

— Appetizers —

— 1951 Crab Cake — 20

Chef Robert's Incredible Recipe served w/ a Dollop of Adventurous Key Lime Remoulade

— Jazzy Mussels — 18

Sautéed w/ Andouille Sausage, Blistered Cherry Tomato, Roasted Fresh Corn in a White Wine Garlic Butter Sauce, ½ ear Fresh Corn on the cob, Crostini (GF without crostini)

— Shrimp Cocktail — 18

Poached & chilled Gulf Shrimp served w/ house-made cocktail sauce

— Showtime Shrimp Bruschetta — 14

The way Dad likes it; salsa, on our baguette slices w/ one shrimp on top

— House made Chicken Liver Pate for Two — 14

Chef Robert's famous

— Grilled Octopus — 17

1/4 lb., grilled w/ caraway seed, on arugula, watermelon, pickled onions, blood orange vinaigrette

— Pork Belly Won Ton Crisps — 14

Tender marinated Pork Belly Flash Fried on Crisp Won Tons, Peppadew & Banana Peppers, Cilantro, Orange Thai Chili Sauce, Wasabi Cream & Sriracha Mayo

— Salt and Pepper Calamari — 15

Orange Cilantro Glaze, Scallion, and Fresh Peppadew & Banana Peppers

— Ahí Tuna Martini — 17

Fried Wonton, Cucumber, Avocado, w/ a Trio of Sauces; Soy Glaze, Sriracha Aioli, & Wasabi Cream

— 1951 Lobster Martini — 24

Lobster salad w/ knuckle & claw pieces on braised leeks w/ 2 skewered tempura shrimp

— Pistachio Crusted Goat Cheese for Two — 14

Drizzled with Raw Organic Honey & Raspberry Melba Sauce

— Soups & Salads —

— New England Seafood Chowder —

Cup 7 Bowl 13

— Soup of the Day —

Cup 7 Bowl 13

— Caprese Salad — Small 9 / Large 14

Ripe tomatoes, Mozzarella Cheese, Basil, balsamic glaze

— Caesar's Salad — Small 9 / Large 14 (Anchovies +\$1)

Romaine, Shaved Parmesan, Herbed Croutons, House Caesar Dressing

— The Blues — Small 10 / Large 15

Fresh Mixed Greens, topped with Fresh, Blueberries, Roasted Sunflower Seeds, Baby Mozzarella & Citrus Vinaigrette small 8.9, dinner GF

— The Wedge — Small 10 / Large 15

Iceberg, Cherry Tomatoes, Bacon, Red Onion, Blue Cheese Dressing, Danish Blue Cheese GF

— House Salad — Small 9 / Large 14

Mixed Greens, Carrots, Tomato, Red Onion with House Lemon Vinaigrette small 8.9, dinner 13.9 GF

** Add to any Salad:*

1/2 portion of: Grilled Chicken 7, Grilled Salmon 10, Grilled Shrimp 10,

— Entrees—

*Entrees Include: French Baguette Bread served w/
Choice of: Extra Virgin Olive Oil w/ Roasted Garlic Confit, or Whipped Butter*

*Choice of: Twice Baked stuffed w/ our Rustic Mashed Garlic Potatoes, Risotto or Rice
plus, Chef's Vegetable(s) of the day*

Seafood

— **Butterflied Red Snapper** — Small 26 / Large 32

Pan seared or Broiled topped w/Chef Sheldon's Caribbean Mango Salsa Sauce

— **Grouper Fillets w/ shrimp stuffing** — 35.9/29.8

Pan seared & then baked w/ shellfish parmesan cream sauce

— **Mixed Grill** — 39

Grilled trio of 4oz (Chef's choice) of Fish, 3 Gulf Shrimp, 1 Scallop, w/ Sweet Bell Pepper Butter Sauce

— **Poppy Seed Crusted Ahi Tuna** — Small 25 / Large 33

*Sashimi Grade Ahi, Sweet Thai Bell Peppers,
Wasabi Cream, Sriracha Mayo GF*

— **Atlantic Salmon** — 30

Pan Seared w/ Sweet Bell Pepper Thai Chile Sauce GF

— **Seared Sea Scallops** — Small 35 / Large 45

Sea Scallops seared and served with a house made Bacon jam GF

— **1951 Crab Cake** — 45

Chef Robert's Incredible Recipe served w/ a Dollop of Adventurous Key Lime Remoulade

— **Lobster Ravioli** — Small 29 / Large 35

Buttery Lemon Parmesan Cream sauce.

— **Lobster Mac n' Cheese** — Small 29 / Large 35

Large, ridged macaroni, chunks of lobster, garnished w/ ½ lobster tail over the top

Italian

-- **Tuscan Shrimp** — Small 29 / Large 35

Lightly Sautéed Gulf Shrimp, Light Cream Sauce, Spinach, Sun-dried Tomatoes, Bacon, Linguine

— **Jazzy Mussels w/ Linguine** — 25

Mussels, Andouille Sausage, Blistered Cherry Tomato, Roasted Fresh Corn in a White Wine Garlic Butter sauce, on a bed of Linguine, ½ ear Fresh Corn on the cob, served w/ Crostini (GF without crostini)

— **Linguine Bolognese** — Small 17 / Large 25

House-made Sauce with beef tenderloin chunks

— **Shrimp & Scallop Linguine** — Small 33 / Large 39

Light Cream Sauce w/Butter, Garlic, Oregano, Shallots

— **Italian Sausage Lasagna** — 27

Sweet Italian sausage & ground tenderloin, ricotta, parmesan, house-made marinara sauce

