

THE PATIO SEAFOOD TAVERN

APPETIZERS

Shrimp Cocktail *butter poached shrimp | cocktail sauce 11*

Flash Fried Calamari *julienne calamari steak | Sriracha citrus beurre blanc | capers | tomato 12*

Bourbon Baked Brie *baby brie | puff pastry | candied walnuts | bourbon caramel | granny Smith apple | rustic baguette 14*

Asparagus & Parmesan *tempura dipped asparagus | shaved Parmesan | mustard dipping sauce 9*

Ahi Duo* *Togarashi seared & Sliced | "Poke" style | Asian slaw | wasabi soy | teriyaki sauce 14*

Grouper Fingers *fresh Grouper | Stump-knocker batter | almond coated | Florida citrus tartar sauce 12*

Truffle Mac & Cheese *blend of three cheeses | smoked bacon | truffle 7.5* Lobster Mac 13

Crab Cake *jumbo lump crab | red bell peppers | remoulade 13*

PEI Steam Mussels *steamed mussels | creamy garlic sauce | rustic focaccia 14*

Oysters Rockefeller *Apalachicola oysters Rockefeller 12*

SOUP

Manhattan Clam Chowder *chopped clams | tomato | garden vegetables 6*

Lobster Bisque *sherry 10*

Tavern Onion Soup *blend of three onions and three cheeses 8*

Southwest Black Bean Chili *sour cream | cheddar | diced onion 9*

SALAD

Caesar Salad *romaine hearts | shredded parmesan | toasted crotons | house made Caesar 8*

Wedge Salad *chilled Iceberg | bacon | tomato | Maytag | buttermilk ranch dressing 8*

House Salad *fresh chopped garden vegetables | garden greens | citrus vinaigrette 7*

Burrata Salad *roasted beets | prosciutto | baby arugula | balsamic 14*

Steak & Beet Salad *roasted beets | oak grilled sirloin | mixed greens | almonds | goat cheese | balsamic vinaigrette 15*

Togarashi seared Ahi* Salad *mixed greens | crispy wonton | mandarin oranges | sesame vinaigrette | tear drop tomato 17*

FORK & KNIFE SANDWICHES

Choose one: French Fries, Sweet Potato Fries, Slaw, Side Salad, Potato Salad

Patio Burger *cheddar cheese | bacon | lettuce | tomato | pickle 13*

Grouper Taco *crispy grouper | Asian slaw | pico de gallo | baja sauce | pickle 15*

Grilled Mahi Sandwich *pineapple-apple chutney | mustard aioli | lettuce | tomato (blackened | fried upon request) 16*

Florida Lobster BLT *cheddar cheese | bacon | lettuce | tomato | avocado 18*

Blackened Prime Rib Sandwich *cheddar cheese | horseradish sauce | lettuce | tomato | open face baguette 18 (limited availability)*

The Cuban Ruben *swiss cheese | fresh roasted pulled pork | house braised corned beef brisket | mustard | pickle 14*

FRESH SEAFOOD

Shrimp & Lobster "Scampi" *sautéed jumbo shrimp | creamy garlic sauce | lobster ravioli | spinach 21*

Seared Salmon, Faroe Island *spice rubbed salmon | tear drop tomato & avocado salsa | basmati rice | market Veg 23*

English Style Fish & Chips *crispy fried whitefish | French Fries | coleslaw | citrus tartar sauce 17*

Fried Fisherman's Platter *whitefish | coconut shrimp | sea scallop | oysters | citrus tartar sauce 25*

Seared Sea Scallops *butter basted & seared | yellow pepper coulis | wasabi maple sweet mashed potato | market veg 29*

Seared Ahi* *Togarashi seared | sesame oil | soba noodles | scallions 25*

Coconut Fried Shrimp *hand dipped coconut crusted | slaw | basmati rice | orange horseradish marmalade 18*

Oak Grilled Atlantic Swordfish *herb marinated | fried green tomato | coconut milk citrus glaze | market veg | sticky rice mp*

POULTRY - PASTA

Blackened Chicken Alfredo *mushrooms | bell pepper medley | fettuccine 19, shrimp 22, lobster 25*

Half Roasted Chicken *slow roasted | soy-citrus-herb marinade | roasted potato | broccolini 17.50*

Wild Mushroom Pappardelle *house made pappardelle | wild mushroom blend | tear drop tomato | XO olive oil | basil 22*

STEAKS – CHOPS

Lamb Chops *oak grilled | mustard rubbed double chops | market veg | basmati rice | 3 double chops 32, 2 double chops 25*

Stuffed Pork Chop *bone in pork chop | spinach | sundried tomato | goat cheese | port wine demi | redskin mashed | Veg 20*

Pork Osso Bucco *braised pork shank | teardrop tomato | port wine demi | redskin mashed potato | market veg 21*

Fillet Mignon *oak grilled | hand cut | garlic mashed potato | zip sauce | baby carrots | broccolini 5oz 20*

Rib Eye Steak *oak grilled | hand cut | garlic mashed potato | zip sauce | baby carrots | broccolini 32*

Prime New York Strip *oak grilled | hand cut | garlic mashed potato | zip sauce | baby carrots | broccolini 16oz 45, 8oz 26*

Roasted Prime Rib *slow roasted | Yorkshire Pudding | garlic mashed potato | Aujus | market veg | broccolini*

10oz \$24.95 **13oz** \$29.95 **16oz** \$34.95 (Friday & Saturday)