

## Live Maine Lobster

1.50 or 2.0 lb.

Choice of Sides.  
No Sharing, please.  
Pricing subject to market fluctuations.  
Lobsters Steamed unless otherwise specified.

Oven Broiled **\$5**  
Lump Crab Stuffing **\$15**

## 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.  
25% off bottles of champagne 11:30AM to 3PM

**MONDAY MAINE LOBSTER NIGHT:** Steamed Lobster Dinners 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 Dinners, Discounted All Night.

**THURSDAY OYSTER NIGHT:** \$2.00 Fresh Blue Point Oysters on the Half Shell.  
Live Music from 6:00pm to 9:00pm 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 Artois

### CRAFTS

Ask Your Server for Our Seasonal Beers

## Cocktails

### DRAGON FRUIT MOJITO .....15

Bacardi Light Rum, Fresh Dragon Fruit,  
Fresh Muddled Mint & Lime

### STRAWBERRY LEMONADE.....14

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

### TEQUILA COLADA.....14

Cazadores Reposado, Pineapple Juice,  
Coconut Syrup, Served on the Rocks

### ESPRESSO MARTINI ..... 16

**Choice of:** Stoli Vanilla Vodka or Espresso Tequila,  
Mixed with Bailey's Irish Cream & Espresso Coffee

### ITALIAN STALLION ..... 16

Basil Hayden Bourbon, Amaretto Disaronno,  
Filthy Cherry Juice, Orange Peel

### BOURBON SIDECAR.....16

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

### KEY LIME PIE MARTINI .....15

Stoli Vanilla Vodka, Licor 43, Key Lime Liqueur,  
Graham Cracker Crumble

### WATERMELON MARGARITA.....15

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

### PATRON PERFECT MARGARITA .....16

Patron Reposado Tequila, Orange Liqueur,  
Splash Fresh Lemon & Lime Juice

## Wines By the Glass

### GLASS / BOTTLE

#### SPARKLING

J. Roget, Brut, California **9 / 29**  
Chandon, Brut, California, Split **15**  
Prosecco, **Brut**, Mionetto, Italy, Split **10**  
Prosecco, **Rosé**, Lunetta, Italy, Split **10**  
Prosecco, Brut, Villa Sandi, Il Fresco, Veneto, Italy, (Half Bottle) **19**  
Louis Roederer, Champagne, France, N.V. (Half-Bottle) **58**

#### CHARDONNAY

House Chardonnay **9**  
Kendall-Jackson, Vintner's Reserve, California **12 / 42**  
Chalk Hill, Russian River Valley, California **13 / 48**  
Sonoma-Cutrer, Russian River Ranches, Sonoma, California **15 / 54**  
Simi, Sonoma County, California (1/2 Bottle) **19**

#### PINOT GRIGIO

House Pinot Grigio **9**  
Ruffino, Delle Venezie, Italy **10 / 36**  
Santa Margherita, Alto Adige, Italy **15 / 56**  
Cavit, Delle Venezie, Italy (1/2 Bottle) **16**

#### SAUVIGNON BLANC

House Sauvignon Blanc **9**  
Oyster Bay, Marlborough, New Zealand **10 / 36**  
Kim Crawford, Marlborough, New Zealand **13 / 48**  
Duckhorn, Napa Valley, California **15 / 56**  
Jacques Dumont, Sancerre, Loire, France **18 / 59**  
Chateau Ste. Michelle, Columbia Valley, Washington (1/2 Bottle) **19**

#### INTERESTING WHITES

Moscato, Corvo, Sicily, Italy **9 / 32**  
Riesling, Essence, Mosel, Germany **9 / 32**  
Rosé, Jean-Luc Columbo, Provence, France **9 / 32**  
Rosé, Whispering Angel, Côtes de Provence, France **14 / 52**

#### PINOT NOIR

Hahn, Monterey, California **10 / 36**  
Meiomi, Monterey/Santa Barbara, California **12 / 46**  
Belle Glos, Clark & Telephone, Santa Maria Valley, California **15 / 58**  
Elouan, Willamette Valley, Oregon (1/2 Bottle) **20**

#### INTERESTING REDS

Blend, Pessimist, Daou Vineyards, Paso Robles, California **12 / 44**  
Malbec, Terrazas de los Andes, Mendoza, Argentina **9 / 32**  
Merlot, Markham, California **11 / 38**  
Chianti Classico, Rocca, Delle Macie, Tuscany, Italy (1/2 Bottle) **22**

#### CABERNET SAUVIGNON

House Cabernet Sauvignon **9**  
Josh Cellars, California **10 / 36**  
J. Lohr, Seven Oaks, Paso Robles, California **12 / 44**  
Quilt, Napa Valley, California **16 / 58**  
Beringer, Knights Valley, California (1/2 Bottle) **18**  
Justin, Paso Robles, California (1/2 Bottle) **26**

**\*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.

