



STEAK & SEAFOOD

WINE LIST

CHARDONNAY

1. Sterling	Central Coast	21 / 7
2. Iron Horse "Unoaked"	Sonoma	27 / 9
3. Francis Coppola <i>Diamond</i>	Monterey	27 / 9
4. Sonoma-Cutrer <i>Russian River</i>	Sonoma	36 / 12
5. Kendall-Jackson <i>Grand Reserve</i>	Santa Barbara	33
6. Byron	Santa Maria	33
7. Chandon	Carneros	33
8. Ferrari-Carano	Sonoma	35
9. Cakebread	Napa	49

SAUVIGNON BLANC

11. Sterling	Napa	21 / 7
12. New Harbor	New Zealand	21 / 7
13. Ferrari-Carano (Fume Blanc)	Sonoma	27 / 9
14. Cakebread	Napa	40

WHITES

21. Fetzer White Zinfandel	California	21 / 7
22. Hogue Riesling	Washington	21 / 7
23. Jacob's Creek Moscato	Australia	21 / 7
24. Stellina di Notte Pinot Grigio	Italy	24 / 8

MERLOT

31. Sterling	Napa	27 / 9
32. Matanzas Creek	Sonoma	34

CABERNET SAUVIGNON

41. Rodney Strong	Sonoma	30 / 10
42. Sterling	Napa	32
43. Simi	Alexander	36 / 12
44. Sequoia Grove	Napa	59
45. Groth Reserve	Napa	125

PINOT NOIR

51. Greg Norman	Santa Barbara	27 / 9
52. Murphy-Goode	California	32
53. Wente	Monterey	34
54. Adelsheim Reserve	Willamette	59

REDS

61. Terrazas Reserva Malbec	Argentina	27 / 9
62. Ferrari-Carano Siena	Sonoma	34
63. BV Tapestry Reserve	Napa	48

CHAMPAGNE

71. Moet & Chandon Imperial France	75 / 15 split
72. Stellina di Notte Prosecco Italy	32 / 8

DOMESTIC

Budweiser ★ Bud Light ★ Coors Light ★ Guinness Blonde
Kona Fire Rock ★ Michelob Ultra ★ Miller Lite ★ Samuel Adams ★ Yuengling

IMPORT

Amstel Light ★ Beck's NA ★ Corona ★ Heineken ★ Red Stripe ★ Samuel Smith Oatmeal Stout ★ Stella Artois

DRAFT

Key West Sunset Ale ★ Kona Longboard Lager ★ Cigar City Brown Ale ★ Draft of the Month

APPETIZERS

BOOM-BOOM SHRIMP 9

Crispy Fried, Sweet and Spicy Sauce

SIX GULF OYSTERS 10

Shucked to Order, Cocktail Sauce

TWELVE GULF OYSTERS 19

Shucked to Order, Cocktail Sauce

MUSSELS 9

Garlic Butter, White Wine

COCONUT SHRIMP 9

Sweet Chili Sauce, Mixed Greens

CRAB MEAT COCKTAIL 17

Lemon, Cocktail Sauce

CRAB CAKES 12

Mixed Greens

TERIYAKI FILET 12

Two Skewers, Scallions

OYSTER ROCKEFELLAR 11

Fresh Spinach, Parmesan Cheese

SPRING ROLLS 7

Sweet Chili Sauce, Mixed Greens

SOUPS & SALADS

CRAB BISQUE 5 / 7

It's Rich and it's so Good

HOUSE 5

Cucumbers, Tomatoes, Carrots,
Red Onions, Croutons

WEDGE 7

Iceberg, Tomatoes,
Applewood Bacon, Blue
Cheese Crumbles, Ranch

CLAM CHOWDER 3 / 5

New England Style

CAESAR 6

Crisp Romaine, Croutons,
Freshly Grated Parmesan

Bleu Cheese, Balsamic Vinaigrette, Ranch, Italian, Raspberry Vinaigrette

FAVORITES

MACADAMIA GROUPER 29

Pan Seared with Extra Virgin Olive Oil.
Cranberry Butter Sauce, Starch, Vegetable

BABY BACK RIBS 19

A Full Rack, Tangy Sauce,
Starch, Vegetable

CRAB CAKES 23

Jumbo Lump Crab Meat,
Remoulade, Starch, Vegetable

SEAFOOD TRIO 33

Lightly Bronzed Grouper and Scallops,
Sautéd Crab Cake, Starch, Vegetable

RUSTICA 21

Gulf Shrimp, Chicken,
Prosciutto, Penne Pasta

CHICKEN PARMESAN 19

Joyce Farms Chicken Breast, Marinara,
Aged Parmesan Cheese, Linguine

SHRIMP SCAMPI 19

Gulf Shrimp, Garlic, White Wine,
Fresh Herbs, Linguine

VEGETARIAN 19

Seasonal Vegetables, Penne Pasta
Fresh Basil and Garlic

BEEF & PORK

KUROBUTA PORK CHOP – 12 ounce 26

RIBEYE – 14 ounce 27

FILET MIGNON – 8 ounce 30

USDA PRIME N.Y. STRIP – 16 ounce 34

PITTSBURGH – charred outside ★ **RARE** – red, cool center ★ **MED-RARE** – red, warm center
MEDIUM – red, hot center ★ **MED-WELL** – pink, hot center ★ **WELL** – brown, hot center

SEAFOOD

MAHI-MAHI – Jerk or Blackened, Pineapple Salsa 24

LOCH DUART SALMON – Grilled or Blackened, Pico de Gallo 23

BLACK GROUPER – Grilled or Blackened 28

SEA SCALLOPS – Pan Seared, Coconut-Rum Sauce 29

KING CRAB – Steamed Hot, Drawn Butter 44

**Beef, Pork, and Seafood Entrees include Vegetable and
one choice of Mashed Potato, Baked Idaho Potato, Basmati Rice, or Steak Fries**

SANDWICHES

Served on Toasted Brioche Bun with Lettuce, Tomato, Red Onion and Steak Fries

PRIME BURGER 15

Eight Ounces of USDA Prime Ground Beef, American Cheese

GROUPER 17

Lightly Blackened or Deep Fried

CONSUMER ADVISORIES

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters.

*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN