

**CURB-SIDE
& LIMITED DELIVERY
AVAILABLE**



**RESERVATIONS
CALL (941) 255-0994
OR OPENTABLE.COM**

1951 TAMIAMI TRAIL, PORT CHARLOTTE, FL 33948

Serving Lunch from 11:30 – 3:00 and Dinner from 4:00 – 9:00 Mon - Sat. Entertainment nightly

#1 WINNER OF 'A TASTE OF PUNTA GORDA'

DINNER MENU

— APPETIZERS —

— Antipasto —

Genoa Salami, Mortadella, Capicola, Provolone, baby mozzarella, Pepperoncini, Giardiniera, Green Olives, over bed of spring mix with Balsamic glaze 13.95

— Shrimp Cocktail —

Poached & chilled Gulf Shrimp served with house-made cocktail sauce 17.95

— Salt and Pepper Calamari —

Orange Cilantro Glaze, Scallion, and Fresh Jalapeno 14.95

— Jazzy Mussels —

Sautéed with Andouille Sausage, Blistered Cherry Tomato, and Roasted Fresh Corn in a White Wine Garlic Butter Sauce, Crostini (GF without crostini) 14.95

— Ahi Tuna Martini —

Ahi Tuna, Fried Wonton, Fresh Cucumber, Avocado, with a Trio of Sauces,

— Soy Glaze, Sriracha Aioli, and Wasabi Cream 16.95

— Pork Belly Won Ton Crisps —

Tender marinated Pork Belly Flash Fried atop Crisp Won Ton's, Jalapenos, Cilantro, Orange Thai Chili Sauce, Wasabi Cream and Sriracha Mayo 13.95

— 1951 Crab Cake —

Chef Keyvus's Incredible Secret Recipe served with a Dollop of Adventurous Key Lime Remoulade 18.95

— Chicken Liver Pate —

With Port Wine, Assorted Seasonal Condiments, Crostini 11.95 GF minus crostini

— Pistachio Crusted Goat Cheese For Two —

Drizzled with Raw Organic Honey & Raspberry Melba Sauce 13.95

— Oysters Jazzefeller —

6 oysters on the ½ shell w/ our House Rockefeller recipe; finished w/ white wine cream sauce 17.95

— SOUPS & SALADS —

— New England Seafood Chowder—

Cup 6.95 Bowl 10.95

— Soup of the Day —

Cup 5.95 Bowl 8.95

— Caesar's Salad —

Romaine, Shaved Parmesan, Herbed Croutons, House Caesar Dressing,
Side 7.95, Dinner 12.95 (Anchovies +\$1)

— The Wedge —

Iceberg, Cherry Tomatoes, Bacon, Red Onion, Blue Cheese Dressing, Crumbed Danish Blue Cheese
Side 7.95, Dinner 12.95 GF

— Wild for Berries —

Fresh Mixed Greens, topped with Fresh Strawberries, Blackberries, Blueberries,
Roasted Sunflower Seeds, Baby Mozzarella and Citrus Vinaigrette Side 7.95, Dinner 12.95 GF

— House Salad —

Mixed Greens, Carrots, Tomato, Red Onion with House Lemon Vinaigrette Side 6.95, Dinner 11.95 GF

* Add to any Salad:

Grilled Chicken 7, **Grilled Salmon** 10, **Grilled Shrimp** 10, **Grilled Tenderloin** 12

— ENTREES —

**Entrees Include: Tribeca French Baguette Bread served with
Extra Virgin Olive Oil with Roasted Garlic Confit, or Whipped Butter**

— Fresh Catch of the Day—

Local catch with Chef's choice of accompaniments
served with Jasmine scented rice and Seasonal Vegetable market price
sm. plate Market Price

— Mixed Grill —

A Grilled trio of 4oz (Chef's choice) of Fish, 4 Gulf Shrimp, 1 U12 Diver Scallop,
with Roasted Red Pepper Coulis, Saffron and Lemon scented Couscous
and Chef's seasonal vegetable 35.95

— Seared Diver Scallops—

Diver Scallops (4 U-12s), Sweet Pea Risotto, Bacon Jam 42.95
sm. plate (2 U-12s) 33.95 GF

— 1951 Crab Cakes —

Chef Keyvus's Incredible Secret Recipe
served with a Dollop of Adventurous Key Lime Remoulade 35.95

-- Tuscan Shrimp —

Lightly Sautéed Gulf Shrimp, Light Cream Sauce,
Spinach, Sun-dried Tomatoes, Linguine 29.95
sm. plate 21.95

— Poppy Seed Crusted Ahi Tuna —

Sashimi Grade Ahi, Creamy Sweet Pea Risotto,
Sweet Thai Bell Peppers, Wasabi Cream, Sriracha Mayo 32.95
sm. plate 17.95 GF

— **Faroe Island Salmon** —

Pan Seared with Sweet Bell Pepper Butter Sauce,
served with Jasmine Rice and Seasonal Vegetable 28.95 GF

— **Shrimp & Scallop Linguine** --

Butter, Garlic, Oregano, Shallots White Sauce (2 U-12s) 39.95
sm. plate (1 U-12) 34.95

— **Shrimp & Lobster Fra Diavolo** —

Spicy tomato sauce for pasta with Gulf Shrimp, Lobster Tail made with
crushed red pepper, chopped onions, garlic, & fresh parsley & basil 39.95
sm. plate 34 .95

