

**CURB-SIDE PICK-UP  
LIVE ENTERTAINMENT  
NIGHTLY**



**FOR RESERVATIONS  
CALL (941) 255 -0994  
OR ONLINE AT [OPENTABLE.COM](https://www.opentable.com)**

1951 Tamiami Trail Port Charlotte FL. 33948

Serving Lunch from 11:30 – 3:00, Happy Hour from 3:00 – 5:00 and Dinner from 4:00 – 9:00 Mon - Sat.

## **LUNCH MENU**

### **SOUPS**

— **New England Seafood Chowder** —

Cup 6.95 Bowl 10.95

— **Soup of the Day** —

Cup 5.95 Bowl 8.95

### **SALADS**

— **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

— **Chef's selection of sauteed veggies (side dish)** — 4.95

### **ENTREES**

Sandwiches served with French Fries and a Pickle Spear.

— **SoBe Cuban** — 12.95

Crusted French Bread, Ham, Pork, Swiss, Mustard, Pickle

— **5th Ave French Dip** — 12.95

Roasted Prime Rib, Au Jus Dipped, Provolone Cheese, French Bread, Horseradish Cream Sauce

— **Boca Grande** — 11.95

Roasted Turkey, French Bread,, Romaine, Tomato, Cucumber,  
Provolone Cheese, and Herb Aioli Spread

— **Babcock Trails** — 12.95

Turkey, Avocado, French Bread, Romaine, Tomato, Cucumber and Herb Avocado Spread

— **Reuben** — 12.95

Hot Corned Beef, Sauerkraut, Swiss Cheese, Homestyle 1000 Island Spread, Served on Swirl Rye Bread & Grilled to Perfection. Also available as a Turkey Reuben

— **David's Fish & Chips** — 13.95

Deep Fried Haddock, Key-Lime Tartar, French Fries

— **Catch of the Day Sandwich** — 13.95

Grilled, Fried or Blackened with Lettuce, Tomato, Red Onion on a Toasted Potato Roll

— **Fried Shrimp Po'boy** — 12.95

Lettuce, Tomato, Spicy Aioli, served on French Bread

— **Blackened Chicken BLT** — 12.95

6 oz. Chicken Breast, Bacon, Lettuce, Tomato, Good n' Evil Aioli Sauce, on a Potato Roll

— **Muffuletta** — 12.95

New Orleans Classic Sandwich; Olive Sauce, Ham, Salami, Mortadella, Capicola, Provolone on French Bread

— **Ahi Tuna Martini** — 16.95

Ahi Tuna, Fried Wonton, Fresh Cucumber, Avocado, Radish, Scallion, with a Trio of Sauces, Soy Glaze, Sweet Chili Aioli, and Wasabi Cream

— **Salt and Pepper Calamari** — 14.95

Orange Cilantro Glaze, Scallion, and Fresh Jalapeno

— **Jazzy Mussels** — 14.95

Steamed with Andouille Sausage, Blistered Cherry Tomato, Roasted Fresh Corn in a White Wine Garlic Butter Sauce, Crostini **GF minus crostini**.

— **Linguine Bolognese** — 16.95

Homemade Meat Sauce "Small Plate"

— **Chicken Liver Pate** — 11.95

With Cognac, Assorted Seasonal Condiments, Crostini **GF minus crostini**.

— **8 oz. Black Angus Beef Hamburger** — 16.95

Served with Lettuce Tomato and Onion

Topping choices: American, Cheddar, Swiss, Bleu Cheese, Mushrooms, Bacon, Sautéed Onions .75 ea.

— **French Fries** — 4.95

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

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

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

**\*\*GF= Gluten Free Options**

— **PRIVATE PARTY ROOM AVAILABLE** —

The 'Speakeasy' private dining room, located in the rear of the restaurant, is available for seating of up to 32 people. The private entrance is handicap accessible and has plenty of parking. There is a small lobby with a private bar and restroom facilities. This private room is available for corporate events, birthdays, retirements, wedding dinners or small receptions.

**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](http://www.MyFloridaLicense.com)

Section 3-603.11, 2001 FDA Food Code