



— Martinis & Dessert 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

FRANK SINATRA'S CURE 17

Jack Daniel's, sweet vermouth

JAMES BOND'S VESPER 17

Vodka, Hendrick's gin

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

CLASSIC SIDECAR 20

Remy Martin 1738, Cointreau, Lemon Juice

CLASSIC DAIQUIRI 18

Mount Gay Black Barrel Rum, Lime juice & Simple syrup

THE PATRICIA DEAN 17

Whipped vodka, Ciccioletto liqueur, Crème de Cacao, Bailey's & cCreme,

THE ROSEMARY CLOONEY 14

Vodka, St. Germaine, grapefruit, rosemary

GIRL FROM IPANEMA 14

Vanilla vodka, coconut rum, pineapple

ART BLAKEY'S LIL DYNAMO 17

Espresso vodka, crème de cocoa, Kahlua

THE RAT PACK 14

Vanilla vodka, Ciccioletto Liqueur, Bailey's, cream

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 under cooked 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 FD A Food Code

— Appetizers —

— 1951 Crab Cake — 20

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

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 — 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 w. 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:

1. French Baguette Bread served w/ Choice of:
2. Extra Virgin Olive Oil w/ Roasted Garlic Confit, or House-made Butter
3. Choice: Roasted Garlic Rustic Mashed, Risotto, Chef's Rice, Linguine w. Garlic/Butter Sauce
4. 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)
Triggerfish's 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 Darius'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 Faroe Island Atlantic Salmon — 34

World renowned for quality & taste; Faroe Island Atlantic Salmon is 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 1951 — Small 17 / Normal 25

Butter sauce w. marinated artichoke hearts, sun-dried tomatoes, garlic, shallots, bacon, capers & served w. grated parmesan.

— Linguine & Meatballs — Small 19 / Normal 27

House-made sauce w. 4 sausage & beef meatballs

— 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

~ Baby back Pork Ribs & Chicken Breast ~ 32

w/ Chef Darius's scrumptilylicious honey barbeque sauce (5 ribs & 6 oz. breast)

Lamb

— Rack of Lamb — Small (2) 32 / Normal (4) 44

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

Fowl

— Crispy Roasted NY Duckling — 35

Split Muscovy Duck (choice of Culinarians) w/ crispy skin; tender & moist inside Topped w. dark Bing cherry sauce.

— 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, Coleslaw \$5

*GF = Gluten Free Options

— Desserts, Espresso & Coffee — See Table Talker