— **House-made Sweet Italian Sausage Lasagna** —

5 Layer, piled high, sweet Italian sausage & ground tenderloin,
house-made ricotta, w/ house-made marinara sauce 20.95

— **Linguine Bolognese** —

House-made Sauce with beef tenderloin chunks 22.95
sm. plate 18.95

— **Surf & Turf** —

Filet Mignon 7 oz. w/Choice of

Lobster tail 47.95 **Shrimp** 43.95 **Scallops** 47.95

Bearnaise or Diane Sauce, Yukon Gold Mashed, Seasonal Vegetable GF

— **7oz. Filet Mignon** —

Bearnaise Sauce, Yukon Gold Mashed, Seasonal Vegetable 39.95 GF

— **14oz. Black Angus NY Strip Steak** —

Herb Butter, Yukon Gold Mashed, Seasonal Vegetable 33.95 GF

— **8 oz. Black Angus Beef Hamburger** —

Served with Lettuce Tomato and Onion, Thunder crunch fries 16.95

Topping Choices: American, Cheddar, Swiss or Provolone, Mushrooms, Bacon, Sautéed Onions .75 ea.

— **Bone-In Pork Chop**—

Pan Seared with Roasted Garlic, Creamed Leeks, Yukon Gold Mashed and Seasonal Vegetable 27.95 GF

— **Slow Braised Pork Osso Bucco** —

Pork Shank, Rustic Mashed, Braised Spinach, Tomato Bordelaise 33.95

— **Pork Cutlets Milanese** —

Twin Cutlets with lemon caper butter sauce over linguine, Seasonal Vegetable 24.95

— **Lamb Chops** —

4 Australian Pan Seared Lamb chops,
Mint Demi-Glaze, Yukon Gold Mashed & Seasonal Vegetable 38.95
sm. plate (twin chops) 24.95

— **Chicken Florentine** —

Pan Seared Chicken Breast, Spinach, Mushroom, Sun-dried Tomatoes, Bacon with a Creamy Risotto,
Seasonal Vegetable 21.95

— **Mushroom Ravioli** —

Mushrooms, Sun-dried Tomatoes, Spinach 21.95

**GF= Gluten Free Options

— MARTINIS —

THE PATRICIA DEAN ¹²

Chocolate vodka, Ciccioletto liqueur, crème de cacao, cream, chocolate syrup

THE ROSEMARY CLOONEY ¹²

Vodka, St. Germaine, grapefruit, rosemary

Blue Monk ¹²

Vodka, blue cheese stuffed olives

GIRL FROM IPANEMA ¹²

Vanilla vodka, coconut rum, pineapple

ART BLAKEY'S LIL DYNAMO ¹²

Espresso vodka, crème de cocoa, Kahlua

THE RAT PACK ¹²

Vanilla vodka, Ciccioletto Liqueur, Bailey's, cream

DEAN MARTIN'S TUXEDO ¹²

Coconut vodka, chocolate stripes, coconut rum

JONESING FOR KEY LIME PIE ¹²

Vanilla vodka, Keke Beach Key Lime Liqueur, graham cracker rim,

A TISKET A TASKET ¹²

Citrus vodka, sour mix, fresh lemon fizz, sugar rim

ANGEL EYES ¹²

Cake vodka, Amaretto, pineapple

THE BIG APPLE ¹²

Red delicious vodka, butterscotch schnapps, cranberry

MANGO TANGO ¹²

Mango, coconut rum, mango puree, citrus

CLASSICAL NEGRONI ¹²

Gin, Aperol, sweet vermouth, orange twist

PEACHES FROM HEAVEN ¹²

Tequila, Harlequin orange liqueur, peach puree, citrus

BUBBLY SARAH VAUGHN ¹²

Champagne, peach nectar

DIANE'S KRALL ¹²

Vodka, Pama pomegranate liqueur, sour, fizz

THE MARILYN MONROE ¹²

Strawberry vodka, cranberry cream

SAMMY'S CANDY MAN ¹²

Pomegranate liqueur, chocolate vodka, crème de cocoa, cranberry

FRANK SINATRA'S CURE ¹⁷

Jack Daniel's, sweet vermouth

JAMES BOND'S VESPER ¹⁷

Vodka, Hendrick's gin, Cocchi Americano Aperitivo

JON HENDRICK'S CUCUMBER ¹⁷

Hendrick's gin, muddled cucumber

BRIAN BAILEY'S BUTTERFINGER ¹⁷

Bailey's vodka, butterscotch schnapps, Kahlua

— PORT WINES —

Bin No. 27 Reserve Porto 10

Delaforce Fine Tawny Port 11

Fonseca LBV 10

Hartley & Gibson Ximenes 10

Taylor Fladgate Special Tawny Porto 8

Taylor Fladgate 10-year Tawny Porto 10

Taylor Fladgate 20-year Tawny Porto 15

NOTE: For parties of 8 or more, a Gratuity of 20% is suggested

PRIVATE DINING ROOM AVAILABLE FOR BUSINESS EVENTS & PARTIES IN THE REAR OF THE RESTAURANT

CONSUMER ADVISORY

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of increases your risk of contracting a food borne illness – especially if you have certain medical conditions.

Provided by the Florida Department of Business and Professional Regulations

Division of Hotels and Restaurants. www.MyFloridaLicense.com

Section 3-603.11, 2001 FDA Food Code