

Lunch Menu

Soups & Salads

~ **New England Seafood Chowder** ~ Cup 7 Bowl 12

~ **Soup of the Day** ~ Cup 7 Bowl 12

~ **Caprese Salad** ~ sm. 9/lg. 14

Ripe tomatoes, mozzarella cheese, basil, balsamic glaze

~ **Caesar's Salad** ~ sm. 9/lg. 14

Romaine, shaved parmesan, herbed croutons, house Caesar dressing **GF**

~ **The Blues** ~ sm. 9/lg. 14

Fresh mixed greens, onion, almonds, topped w. fresh blueberries, roasted sunflower seeds
baby mozzarella & citrus vinaigrette **GF**

— **The Wedge** — Small 10 / Normal 15

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

~ **House Salad** ~ sm. 9/lg. 14

Mixed greens, carrots, tomato, red onion w. home-made lemon vinaigrette **GF**

Add to any Salad: **Grilled Chicken 7** **Grilled Salmon 10** **Grilled Shrimp 10**

Chef's selection of sauteed veggies (side dish) 9

Appetizers

~ **1951 Crab Cake** ~ 20

Home-made Lump Crab w. a dollop of adventurous Key Lime remoulade

~ **Fresh Jazzy Mussels** ~ 18

Sautéed w/ Andouille Sausage, Blistered Cherry Tomato, Roasted Fresh Corn in a
White Wine Garlic Butter Sauce, $\frac{1}{2}$ ear Fresh Corn on the cob, Crostini (**GF without crostini**)

~ **Shrimp Cocktail** ~ 18

Poached & chilled gulf shrimp served w. home-made cocktail sauce

~ **Salt & Pepper Calamari** ~ 16

Orange cilantro glaze, scallion & fresh jalapeno

~ **Ahi Tuna Martini** ~ 18

Fried wonton, cucumber, avocado, w. a trio of sauces, soy glaze, sriracha aioli & wasabi cream

~ **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 w. raw organic honey & raspberry melba sauce

~ **Homemade chicken liver pate for Two** ~ 14

Chef Darius's home-made recipe

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

Private Dining Room Available for Business & Social Events

— Sandwiches —

Sandwiches served on choice of:

Bests Bread in Town: Foot Long (lg.) or 6" (sm.) Crusty French baguette, 8" (lg. only), Hoagie roll or Swirl Rye bread (lg. only)

Pickle spear included. Potato chips \$2 or French fries \$4

~ **5th Ave French Dip** ~ sm. 8/lg. 14

Roasted sirloin, au jus, provolone, horseradish cream sauce

~ **Philly Cheesesteak** ~ sm. 8/lg. 14

Our roasted sirloin w. a secret cheese sauce w. or w/out caramelized onions & red peppers

~ **Cold Roast Beef Sandwich** ~ sm. 8/lg. 14

Roasted Top Sirloin, lettuce, tomato, onion, provolone, mayo

~ **Meatball Sandwich** ~ sm. 8/lg. 14

Our meatballs w. our homemade marinara & topped w/ mozzarella cheese

~ **Babcock Trails** ~ sm. 8/lg. 14

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

~ **Haddock Sandwich** ~ 12

Deep Fried or Blackened, tartar sauce: Hoagie roll only

~ **Grouper Sandwich** ~ 18

Grilled, Fried or Blackened with lettuce, tomato, red onion & key-lime tartar Hoagie roll only

~ **Reuben** ~ 14

Hot corned beef, sauerkraut, Swiss cheese, homestyle 1000 island spread

~ **Turkey Reuben** ~ 13

Turkey, sauerkraut, Swiss cheese, homestyle 1000 island spread

— Hot Entrees —

~ **Baby back pork spare ribs** ~ sm.15/large 24

Scrumptilyicious w. Chef Darius's honey barbeque sauce

~ **Fish & Chips** ~ 16

Tempura Haddock, deep fried, served w. Key-Lime Tartar, French Fries

~ **Tuscan Chicken** ~ 24

Pan Seared Chicken Breast, Spinach, Mushroom, Sun-dried Tomatoes, Bacon

~ **Chicken Marsala** ~ 24

Pan Seared Chicken Breast, house made mushroom marsala sauce

~ **Lobster Mac n Cheese** ~ sm. 21/lg. 30

Large, ridged macaroni noodle, pieces of lobster, cheese, $\frac{1}{2}$ lobster tail

~ **Linguine & Meatballs** ~ 19

Our home made sauce, meatballs & sprinkled Parmesan

~ **Sliced Prime Top Sirloin & Frites** ~ 28

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

~ **Homemade Italian Sausage Lasagna** ~ 21

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

~ **8 oz. 1951 Hamburger** ~ 15

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

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

~ **Chef's selection of sauteed veggies** ~ (sm. dish) 9