

**CURB-SIDE
& LIMITED DELIVERY
AVAILABLE**



1951 TAMIAMI TRAIL, PORT CHARLOTTE, FL 33948

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

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

Entertainment nightly

DINNER MENU

— APPETIZERS —

— 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 26.95

— 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

— Salmon Tartare —

6 oysters on the ½ shell w/ our House Rockefeller recipe; finished w/ white wine cream sauce 16.95

— Steak Tartare —

6 oysters on the ½ shell w/ our House Rockefeller recipe; finished w/ white wine cream sauce 19.95

— SOUPS & SALADS —

— New England Seafood Chowder —

Cup 6.95 Bowl 10.95

— Soup of the Day —

Cup 5.95 Bowl 8.95

— Chef's Antipasto Salad —

Genoa Salami, Capicola, Provolone, Baby Mozzarella, Pepperoncini Giardiniera, Green Olives over a bed of Baby Romaine Hearts with Balsamic Glaze Dressing 16.95

— **Caesar's Salad** —

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

— **The Wedge** —

Iceberg, Cherry Tomatoes, Bacon, Red Onion, Blue Cheese Dressing, Crumbed Danish Blue Cheese
Small 7.95, Large 12.95 GF

— **Wild for Berries** —

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

— **House Salad** —

Mixed Greens, Carrots, Tomato, Red Onion with House Lemon Vinaigrette Small 7.95, Large 14.95 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

— **Redfish** —

Shrimp etouffee sauce, Jasmine scented rice and Seasonal Vegetable 35.95 sm. plate 28.95

— **Mixed Grill** —

A Grilled trio of 4oz (Chef's choice) of Fish, 4 Gulf Shrimp, 1 U12 Diver Scallop,
with Roasted Red Pepper Coulis, served with Jasmine Rice and Chef's seasonal vegetable 38.95

— **Seared Diver Scallops**—

(4 U-12s) Diver Scallops, 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 48.95

-- **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 23.95 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 over linguine with Gulf Shrimp, Lobster Tail,
garnished w/ fresh parsley & basil 39.95 sm. plate 34.95

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

5 Layer, piled high, sweet Italian sausage & ground tenderloin,
ricotta, sprinkled w/ parmesan, house-made marinara sauce 24.95

— **Linguine Bolognese** —

House-made Sauce with beef tenderloin chunks 24.95 sm. plate 19.95 Marinara 19.95 Sm -\$16.95

— **Surf & Turf** —

Filet Mignon 7 oz. w/Choice of

Lobster tail 59.95 **Shrimp** 48.95 (2 U-12s) **Scallops** 59.95
Bearnaise or Diane Sauce, Yukon Gold Mashed, Seasonal Vegetable GF

— **7oz. Filet Mignon** —

Bearnaise Sauce, Yukon Gold Mashed, Seasonal Vegetable 47.95 GF

— **14oz. Saratoga (NY) Strip Steak** —

Herb Butter, Yukon Gold Mashed, Seasonal Vegetable 39.95 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 Center-Cut Pork Chop**—

Pan Seared with Roasted Garlic, Chef Sheldon's Creamy Leek Sauce,
Yukon Gold Mashed and Seasonal Vegetable 31.95 GF

— **Slow Braised Pork Osso Bucco** —

Pork Shank, Rustic Mashed, Braised Spinach, Tomato Bordelaise 34.95

— **Pork Cutlets Milanese** —

Twin Cutlets with lemon caper butter sauce over linguine, Seasonal Vegetable 26.95

— **Rack of Lamb** —

4 Australian Pan Seared Lamb chops, Mint Demi-Glaze, Yukon Gold Mashed and
Seasonal Vegetable 39.95 sm. plate (twin chops) 29.95

— **Chicken Florentine** —

Pan Seared Chicken Breast, Spinach, Mushroom, Sun-dried Tomatoes, Bacon with a Creamy Risotto,
Seasonal Vegetable 22.95

— **Mushroom Ravioli** —

Mushrooms, Sun-dried Tomatoes, Spinach 21.95

**GF= Gluten Free Options

Add-ons

— **Lobster Mac n Cheese** — Large \$29.95 Small \$19.95

— **1 Cold Water Lobster Tail** — (5-6oz.) \$ 24.95

— **Chef's selection of sauteed veggies** — (sm. dish) \$4.95

— MARTINIS —

THE PATRICIA DEAN 12

Chocolate vodka, Cicciolatto 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, Cicciolatto 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