



• RAW BAR •

	1/2 Doz	Doz
Blue Point Oysters cocktail/ horseradish/ lemon	13	24
Raw Gulf Oysters	9	16
Romanoff caviar/ sour cream/ scallions	12	
Baked Gulf Oysters		
Parmesan garlic parmesan cheese	12	
Rockefeller crab meat/ spinach/ mozzarella	16	
Norwegian Smoked Salmon		16
Caviar 1oz Caspian Sea Ostra or Seruga		MP
Chilled Tower or Shellfish Boil		
Small 6 oysters/ 3 mussels/ 3 shrimp/ 3 clams	19	
Medium 12 oysters/6 mussels/6 shrimp/6 clams/1 snow crab cluster	39	
Large 24 oysters/ 12 mussels/ 12 shrimp/ 2 snow crab clusters	69	

• STARTERS & SHAREABLES •

Escargot house specialty/ burgundy helix snail	12
Grouper Ceviche warm tortilla chips	16
P.E.I. Black Mussels sauteed in broth	14
Calamari thai chili sauce	14
Buffalo Cauliflower bleu cheese dressing	9
Sesame Seed Crusted Ahi Tuna seaweed / ginger / wasabi	14
Lump Crab Cakes 1 or 2 w/ arugula	MP
Tenderloin Beef Carpaccio parm/ greens/ Venice oil & vinegar	18
Baked Brie "Petit Patre" strawberry sauce/ arugula	14
Thai Chili Shrimp	14
Charcuterie & Cheese select meats and cheeses	18
Frog Legs fried / thai chili sauce	14

• FLATBREADS •

+\$2 for gluten free cauliflower crust

Frutti di Mare red sauce / crab / shrimp / spinach / garlic / scallion / tomato / mozzarella / calamari	18
Pepperoni or Sausage red sauce / onions / mushrooms / mozzarella / provolone / parmesan	14
Napoli pesto / grape tomatoes / mozzarella / arugula	12
Lobster garlic-herb cheese sauce / sun dried tomato / mozz / provolone / scallion	MP
Smoked Salmon garlic-herb cheese sauce / tomato / scallion / smoked salmon / capers	16

• SOUP AND SALAD •

Soup of the Day MP	w/ entree	MP
New England Clam Chowder 9	w/ entree	7
She-Crab Soup 14	puff pastry and grilled crab cake	
Prime House Salad 11	w/ entree	7
mixed greens / tomatoes / cucumber / seasonal fruit / almonds / boiled eggs / goat cheese / asparagus / lemon poppy seed dressing		
Caesar Kale Salad 9	w/ entree	6
romaine / kale / aged Parmesan / croutons / house-made Caesar dressing		
Wedge Salad 11	w/ entree	7
iceberg / tomato / applewood bacon / bleu cheese crumbles / bleu cheese dressing		
Arugula Salad 13	w/ entree	8
strawberries / goat cheese / candied walnuts / tomatoes / lemon poppy seed dressing		

Sauces & Butters

Chimichurri
Béarnaise
Key Lime Champagne
Cafe de Paris
french steak butter
complimentary upon request

Enhance Any Entree

Sauteed Mushrooms or Bleu Cheese	5
Oscar Style	8
1/2 lb King or Snow Crab	MP
6oz Caribbean Lobster Tail	15
Broiled Crab Stuffed Shrimp	19
Maine Lobster	MP
Scampi	6
Crab Cake	MP

• PRIME FISH •

garnished with vegetables and cilantro-lime jasmine rice
Over Pea Risotto w/ asparagus and key lime beurre blanc 4

Grilled, Bronzed, or Blackened

12 oz Idaho Rainbow Trout	24	Fish of the Day	MP
Scottish Faroe Islands Salmon	28	Chilean Sea Bass	42
New Bedford Diver Sea Scallops	34	Florida Grouper	MP

• CHEF'S COMPOSITIONS •

served with soup of the day, prime salad, or kale-caesar salad

Herb Crusted Cedar Plank Salmon potato gratin	32
Garlic Crusted Sea Bass roasted cauliflower / mornay sauce	48
Herb Baked Grouper & Shrimp Scampi over pea risotto	34
Diver Scallops "Sarasota Style" sauteed spinach / key lime sauce / caviar	42
Shrimp & Scallop Scampi Pasta	28

