

Blinkers Beachside Steakhouse

Appetizers

*BEEF CARPACCIO

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

*AHI TUNA TARTAR

Avocado, Orange, Sweet Soy Sauce,
Fried Wontons 28

HOUSE MEATBALLS

Marinara, Herb Parmesan 18

BRUSCHETTA TRIO

Classic, Burrata & Green Olive Bruschetta 16

STEAK TIPS

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

PROVOLONE FRITTI

Hand Breaded Provolone, Herb Parmesan,
Tomato Sauce 14

CRISPY CALAMARI

Zeppole, Ginger Aioli, Sweet Chili Sauce 18

COLOSSAL LUMP CRAB CAKES

Jumbo Lump Crab, Bacon Corn Hash, Mustard Aioli 28

COLOSSAL SHRIMP COCKTAIL

4 Shrimp, Horseradish Cocktail Sauce, Lemon Twist 30

Soups & Side Salads

FRENCH ONION

10

CAESAR SALAD

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

CHOPPED SALAD

Mixed Greens, 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, 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 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 Chuck Burger Patty, Aged Cheddar, Provolone or
American, Lettuce, Tomato, Red Onion 20

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

*Our Steaks are 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

*HERITAGE PORK CHOP

10 oz. 28

*DOMESTIC LAMB CHOPS

2 Double Bone Chops 68

*TUSCAN STYLE TOMAHAWK

36 oz. 99

6 OZ COLD WATER LOBSTER TAIL

Single - 39 Double - 78

*THE PRIME FULLER

16 oz. Prime Ribeye, 2 Scallops, 1 Colossal Shrimp 79

*PRIME BONE-IN RIBEYE

22 oz. 79

*BLINKERS NEW YORK STRIP

10 oz New York Strip, Garlic Wild Mushrooms 38

*CENTER CUT FILET MIGNON

6 oz. - 39 8 oz. - 52

*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 U-10 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, Lump Crab, Hollandaise Sauce 18

Accompaniments

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

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	46
PARMESAN GROUPEL 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 - 12 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 BRULÉE CHEESE CAKE 10

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