

RAW BAR

JUMBO SHRIMP COCKTAIL (6) 20
cocktail & remoulade sauce

CHILLED LOBSTER TAILS 38
two 6oz. cold water tails

SEAFOOD TOWER* 80
two chilled lobster tails,
six jumbo shrimp, six Blue Point oysters

TUNA TARTARE* 22
avocado, mango, pine nuts, crispy wontons

OYSTERS ON THE 1/2 SHELL* (6) 22
Blue Points, half shell or butter roasted

APPETIZERS

GRILLED CALIFORNIA ARTICHOKES 16
simply grilled, aioli

SMOKED SALMON 18
served with crème fraîche, capers
& onion, toast points

FRIED CALAMARI 16
garlic aioli & marinara

SHANGHAI SHRIMP 18
lightly battered jumbo shrimp
tossed in a sweet & spicy sauce,
served with ponzu

FILET MIGNON CARPACCIO* 18
Dijon mustard, parmesan,
baby greens, caperberries, crostini

LITTLE GEM CHOPPED 14
grated feta, diced tomato
and cucumber, red onion,
green goddess dressing

ICEBERG WEDGE 14
baby iceberg, chopped bacon,
cucumber, blue cheese or
Thousand Island Dressing

DEVILED EGGS & MILLIONAIRE'S BACON 14

CAESAR* 14
grated parmesan, toasted focaccia croutons
(anchovies on request)

ENTRÉES

CHICKEN MILANESE 28
parmesan crusted, capers, beurre blanc,
served with choice of fettuccine Alfredo or sautéed broccolini

 PRIME MEATLOAF 28
prime sirloin, glazed and served with
choice of creamy whipped potatoes or sautéed corn

BBQ PORK BABY BACK RIBS 36
slow-roasted, served with cole slaw & french fries

BISTRO CHICKEN 28
thinly sliced chicken breast, pan sautéed, beurre blanc,
served with creamy whipped potatoes & sautéed spinach

CHEESEBURGER* OR TAVERN BURGER 20
sharp cheddar griddled, caramelized onion
American cheese, secret sauce

CRAB CAKES 44
jumbo lump crab, whole grain mustard sauce
served with sautéed corn

FLORIDA RED SNAPPER 44
pan sautéed, served with crispy brussels sprouts
add lump crab & champagne beurre blanc - 6

ATLANTIC SALMON 34
pan-roasted, served with roasted cauliflower

FLORIDA GROUPER 42
served with sautéed broccolini
add lump crab & champagne beurre blanc - 6

PALM BEACH SALAD 24
crab meat, poached shrimp, remoulade,
avocado, tomato, chopped egg

STEAKS & CHOPS*

FILET MIGNON 8OZ 44
center cut, béarnaise sauce, served with fettuccine Alfredo

STEAK AU POIVRE 8OZ 44
filet mignon, coarse peppercorns, brandy cream sauce
served with creamy whipped potatoes

PRIME RIBEYE 16OZ 48
maitre d' hotel butter,
served with twice baked potato

STEAK FRITES 34
sliced steakhouse style, béarnaise sauce, french fries

PRIME RIB 12OZ 36
served au jus, with baked potato (grated or creamy horseradish on request)

SIDES 6

BAKED POTATO
cheese, butter, sour cream, scallions, bacon

ROASTED CAULIFLOWER

SAUTÉED BROCCOLINI

SAUTÉED CORN

TWICE BAKED POTATO

SAUTÉED SPINACH

CRISPY BRUSSELS SPROUTS

STIR-FRIED VEGETABLES

ONION RINGS

CREAMY WHIPPED POTATOES

FETTUCCINE ALFREDO



18% GRATUITY ADDED FOR PARTIES OF SIX OR MORE

** Contains nuts. Please inform your server of any food allergies you may have so we may properly address them. *Our steaks, cheeseburgers and seafood are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. There is a serious risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

— SIGNATURE COCKTAILS —

Charred Grapefruit 14
 Deep Eddy Ruby Red Grapefruit Vodka,
 charred grapefruit, basil & mint

Rose Colored Glasses 14
 rosé, Elderflower liqueur,
 rosemary simple syrup

Prickly Pear Margarita 14
 House Made Prickly Pear Infused Tequila,
 Cointreau, fresh sour mix

