



Happy Thanksgiving

November 27, 2025

Soups & Salads

New England Clam Chowder - Old Cape Cod Recipe Cup 10 Bowl 12

Blue Crab Bisque - Classically Prepared, Aged Sherry Cup 12 Bowl 14

Beets & Greens - Roasted Baby Beets, Honey Whipped House Ricotta, Hydroponic Greens, Florida Orange, Candied Pecans **V GF** 22

Classic Caesar - House Recipe, Topped with Anchovies 18

Petite Iceberg Wedge - Avocado, Bacon Bits, Pickled Red Onions, Baby Heirloom Tomatoes, Pangrattato, Green Goddess Dressing **V** 18

Add Chicken \$11, Shrimp \$12, Mahi \$14, or Salmon \$14 to Any Salad

Appetizers

Kataifi-Crusted Jumbo Lump Crab Cake - BBQ Beurre Blanc, Pickled Slaw 26

Conch Fritters - Remoulade Sauce, Charred Corn Salsa 18

Classic Shrimp Cocktail - Grilled Lemon, Cocktail Sauce **V** 20

Blue Point Oysters - Half Dozen, Long Island Sound **GF** 21

Fried Calamari Alla Vodka - Classic Vodka Sauce, Pecorino, Fried Basil 19

Baby Zucchini Fries - Marinara, Aioli, Pecorino Romano 17

House Smoked Wahoo Dip - Crispy Garlic Flatbread, Mixed Pickles, Charred Lemon 21

Entrées

Traditional Roasted "Heritage Farms" Turkey - Apple Walnut Stuffing, Mashed Potatoes, Holiday Gravy, Cranberry Relish 34

Children's Turkey Dinner 19

Slow Roasted Prime Rib - Creamy Horseradish, Au Jus **GF** 12oz. 45 16oz. 55

Petite Filet Mignon - 6 oz. Black Angus, Center Cut **GF** 42

Vegan Lasagna - Slow-Roasted Eggplant, Rich Mushroom-Tomato Gravy, Vegan Mozzarella, Pesto, Marinara, Tofu Ricotta, Gluten-Free Pasta **V GF** 28

Seared Scottish Salmon - Roasted Sweet Potato and Grilled Corn Hash, Finished with Citrus Beurre Blanc, Pickled Red Onion **GF** 39

Grilled Swordfish - Jumbo Lump Crab, Seasonal Root Vegetables, Charred Tomato Hollandaise 43

Coconut Crusted Halibut - Lightly Fried, Mango Sweet & Sour Sauce, Asian Pear Slaw, Steamed House Rice 41

Honey Almond Roasted Snapper - Florida Orange Beurre Blanc, Crispy Smashed Fingerling Potatoes, Grilled Asparagus 46

Beer Battered Fish & Chips - Fresh Atlantic Cod, Lemon Caper Tartar, Malt Vinegar, French Fries 29

Tristan Lobster Tail - Lemon Wedge & Drawn Butter **GF** 58

Live Maine Lobsters - 1.5 or 2.0 Lb. Pound. Ask Your Server for Details MP

Dessert Special

Classic Pumpkin Pie

Bourbon Spiced Whipped Cream 12

INTERESTING REDSMalbec, Altos del Plata, Mendoza, Argentina **12 / 42**Merlot, Markham, California **12 / 42**Blend, Pessimist, Daou Vineyards, Paso Robles, CA **14 / 52** Chianti Classico, Ruffino, Tuscany, Italy (1/2 Bottle) **24****CABERNET SAUVIGNON**House Cabernet Sauvignon **11**J. Lohr, Seven Oaks, Paso Robles, California **14 / 52** Quilt, Napa Valley, California **17 / 64**Beringer, Knights Valley, California (1/2 Bottle) **18**Justin, Paso Robles, California (1/2 Bottle) **26**

Wines By the Glass

WHITES

SPARKLINGChandon, Brut, California, Split **15**Prosecco, Brut, Mionetto, Italy, Split **12**Prosecco, **Rosé**, Lunetta, Italy, Split **12**Segura Viudas, Brut, Spain, Split **12**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 **11**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 **11**Ruffino, Delle Venezie, Italy **12 / 42**Santa Margherita, Alto Adige, Italy **15 / 56**A to Z Pinot Gris, Oregon (1/2 Bottle) **18****SAUVIGNON BLANC**House Sauvignon Blanc **11**Oyster Bay, Marlborough, New Zealand **12 / 42**Kim Crawford, Marlborough, New Zealand **14 / 52**Duckhorn, Napa Valley, California **15 / 56**Sancerre, Loire, France **18 / 68**Chat. Ste. Michelle, Columbia Valley, WA (1/2 Bottle) **19****ROSÉS & OTHER WHITES**Rosé, Whispering Angel, Côtes de Provence, France **14 / 52** Rosé, Minuty, Côtes de Provence, France **16 / 58**Rosé, Hampton Water Languedoc, France (1/2 bottle) **24** Moscato, La Perlina, Veneto, Italy **12 / 42**

Albariño, Martin-Codax, Rias

Baixas, Spain **12 / 42** Riesling,

Thomas Schmitt, Mosel,

Germany **12 / 42**

REDS

PINOT NOIR

Meiomi, Monterey/Santa Barbara,

California **13 / 49** Belle Glos, Clark &Telephone, Santa Maria Valley, CA **15 /****58**

Cocktails

SPARKLING PEAR SPRITZER 16

Grey Goose Pear Vodka, Mionetto

Prosecco,

Elderflower Liqueur, Lemon Juice

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

RHUMBA PUNCH 14

Bacardi Cuatro Rum,

Coconut Syrup, Island Juices

ORANGE CREAMSICLE 15

Served Frozen, Orange Cream, Stoli Vanilla

Vodka, Splash of Grand Marnier, Whipped

Cream

KEY LIME PIE MARTINI 16

Stoli Vanilla Vodka, Licor 43, Key Lime

Liqueur, Graham Cracker Crumble

PINEAPPLE DOLE 16

House-Made Pineapple-Infused Vodka,

Chilled Up in a Martini Glass

ESPRESSO MARTINI 17**Choice of:** Stoli Vanilla Vodka or Espresso

Tequila, Mr. Black Espresso Liqueur,

Bailey's Irish Cream & Fresh Espresso

Coffee

SPICY WATERMELON MARGARITA 16

Tanteo Jalapeño Tequila, Agave,

Fresh Watermelon, Smoked Salt

PATRON PERFECT MARGARITA 18

Patron Reposado Tequila, Orange

Liqueur,

Splash Fresh Lemon & Lime Juice



TOP-SHELF OLD FASHIONED 19

Angel's Envy Bourbon, Bitters,
Simple Syrup, Orange Peel, Dirty Cherry

BOURBON SIDECAR 18

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

SUNDAY BRUNCH

11:00AM to 2:00PM

Brunch Menu & Regular Lunch Menu

25% off Bottles of Champagne

Live Music Noon to 3:00PM

HAPPY HOUR

MONDAY TO FRIDAY

3PM to 6PM at All Bars

Special Bar Bites Menu