

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

Cocktails

MOCKTAIL - SPARKLING PINK13

Prosecco (non-alcoholic), Mixed with House-Made Fresh Fruit Nectar of Apple, Pineapple, Peach and Strawberry.

DRAGON FRUIT MOJITO15

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

STRAWBERRY LEMONADE14

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

PALM BEACH SANGRIA14

Fresh Fruit Juices, with choice of: White, Rosé or Red Wine

ORANGE CREAMSICLE15

Served Frozen, Orange Cream, Stoli Vanilla, Splash of Grand Marnier, Whipped Cream

KEY LIME PIE MARTINI15

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

PINEAPPLE DOLE15

House-Made Pineapple-Infused Vodka, Served Chilled Up in a Martini Glass

ESPRESSO MARTINI 16

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

WATERMELON MARGARITA.....15

Tanteo Jalapeño Tequila, Agave, Fresh Watermelon, Smoked Salt

PATRON PERFECT MARGARITA.....16

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

TOP-SHELF OLD FASHIONED18

Basil Hayden Bourbon, Bitters, Simple Syrup, Orange Peel, Dirty Cherry

BOURBON SIDECAR.....16

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

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, Venetto, Italy, (1/2 Bottle) **19**
Louis Roederer, Champagne, France, N.V. (1/2 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, CA **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**
A to Z Pinot Gris, Oregon (1/2 Bottle) **18**

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**
Chat. Ste. Michelle, Columbia Valley, WA (1/2 Bottle) **19**

INTERESTING WHITES

Moscato, Sicily, Italy **9 / 32**
Albariño, Martin-Codax, Rias Baixas, Spain **11 / 38**
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, CA **15 / 58**
Elouan, Willamette Valley, Oregon (1/2 Bottle) **20**

INTERESTING REDS

Blend, Pessimist, Daou Vineyards, Paso Robles, CA **12 / 44**
Malbec, Altos del Plata, Mendoza, Argentina **9 / 32**
Merlot, Markham, California **11 / 38**
Chianti Classico, Querceta, 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 **17 / 64**
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.

Beers

DOMESTICS

Miller Lite, Yuengling,
Coors Light, Michelob Ultra

IMPORTS

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

CRAFTS & HARD SELTZERS

Ask Your Server for Our Seasonal Choices

