

Live Maine Lobster

1.25, 1.50, or 2.0 lb.

Choice of French Fries, Whipped Potatoes, Sweet Potato Fries, Jasmine Rice, Baked Stuffed Potato, or Coleslaw. No Sharing, please. Pricing subject to market fluctuations. Lobsters Steamed unless otherwise specified.

Oven Broiled **\$2**
Lump Crab Stuffing **\$12**

Prime Weekly

SUNDAY BRUNCH: 11:30AM to 3:00PM. Enjoy our Special Brunch Menu every Sunday. Live Music from Noon to 3pm on the Patio.

MONDAY MAINE LOBSTER NIGHT: Steamed Lobster Dinner Discounted All Night. Every Monday from 4pm to Close.

TUESDAY LIVE MUSIC NIGHT: 6PM to 9PM on the Patio.

WEDNESDAY PRIME RIB NIGHT: Slow Roasted 10oz. Prime Rib Dinner, Discounted All Night.

THURSDAY OYSTER NIGHT: \$2.00 Fresh Blue Point Oysters on the Half Shell. Live Music from 5:30pm to 8:30pm on the Patio

HAPPY HOUR MONDAY TO FRIDAY: 3PM to 6PM at all bars. \$2.00 Off All Alcoholic Beverages

Beers

DOMESTICS

Miller Lite, Yuengling, Coors Light, Michelob Ultra

IMPORTS

Becks N.A., Corona, Guinness, Heineken, Stella

FLORIDA CRAFTS

Ask Your Server for Today's Local Offerings

Cocktails

STRAWBERRY LEMONADE12

Tito's Handmade Vodka, Lemonade, Fresh Strawberry Puree, Splash Soda

BOURBON SIDECAR14

Woodford Reserve Bourbon, Orange Cointreau, Fresh Lemon, Demerara & Burnt Orange

WATERMELON & BASIL SPRITZ..... 14

Grey Goose Watermelon-Basil Vodka, Elderflower Liqueur, Prosecco, Fresh Lemon & Cucumber

KEY LIME PIE MARTINI.....14

Stoli Vanilla Vodka, Licor 43, Graham Cracker Crumble

HUCKLEBERRY FIZZ MARTINI14

Blue Ice Huckleberry Vodka, Fresh Berry Purée, Fresh Lemon, Prosecco

DRAGON FRUIT MARGARITA15

Tanteo Blanco Tequila, Fresh Dragon Fruit, Orange Liqueur, Fresh Lime Juice, Agave

PATRON PERFECT MARGARITA.....16

Patron Reposado Tequila, Splash Fresh Lemon & Lime Juice

WATERMELON MARGARITA.....15

Tanteo Jalapeño Tequila, Agave, Smoked Sea Salt, Fresh Watermelon, Jalapeño Garnish

BLACKBERRY PROSECCO MOHITO..... 14

Bacardi Rum, Fresh Blackberry Purée, Prosecco, Fresh Mint, Sugar Cane Syrup

Wines By the Glass

GLASS / BOTTLE

SPARKLING

J. Roget, Brut, California **8 / 29**
Prosecco, **Brut**, Mionetto, Italy, Split **10**
Prosecco, **Rosé**, Lunetta, Italy, Split **10**
Prosecco, Brut, Villa Sandi, Il Fresco, Veneto, Italy, (Half Bottle) **19**
Chandon, Brut, California, Split **14**
Louis Roederer, Champagne, France, N.V. (Half-Bottle) **58**

CHARDONNAY

House Chardonnay **8**
Kendall-Jackson, Vintner's Reserve, California **10 / 36**
Chalk Hill, Russian River Valley, California **12 / 44**
Sonoma-Cutrer, Russian River Ranches, Sonoma, California **14 / 52**
Louis Jadot, Pouilly-Fuissé, Burgundy, France **18 / 58**

PINOT GRIGIO

House Pinot Grigio **8**
Ruffino, Delle Venezie, Italy **10 / 36**
Portlandia, Pinot Gris, Willamette Valley, Oregon **12 / 44**
Santa Margherita, Alto Adige, Italy **14 / 54**

SAUVIGNON BLANC

House Sauvignon Blanc **8**
Oyster Bay, Marlborough, New Zealand **10 / 36**
Kim Crawford, Marlborough, New Zealand **12 / 44**
Duckhorn, Napa Valley, California **14 / 52**
Sauvion, Sancerre, Loire Valley, France **18 / 68**

INTERESTING WHITES

Moscato, Corvo, Sicily, Italy **9 / 32**
Riesling, Blufeld, Mosel, Germany **8 / 28**
Rosé, Locations "F", by Dave Phinney, France **11 / 39**
Rosé, Whispering Angel, Côtes de Provence, France **12 / 44**

PINOT NOIR

Hahn, Monterey, California **9 / 32**
Meiomi, Monterey/Santa Barbara, California **12 / 46**
Belle Glos, Clark & Telephone, Santa Maria Valley, California **16 / 59**

INTERESTING REDS

Blend, Pessimist, Daou Vineyards, Paso Robles, California **12 / 44**
Malbec, Terrazas de los Andes, Mendoza, Argentina **9 / 32**
Merlot, Broadside, Paso Robles, California **11 / 38**
Super Tuscan, Badiola, Fonterutoli, Tuscany **9 / 32**
Burgundy, Louis Jadot, Beaujolais-Villages, Beaujolais, France **10 / 36**

CABERNET SAUVIGNON

House Cabernet Sauvignon **8**
Josh Cellars, California **10 / 36**
J. Lohr, Seven Oaks, Paso Robles, California **12 / 44**
Quilt, Napa Valley, California **16 / 58**

***Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. - Section 3-603.11, FDA Food Code

***Consumer Information:** There is 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. - Section 61C-4.010(8), Florida Administrative Code.