Beef

— *Sliced Top Sirloin* — 32

Grilled & oven finished, served w/ Bearnaise Sauce GF

— *Saratoga NY Strip Steak* — 38

14oz. hand cut New York Strip Steak, cooked to your desired temperature and finished w/ herbed butter GF

— *Filet Mignon* — 45

7oz. hand cut Beef Tenderloin, cooked to your desired temperature and served w/ Bearnaise Sauce GF

Surf & Turf

7oz. Filet Mignon w/ your choice of Lobster tail \$60, Jumbo Gulf Shrimp \$54 or Scallops \$60 w/Bearnaise sauce GF

— *1951 Black Angus Beef Hamburger* — 19

Half pound of house blended Beef, stacked w/ Lettuce, Tomato, Onion served w/ Thunder Crunch French Fries Topping Choices: American, Cheddar, Swiss or Provolone, Mushrooms, Bacon, Sautéed Onions .75 ea.

— *Veal Tomahawk* — 56

14 oz. Grilled & Oven Finished, w/ creamy mushroom marsala sauce on the side

Pork

— *1951 Pork Chop* — 29

Bone in center cut Pork Chop, marinated in mango citrus blend, grill seared & oven finished, served with tropical salsa. GF

— *Pork Osso Bucco* — 37

Pork Shank, slow braised until tender in a Tomato Bordelaise sauce

Lamb

— *Rack of Lamb* — Small 30 (2) / Large 40 (4)

Australian Pan Seared Lamb Chops, served w/ Mint Demi-Glaze

Chicken

— *Tuscan Chicken* — 28

Butterflied Chicken Breast, lightly sauteed w/ Spinach, Sun-Dried Tomatoes, Bacon, Served w/ Linguine and finished in a light Cream sauce

— *Chicken Marsala* — 27

Butterflied Chicken Breast, sauteed in house made Mushroom Marsala sauce served w/ pasta

****GF = Gluten Free Options Add-ons:— 1 Cold Water Lobster Tail — (5 - 6oz.) 24.9**

— Chef's selection of sauteed veggies — (sm. dish) \$6.9

Vegetarian

— *Ask your waiter* —

Add on: 5 - 6oz. Cold water Lobster Tail \$18

Chef's selection of Veggies \$7

Side of Rice \$5, Risotto \$7, Twice Baked Potato \$7

— Desserts —

See Table Talker

— *Martinis* —

MANGO TANGO 14

Mango, coconut rum, mango puree, citrus

CLASSICAL NEGRONI 12

Gin, Aperol, sweet vermouth, orange twist

PEACHES FROM HEAVEN 14

Tequila, Harlequin orange liqueur, peach puree, citrus

BUBBLY SARAH VAUGHN 12

Champagne, peach nectar

DIANE'S KRALL 14

Vodka, Pama pomegranate liqueur, sour, fizz

THE MARILYN MONROE 12

Strawberry vodka, cranberry cream

SAMMY'S CANDY MAN 15

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

BETTER BUTTERFINGER 17

Bailey's, vodka, butterscotch schnapps, Kahlua

PISTACHIO 17

Vanilla 360 Vodka, Bailey's, Blue Curacao, Crème de Cacao, splash of creme

TOASTED ALMOND 15

Selva Raye Rum Coconut & Chocolate Rum, Amaretto, chocolate syrup, splash of creme

MONKEY BUSINESS 21

99 Bananas Liqueur, Banana Rum Cream, Van Gogh Dutch Caramel, Dordo Sea Salt Caramel, dash of Cream

THE PATRICIA DEAN 17

Whipped vodka, Ciccioletto liqueur, crème de cacao, Bailey's & creme,

THE ROSEMARY CLOONEY 14

Vodka, St. Germaine, grapefruit, rosemary

BLUE MONK 14

Vodka, blue cheese stuffed olives

GIRL FROM IPANEMA 14

Vanilla vodka, coconut rum, pineapple

ART BLAKEY'S LIL DYNAMO 14

Espresso vodka, crème de cocoa, Kahlua

THE RAT PACK 14

Vanilla vodka, Ciccioletto Liqueur, Bailey's, cream

DEAN MARTIN'S TUXEDO 14

Coconut vodka, chocolate stripes, coconut rum

JONESING FOR KEY LIME PIE 15

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

A TISKET A TASKET 14

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

ANGEL EYES 14

Cake vodka, Amaretto, pineapple

THE BIG APPLE 14

Red delicious vodka, butterscotch schnapps, cranberry

SALTED CARAMEL 14

Sea salt Caramel liquor, caramel vodka, dash of cream

CARAMEL APPLE 15

Red Delicious Apple Vodka, Sea salt Caramel liquor, Butterscotch schnapps, green apple pucker, splash of cranberry juice

ALMOND JOY 15

Whipped Chocolate Vodka, amaretto, Dorada Coconut liquor, Ciccioletto Chocolate Liquor

*Private Dining Room Available for Business Events & Parties
In the Rear of the Restaurant w/ Separate Entrance*

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food born illness - especially if you have certain medical conditions. Provided by the Florida Department of Business and Professional Regulators Division of Hotels and Restaurants. www.MyFloridaLicense.com Section 3-603.11,2001 FDA Food Code