Perfect Gin & Tonic 15
 Monkey 47 gin, elderflower tonic, lemon

— WINES BY THE GLASS —

SPARKLING	La Marca Prosecco, IT	12	PINOT NOIR	Coastal Vines, CA	12
	Schramsberg “Mirabelle” Brut, CA	14		Meiomi, CA	14
ROSE	Whispering Angel, FR	14		Siduri, Willamette, OR	16
	Rock Angel, FR	18		La Crema, Sonoma, CA	18
CHARDONNAY			ZINFANDEL	Klinker Brick, Lodi, CA	12
	Coastal Vines, CA	12	CABERNET	Coastal Vines, CA	12
	Hess Select, Monterey, CA	14		Hess Select, Monterey, CA	14
	Sonoma Cutrer, CA	16		Duckhorn “Decoy”, Sonoma, CA	16
	Frank Family, Napa, CA	18		Austin Hope, Paso Robles, CA	18
SAUVIGNON BLANC	Kim Crawford, NZ	14	MERLOT	Caymus “Emmolo”, Napa, CA	14
	Hubert Brochard Sancerre, FR	16			
PINOT GRIGIO	Coastal Vines, CA	12	RED BLEND	Orin Swift “Abstract”, CA	20
	Alois Lageder, IT	14			

— WINES BY THE BOTTLE —

SPARKLING	La Marca Prosecco, IT	44	PINOT NOIR	Meomi, CA	44	
	Schramsberg “Mirabelle” Brut, CA	62		Siduri, Willamette, OR	52	
	Moët & Chandon “Imperial” Brut, CA	89		La Crema, Sonoma, CA	54	
	Veuve Cliquot, FR	92		Penner-Ash, Willamette, OR	64	
ROSE	Whispering Angel, FR	44		Belle Glos “Clark & Telephone”, CA	72	
	Rock Angel, FR	62		Domaine Serene		
	Domaine Carneros Brut, CA	64		“Evenstad Reserve”, Willamette, OR	92	
CHARDONNAY			ZINFANDEL	Klinker Brick Lodi, CA	44	
	Hess Select, Monterey, CA	44			Orin Swift, 8 Years in the Desert, CA	72
	Caymus “Mer Soleil” Silver, CA	46			Black Chicken, Napa, CA	78
	Sonoma Cutrer, CA	52	CABERNET	Hess Select, Monterey, CA	44	
	Frank Family, Napa, CA	62		Duckhorn “Decoy” Sonoma, CA	52	
	Rombauer, Napa, CA	68		Austin Hope, Paso Robles, CA	54	
	Cakebread, Napa, CA	78		Turnbull, Napa, CA	78	
	Far Niente, Napa, CA	87		Silver Oak, Alexander Valley, CA	120	
SAUVIGNON BLANC	Kim Crawford, NZ	44		Caymus, Napa, CA	125	
	Hubert Brochard Sancerre, FR	52		Shafer One Point Five, Napa, CA	140	
	Twomey by Silver Oak, CA	54		Nickel & Nickel “CC Ranch”, Napa, CA	185	
	Duckhorn, Sonoma, CA	62				
PINOT GRIGIO	Alois Lageder, IT	44	MERLOT	Caymus “Emmolo”, Napa, CA	52	
	Four Graces, Willamette, OR	48				
OTHER WHITES			OTHER REDS	Mollydooker “The Boxer” Shiraz, AU	67	
	Trefethen Riesling, Napa, CA	42		Orin Swift “Abstract”, CA	68	
	Prisoner Wine Company, “Blindfold”, CA	48		Stag’s Leap Petite Syrah, Napa, CA	72	
				Paraduxx, Cabernet Blend, Napa, CA	78	
				Cain Five Cabernet Blend, Napa, CA	198	

— ON TAP —

Miller Lite	6	Heineken	7
Bud Light	6	Key West Sunset Amber Ale	8
Michelob Ultra	6	Funky Buddha Floridian Hefeweizen	8
Twisted Trunk IPGA	7	Sailfish Rotating Tap	8
Stella Artois	7	St. Pauli Girl (non-alcoholic)	5
Corona Light	7		