All You Can Eat Motorworks Beer Battered Flounder 18

Fisherman's Platter flounder / oysters / shrimp / calamari 28

Fried platters served with french fries and coleslaw

• CRAB & LOBSTER •

coleslaw and mashed potatoes

1lb Alaskan Snow Crab	MP	Live Maine Lobster	MP
1lb Alaskan King Crab	MP	6oz Twin Caribbean Lobster Tails	46
Sauteed Soft Shell Crab	32		

• STEAKS & SPECIALTY MEATS •

Filet Mignon on its own:	6oz	28	8oz	32
w/ stuffed tomato	w/ 1/2 Pound Snow Crab	39		43
	w/ Shrimp Scampi	35		39
	w/ 6oz Lobster Tail	42		46

Filet Mignon Turnedo Rossini shiitake risotto/ grilled asparagus/ foie gras/ shaved black truffles/ madeira sauce 69

14oz USDA Choice Black Angus New York Strip 38

Chicken Madeira madeira sauce/ brie/ mashed potatoes/asparagus 18

Veal Oscar crab meat/ asparagus/ baernaise/ mashed potatoes 28

Roasted Vero Beach 1/2 Duck a la Orange jasmine rice 26

Grilled Australian Lamb Chops 32
three 3oz chops/ garlic-herb port wine sauce/ brussel sprouts

Slow Roasted Prime Rib 19/25/29

served with soup of the day, prime salad, or kale-Caesar salad
au jus & mashed potatoes 8oz/12oz/16oz

• SWISS-GERMAN FEATURES •

Served with soup of the day, prime salad, or kale-caesar salad

Swiss Flatbread garlic-herb cheese sauce / brie / mushrooms / tomato / provolone / scallion / kielbasa / bacon	18
Trout herb baked / lemon beurre blanc / grilled asparagus / rice	28
20oz "Schweinshaxe" braised pork shank osso buso / polenta	34
Two 8oz Grilled Pork Chops apple chutney / garlic mashed potatoes	24
Pork Schnitzel simply breaded and pan fried / french fries	22
Salmon Munich garlic herb crusted / sauerkraut / Riesling sauce	34
Veal Zurich rosti-traditional swiss hash browns	32

• Signature Sides~5 •

Cilantro Lime Jasmine Rice	Mashed Potatoes
Pasta of the Day	Provençal Tomato
Coleslaw	Roasted Cauliflower

• Premium Sides~8 •

Sauteed Spinach	Rosti -Swiss Hashbrowns
Blue Cheese Potato Gnocchi	Pea or Shiitake Risotto
Potato Gratin	Polenta
Roasted Brussel Sprouts	Grilled Asparagus



WHITE WINES

WHITE WINES OF INTEREST

	GLS	BOTTLE
San Sebastian Winery / Vitners White / Florida	8	31
Coastal Vines White Zinfandel / California	8	24
Forest Glen White Merlot / California		26
St. Supery Moscato / Napa Valley, California	13	49
Ava Grace Vineyards Rose / California	8	31

PINOT GRIGIO / GRIS

Ava Grace Vineyards / California	8	31
Chloe Valdadige D.O.C. / Italy	9	34
Acrobat Winery / Oregon		46
Castello Banfi "San Angelo" / Tuscany, Italy		49
Santa Margherita / Sudtirol Alto Adige, Italy	13	69

SAUVIGNON BLANC

Ava Grace Vineyards / California	8	31
Giesen / Marlborough, New Zealand	9	34
Benziger / Sustainable / California	12	46
Imagery Estate / California	15	58

RIESLING

J. Lohr Vineyards / California		31
The Seeker / Mosel, Germany	12	46
Riesling-Silvaner / Hallauer, Switzerland		59

CHARDONNAY

Ava Grace Vineyards / California	8	31
Carmenet / California	9	34
St. Francis / Sonoma County, California	12	46
Chalk Hill / Sonoma Coast, California		59
Benziger / Sonoma County, California	15	58
Macon Louis Jadot Pouilly-Fuisee / France		79
Cakebread Cellars / Napa Valley, California		95
BR Cohn / Single Vineyard / Sun Giacomo / California		64
ZD Chardonnay / Napa Valley, California		110

RED WINES

RED WINES OF INTEREST

	GLS	BOTTLE
Bodegas Faustino / Rioja VII / Spain	9	34
Banfi Chianti Superiore / Sangiovese, Toscana, Italy	9	34
Chateau Cap de l'Ousteau / Haut-Medoc, France		69
Sartori / Amarone della Valpolicella / Veneto, Italy		130
Castello Banfi / Brunello di Montalcino / Italy		220
San Sebastian Winery / Castillo Red / Florida		31
Cupcake / Red Velvet / California		31
Cline / Zinfandel / California	12	46
Roth Estate Winery / Alexander Valley Heritage	16	64

