

Lunch Menu

— Appetizers —

— **1951 Crab Cake** — 22.9

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

— **Fresh Jazzy Mussels** — 15.9

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

— **Shrimp Cocktail** — 17.9

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

— **Salt and Pepper Calamari** — 14.8

Orange Cilantro Glaze, Scallion, and Fresh Jalapeno

— **Ahi Tuna Martini** — 17.9

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

— **1951 Lobster Martini** — 23.9

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

— **Pistachio Crusted Goat Cheese for Two** — 13.9

Drizzled with Raw Organic Honey & Raspberry Melba Sauce

— **House made Chicken Liver Pate for Two** — 13.9

Chef Robert's famous....

— Soups & Salads —

— **New England Seafood Chowder** —

Cup 6.9 Bowl 11.9

— **Soup of the Day** —

Cup 6.9 Bowl 11.9

— **Caprese Salad** — 13.9/8.9

Ripe tomatoes, Mozzarella Cheese, Basil, balsamic glaze

— **Caesar's Salad** — 13.9/8.9 (Anchovies +\$1)

Romaine, Shaved Parmesan, Herbed Croutons, House Caesar Dressing

— **The Wedge** — 13.9/8.9

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

— **The Blues** — 13.9/8.9

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

— **House Salad** — 13.9/8.9

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

* Add to any Salad:

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

— **Chef's selection of sauteed veggies** (side dish) — 5.9

— Entrees —

Sandwiches served on hard crusted Baguette, w/ French Fries & a pickle spear

— **5th Ave French Dip** — 15.9

Roasted Sirloin, Au Jus Dipped, Provolone Cheese, Horseradish Cream Sauce.

— **Babcock Trails** — 14.4

Turkey, Romaine, Tomato, Cucumber and Herb Avocado Spread.

— **Reuben** — 14.7

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** — 15.7

Tempura Haddock, Key-Lime Tartar, French Fries

— **Catch of the Day Sandwich** — 15.7

Grilled, Fried or Blackened with Lettuce, Tomato, Red Onion on a Brioche roll

— **Tuscan Chicken** — 23.8

Pan Seared Chicken Breast, Spinach, Mushroom, Sun-dried Tomatoes, Bacon on toasted Brioche roll

— **Chicken Marsala** — 27.9

Pan Seared Chicken Breast, house made mushroom marsala sauce

— **Lobster Mac n Cheese** — 29.9/21.7

large, ridged macaroni noodle, pieces of lobster, cheese, ½ lobster tail

— **Sliced Prime Top Sirloin & Frites** — 28.9

Grilled & Oven Finished, Bearnaise Sauce on the side, GF

— **8 oz. 1951 Hamburger** — 18.7

Blended short rib & brisket, served with Lettuce Tomato and on Brioche roll.

Toppings: American, Cheddar, Swiss, Bleu Cheese, Mushrooms, Bacon, tobacco onions .75 ea.

— **French Fries** — 5.9

— **Chef's selection of sauteed veggies** — (sm. dish) 5.9

****GF= Gluten Free Options**

— Desserts —

See Table Talker

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