



VALENTINE'S DAY MENU

APPETIZERS

CRISPY CALAMARI <i>Tiny Drop Peppers, Marinara</i>	18
FIRE GRILLED OCTOPUS <i>Fennel, Capers, Onion, Lemon, EVOO</i>	20
ESCARGOTS <i>Herb Butter, Feta, Toast Points</i>	16
BEEF CARPACCIO <i>Capers, Shallots, Parmesan, Truffle Oil</i>	20
ALASKAN KING CRAB LEGS <i>Per 1/2 Lb Hot or Chilled</i>	MKT

APPETIZER SPECIAL

THAI SHRIMP LETTUCE WRAPS <i>Kimchi Fried Shrimp, Pickled Vegetables, Wasabi Aioli, Thai Chili Sauce, Peanut Sauce</i>	16
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SOUPS & SALADS

LOBSTER BISQUE <i>Crème Fraiche, Chives</i>	14
VINES SALAD <i>Mixed Greens, Beets, Pistachios, Tomato, Goat Cheese</i>	12
CAESAR SALAD <i>Romaine, Pancetta, Croutons, Parmesan</i>	12
GREEK SALAD <i>Cucumber, Tomato, Pepperoncini, Olives, Red Onion, Feta</i>	16

COAL-FIRED STEAKS

CENTER CUT FILET MIGNON – 8 OZ.	48
CENTER CUT FILET MIGNON – 12 OZ.	59
PRIME RIBEYE – 18 OZ.	52
PRIME NEW YORK STRIP – 14 OZ.	49

SIDES

TRUFFLE MAC N' CHEESE <i>Herb Crumb</i>	17	ROASTED BRUSSELS SPROUTS <i>Pancetta, Caramelized Onions</i>	14
BACON MAC N' CHEESE <i>Herb Crumb</i>	13	WILD MUSHROOMS <i>Fresh Herbs</i>	16
PARMESAN HERB FRIES <i>Truffle Aioli</i>	11	GRILLED ASPARAGUS <i>Bearnaise Sauce</i>	14
WHIPPED POTATOES <i>Chives</i>	11	GARLIC SPINACH	12
ROASTED BEETS <i>Goat Cheese, Pistachios</i>	16	CREAMED SPINACH	14

Restaurant Specialty Dishes & Drinks

* Contains (or may contain) raw or undercooked ingredients.

* By law in the state of Florida, we are required to inform you that consuming raw uncooked food can increase your chances of acquiring food borne illness.

* There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.

SURF AND TURF FOR TWO

	109
TWO 6 OZ FILET MIGNON <i>Demi-Glace</i>	
10 OZ COLD WATER LOBSTER TAIL <i>Shrimp Risotto, Basil Citrus Beurre Blanc</i>	

COLD BAR

OSETRA CAVIAR <i>Traditional Accompaniments</i>	99
CHAMPAGNE & CAVIAR SPECIAL <i>Osetra Caviar With Traditional Accompaniments & A Bottle of Perrier Jouet Grand Brut</i>	149
BLUE POINT OYSTERS (6)* <i>On the Half Shell, Traditional Accompaniments</i>	24
SMALL SHELLFISH PLATTER* <i>Maine Lobster Tail, 4 Shrimp, 1/2# King Crab, Oysters</i>	MKT

ENTREES

PAN ROASTED BELL & EVANS AIRLINE CHICKEN <i>Whipped Potato, Baby Carrots, Wild Mushroom, Pan Jus</i>	34
FAROE ISLAND SALMON <i>Asparagus, Tomato Confit, Fingerling Potatoes, Dill Sauce</i>	39
PAN SEARED CHILEAN SEA BASS <i>Rock Shrimp Risotto, Asparagus, Basil Citrus Beurre Blanc</i>	49
DOUBLE CUT LAMB CHOPS <i>Whipped Potatoes, Broccolini, Demi Glace</i>	52
PAPARDELLE BOLOGNESE <i>Beef, Veal, Pork Ragu, Ricotta, Basil, Parmigiano-Reggiano</i>	29

DESSERTS

NEW YORK CHEESECAKE	12
KEY LIME PIE	12
CHOCOLATE LAVA CAKE	8
CLASSIC CREME BRULEE	12

A 20% gratuity will be added to all checks.