Malbec

Trapiche / Mendoza / Argentina	8	31
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Pinot Noir

Trapiche / Oak Cast	8	31
A to Z Wineworks / Oregon	12	46
Beckon / California	15	58
Blauburgunder / Hallauer, Switzerland		69
Acrobat / King Estate / Organic / Oregon	18	69

Merlot

Ava Grace Vineyards / California	8	31
McManis Family Vineyards / California		42
Swanson Vineyards / Oakville, California		69

Cabernet Sauvignon

Trapiche / Oak Cast	8	31
J.Lohn / Seven Oaks / Paso Robles, California	11	42
Imagery / California	12	46
Marquese Casa Concha / Cab. Sauvignon / Maipo, Chile		64
BR Cohn / Sonoma, California	16	64
Treana / Paso Robles, California		58
Sequoia Grove / Napa Valley, California		82
Hall / Napa Valley, California		98
Silver Oak / Alexander Valley, California		115
Cakebread Cellars / Napa Valley, California		125
Cakebread Cellars / Benchland Select / Napa Valley		195
Darioush / Napa Valley / California		225

BOTTLE WATER still or sparkling / 500 ml / Saratoga Springs

PROUDLY SERVING COCA-COLA PRODUCTS

CHAMPAGNE & SPARKLING WINE

	GLS	BTL
Jaurne Serra / Brut / Spain	8	31
Maschio / Prosecco Brut / Italy	10	40
Piper Heidsieck / Champagne Cuvee / 1785 / Brut	18	69
Santa Margherita / Brut Rose		65
Veuve Cicquot Ponsardin / Yellow Label / France		150

MARTINIS

Pomegranate Pearl Cosmo	9
Blueberry Lemon Drop	12
Jalapeno Martini	11
Cucumber Martini basil / cucumber / simple syrup / lime juice	9
Myakka Spiced Peartini Banyan vodka / St George Spiced Pear / Tipplers / lemon juice	12
Sarasota Creamsicle Deep Eddy Lemon / Deep Eddy Orange / Rumchata	10
Double Chocolate Martini Three Olives Vanilla Vodka / White Godiva Chocolate / Van Gogh Chocolate Vodka / Creme de Cocoa / splash of cream	11

SIGNATURE COCKTAILS

Don Q Rum Pomegranate Mojito	9
Jalapeno Margarita	9
NFK Bloody Mary Three Olives Vodka / Old Bay Salt rim	12
Derby 1792 Bourbon / Orange Liqueur	13
Southern Shrubbery Wicked Dolphin Rum / Shrub & Co Blood Orange Shrub	12
Florida Rose Old Camp Whiskey / Fee Bros Indian Orange Bitters / muddled orange slice / blueberry / splash of simple syrup	12
Maestro Margarita Maestro Dobel Diamante / Gran Gala / Lime Garnish / Salt Rim	14
Rum Punch pineapple / orange / lime juice / maraschino cherry juice	8
Coconut Rum Punch 1800 coconut rum	11
Cuervo Silver Paloma Cuervo Silver / Ruby Red Grapefruit Juice / splash of soda	12
Trinidad pineapple / juice / lemon juice / orange curacau / grenadine / light rum / dark rum	9

BEER

DOMESTIC 5

Michelob Ultra / 4.2%
Bud Light / 4.2%
Coors Light / 4.2%
Miller Lite / 4.2%
Budweiser / 5%
Yuengling / 4.4%

IMPORTS 6

Corona Extra / 4.6%
Heinekin / 5%
Stella Artois / 5%
Redbridge / GF / 4%
St Pauli Girl / Non-Alcoholic

FLORIDA BREWERIES 6

Motorworks Brewery / Pulp Fiction / IPA / 6.3%
Big Top Brewery / Trapeze Monk / 5.1%
Funky Buddha Brewery / Pineapple Beach / 5.1%
Motorworks Brewery / V Twin Lager / 4.7%
Coppertail Brewery / Free Dive IPA / 5.9%
J Dubs Brewing Company / Passion Wheat / 4.2%

DRAFT 7

Seasonal Draft Beer

Private Dining and Celebrations

The perfect location for your private event!

Business, pleasure or both...we offer an ideal setting for a large gathering or intimate dinner.

Our team is prepared to execute your event flawlessly.