

— Appetizers —

— 1951 Crab Cake — 20

Chef Sheldon'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, $\frac{1}{2}$ 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

Ground chicken livers,

— 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

— Ahi Tuna Martini — 18

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 12)

— Soup of the Day —

Cup 7 Bowl 12

— Caprese Salad — Small 9 / Normal 14

Ripe tomatoes, Mozzarella Cheese, Basil, balsamic glaze

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

Romaine, Shaved Parmesan, Herbed Croutons, House Caesar Dressing

— The Wedge — Small 10 / Normal 15

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

~ The Blues ~ sm. 9/lg. 14

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

— House Salad — Small 9 / Normal 14

Mixed Greens, Carrots Tomato, Red Onion with House Lemon Vinaigrette small **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: Roasted Garlic Rustic Mashed, Risotto, Chef's Rice, plus Chef's Veggie of the day

Seafood

— **Grouper Filets w/ shrimp stuffing** — 37

Pan seared & baked w/ shellfish parmesan cream sauce

— **Triggerfish Meuniere** — 32

Delicious, sweet white Triggerfish; pan seared & oven finished w. a meuniere (butter, garlic & capers)
main diet consists of crab, shrimp, lobster & mollusks

— **Seared U10 Sea Scallops** — Small (2) 32 / Normal (4) 48

Sea Scallops seared and served bacon jam on the side **GF**

— **Butterflied Snapper** — 32

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

— **Poppy Seed Crusted Ahi Tuna** — Small 25 / Normal 34

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

— **Premium Arctic Salmon** — 32

Pan Seared w/ Sweet Bell Pepper Thai Chile Sauce **GF**

— **1951 Crab Cakes** — 36

Two Incredible Crab Cakes served w/ a Dollop of Adventurous Key Lime Remoulade

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

Buttery Lemon Parmesan Cream sauce.

— **Lobster Mac n' Cheese** — Small 33 / Normal 42

Large, ridged macaroni, chunks of lobster, garnished w/ $\frac{1}{2}$ lobster tail on $\frac{1}{2}$ portion, full tail on large portion

Beef

— **Veal Tomahawk** — 56

14 oz. Grilled & Oven Finished, w/ creamy white truffle sauce

— **Filet Mignon** — 45

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

— **Surf & Turf** —

Our aged & hand cut 7oz. Filet Mignon w/Bearnaise sauce on the side, w/ your choice of:

Full Lobster Tail \$60

4 Large Gulf Shrimp \$54

2 Scallops \$60 GF

— **Sliced Premium Top Sirloin** — 32

7-8 oz., hand cut, grilled & oven finished, served w/ Bearnaise Sauce **GF**

— **Saratoga NY Strip Steak** — 38

14oz. aged & hand cut New York Strip, grilled & finished w/ herbed butter **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.

Italian

— Tuscan Shrimp — Small 29 / Normal 35

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

— Jazzy Mussels w/ Linguine — 29

Mussels, Andouille Sausage, Blistered Cherry Tomato, Roasted Fresh Corn in a White Wine Garlic Butter sauce, Sweet Corn on the cob, served w/ Crostini (GF without crostini) (on a bed of Linguine +\$2)

— Veal Piccata — 38

Lightly flowered veal, sauteed in a buttery wine sauce w. tangy lemon, & briny capers

— Linguine Bolognese — Small 17 / Normal 25

House-made Sauce with beef tenderloin chunks

— Shrimp & Scallop Linguine — Small 33 / Normal 39

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

— Italian Sausage Lasagna — 27

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

Pork

— 1951 Pork Chop— 29

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

— Pork Osso Bucco — 37

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

— Rack of Lamb — Small (2) 32 / Normal (4) 4

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

Fowl

— Crispy Roasted NY Duckling — 35

Split Muscovy duck, slow roasted w. crispy skin that's tender & moist inside
Topped w. dark Bing cherry sauce. Muscovy is the duck of choice amongst Culinarians.

— Tuscan Chicken — 28

Lightly sauteed Butterflied Chicken Breast, Light Cream Sauce, Spinach, Sun-dried Tomatoes, Bacon, Linguine

— Chicken Marsala — 27

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

Vegetarian

— Balsamic-Roasted Brussels Sprouts — 16

Deeply caramelized, tender, flavorful sprouts get coated in a simple, hone-sweet-savory sauce

Add Ons: 5 - 6oz. Cold water Lobster Tail \$25, Chef's selection of Veggies \$7,
Side of Rice \$5, Risotto \$7, Chef's selection of Potato \$7

*GF = Gluten Free Options

— Desserts, Espresso & Coffee—

See Table Talker