fee will be applied per bottle of wine on personal collections

* Consumption of under cooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses. Alert your server if you have any special dietary requirements.

Steaks, Chops & Seafood

Seasoned with our Signature Steak Seasoning, Broiled at 1700 Degrees and served with a Char
All Steaks are topped with Onion Strings

***PRIME RIBEYE**
16 oz - 60

***CAB T-BONE**
22 oz - 68

***PRIME BONE-IN RIBEYE**
22 oz - 79

***HERITAGE PORK CHOP**
10 oz - 28

***CENTER CUT FILET MIGNON**
6 oz - 39 8 oz - 52

***DOMESTIC LAMB CHOPS**
2 Double Bone Chops 68

6 OZ COLD WATER LOBSTER TAIL
Single - 39 Double - 78

***TUSCAN STYLE TOMAHAWK**
42 oz - 130

***BLINKERS NEW YORK STRIP**
10 oz New York Strip, Garlic Wild Mushrooms 38

***THE PRIME FULLER**
16 oz. Prime Ribeye, 2 Scallops, 1 Colossal Shrimp - 79

***DRY AGED BONE-IN NEW YORK STRIP**
45 Day Dry Aged 18 oz - 69

Add Any of the Following Items to your Steak, Chops or Lobster

6 oz. Chicken - 7 *4 oz. Salmon - 12 2 Colossal Shrimp - 16 1 Crab Cake - 12 3 Scallops - 24 6 oz Lobster Tail - 39

Steak Toppers

SAUCE BÉARNAISE -	4	TRUFFLE CREAM -	7
COGNAC PEPPERCORN -	6	BLUE CHEESE BUTTER -	4
RED WINE BORDELAISE -	6	GARLIC WILD MUSHROOMS -	6

OSCAR

Asparagus, Crab, Hollandaise Sauce 18

Accompaniments

CREAMY LEMON RISOTTO -	8	BAKED POTATO -	8
BROCCOLINI -	8	GARLIC WHIPPED POTATOES -	8
SAUTÉED SPINACH -	8	SEASONED FRENCH FRIES -	8
HONEY THYME ROASTED CARROTS -	8	CAVATAPPI MAC & CHEESE -	8
BACON CREAMED CORN -	10	LOADED BAKED POTATO -	10
JUMBO ASPARAGUS -	12	TRUFFLE FRIES -	12
GARLIC WILD MUSHROOMS -	12	TRUFFLE MAC & CHEESE -	16

Entrées

*MISO SALMON - Glazed Pan Seared Salmon, Baby Broccoli, Shimeji Mushrooms, Scallions, Sesame Soy	38
TRUFFLE PAPPARDELLE - Pappardelle, Truffle Butter	29
SEA BASS ORANGE BEURRE-BLANC - Pan Seared Sea Bass, Lemon Risotto, Orange Beurre-Blanc	52
SCALLOPS GORGONZOLA - Pan Seared U-10 Scallops, Asparagus Risotto, Gorgonzola Cream	50
PARMESAN GROUPER PICCATA - Parmesan Crusted Grouper, Lemon Butter Sauce, Capers, Tomato Confit, Pappardelle	44
CHICKEN SCALLOPINI - Lightly Floured Pan Seared Chicken, Artichokes, Asparagus, Cherry Tomatoes, Garlic White Wine Sauce	29
FETTUCCINI ALFREDO - Garlic Cream Sauce, Fettuccine	18
Add: 6 oz. Chicken - 7 *4 oz. Salmon - 16 2 Colossal Shrimp - 16 3 Scallops - 24 6 oz Lobster Tail - 39 6 oz. Broccoli - 8	

Desserts

KEY LIME PIE 8

CHOCOLATE LAVA CAKE 8

CRÈME BRULEE CHEESE CAKE 10

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