WINE BY THE GLASS

BUBBLES

PROSECCO <i>Gancia, Italy</i>	11
ROSE <i>Domaine Carneros, Carneros</i>	19
CHAMPAGNE <i>Taittinger Brut, France</i>	26

ROSE

ROSE <i>Fleurs de Prairie, Provence</i>	12
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WHITE

MOSCATO <i>Annalisa, Italy</i>	12
RIESLING <i>Schmitt Sohne, Germany</i>	12
PINOT GRIGIO <i>Caposaldo, Italy</i>	11
MUSCADET <i>Loire, France</i>	12
SAUVIGNON BLANC <i>Crossings, New Zealand</i>	11
CHARDONNAY <i>Laroque, France</i>	10
CHARDONNAY <i>Chalk Hill, Sonoma CA</i>	14

RED

PINOT NOIR <i>Ryder Estate, Central Coast</i>	10
PINOT NOIR <i>Cloudline, Willamette Valley</i>	13
MALBEC <i>Amado Sur, Argentina</i>	11
TEMPRANILLO <i>Volver, Spain</i>	13
MERLOT <i>Sagelands, Washington</i>	11
ZINFANDEL <i>Edmeades, Mendocino</i>	13
RED BLEND <i>Titus Andronicus, California</i>	19
CABERNET <i>Trim by Ray Signorello, California</i>	10
CABERNET <i>Ramsay, North Coast</i>	15
CABERNET <i>Beringer, Knights Valley</i>	20

For our Complete Wine Collection
Please ask for our Captain's Wine List

FEATURED RECOMMENDATIONS

MUMM BRUT ROSE - NAPA COUNTY	15/55
PRETTY IN PINK <i>Grey Goose Vodka, Peach liqueur, Pomegranate juice, Sparkling Wine</i>	14

FEATURED COCKTAILS

FOUR ROSES OLD FASHIONED  <i>Four Roses Bourbon, Demerara Syrup, House Bitters</i>	14
PURPLE ORCHID  <i>Van Gogh Acai Vodka, Fresh Lemon, Muddled Blackberries, Splash of Moscato</i>	14
PARTIDA PALOMA <i>Partida Reposado, Lime Juice, Agave, Q Mixers Grapefruit Soda</i>	15
GRAPEFRUIT RICKY <i>Grey Whale Gin, St. Germain Elderflower, Grapefruit, Fresh Lime</i>	14
PINK QUARTZ <i>Hangar One Rose Vodka, Peychaud's, Fresh Juice, Prosecco</i>	15
SOUTH BEACH MARTINI  <i>Hangar One Buddha's Hand Citron Vodka, Coconut Rum, Peach Schnapps, Pineapple, Cranberry</i>	14
1888 NEGRONI <i>Brugal 1888 Gran Reserva Rum, Campari, Sweet Vermouth</i>	14
SMOKE & MIRRORS <i>Maestro Dobel Diamante Tequila, Maestro Dobel Humito, Peychaud's, Chartreuse, Lime, Agave Nectar</i>	15
LA SANDIA <i>Maestro Dobel Diamante Tequila, Fresh Watermelon, Lemon Juice</i>	15
PEARFECTION <i>Grey Goose La Poire, Peach Schnapps, House Sour Mix</i>	14

BEER

AMERICAN CRAFT

GOOSE ISLAND <i>India Pale Ale</i>	7
SWEETWATER 420 <i>Pale Ale</i>	6
KONA BIG WAVE <i>Golden Ale</i>	6

IMPORTS

CORONA <i>Mexican Pale Lager</i>	6
HEINEKEN <i>European Pale Lager</i>	6
HEINEKEN LIGHT <i>European Pale Lager</i>	7
STELLA ARTOIS <i>Belgian Pilsner</i>	7

AMERICAN CLASSICS

COORS LIGHT <i>Pale Ale</i>	6
YUENGLING <i>Amber Lager</i>	6
MILLER LIGHT <i>Pale Lager</i>	6
BUD LIGHT <i>Pale Lager</i>	6
MICHELOB ULTRA <i>Pale Lager</i>	6
ODOUL'S <i>Non Alcoholic</i>	6

