



## Dinner

### Starters

#### **West 82 She-Crab Soup \$5**

*Blue Crab, Sherry, and Cornbread Croutons*

#### **Soup of the Day \$4**

*Chef's Daily Selection*

#### **In House Smoked Salmon \$13**

*Smoked Salmon with Grain Mustard, Served with a Fan of Croutons and Chive Aioli*

#### **Crab Imperial \$11**

*Spicy Crab Casserole, Lump Blue Crab Meat Seasoned to Perfection, Served with Toast Points, Lemon Wedge*

#### **Baked Brie \$11**

*Wrapped in Puff Pastry, Baked to a Golden Brown, Topped with Mango Compote, Finished with a Drizzle of Strawberry & Mango Coulis, Served with Toast Points*

#### **Shrimp Cocktail \$13**

*Four Jumbo Shrimp Steamed with Pickling Spice, Served with Cocktail Sauce and Crackers*

#### **Calamari Fritti \$10**

*Marinated with Milk and Fresh Herbs, Deep Fried, Served with Marinara and Cocktail Sauce*

#### **Wild Mushrooms \$12**

*Portabella, Shitake, Crimini, and Oyster Mushrooms sautéed in garlic butter,  
Served on a Homemade Crouton with Toast Points*

### Salads

#### **Caesar Salad with Herbed Croutons \$8**

*with Grilled Shrimp \$14 with Grilled Chicken \$11*

#### **Caprese Salad with Tomatoes and Fresh Mozzarella \$9**

*Yellow and Red Tomatoes, Served on a Bed of Spring Mix lettuce*

#### **Garden Salad \$6**

*Spring Mix lettuce, Tomatoes, Cucumbers, and Bermuda Onions*

#### **Shrimp Salad \$12**

*Shrimp with Fresh Dill, Celery, Lemon Juice and Just the Right Amount of Mayonnaise, Served in a Hollowed  
Vine Ripe Tomato atop Mixed Field Greens*

#### **Wedge Salad \$8**

*Center Cut Iceberg Lettuce with Diced Tomatoes, Cucumber, Chopped Bacon, Blue Cheese Dressing*

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase the risk of food-borne illness.  
Please inform your server of any food allergies.*



## Entrees

### **Grilled Filet Mignon \$29**

*8 oz. Herb Marinated Beef Tenderloin with Green Peppercorn Demi-glace,  
Served with Tri-color Fingerling Potatoes and Seasonal Vegetables*

### **Yankee Pot Roast \$21**

*Pan Seared Beef Chuck braised with Red Wine, Celery, Onions, Carrots and Fresh Herbs,  
Served with Steamed Red Bliss Potatoes*

### **Grilled New York Steak Au Poivre with Cognac Cream Sauce \$24**

*Grilled Aged 12 oz. Sirloin, Coarsely Ground Peppercorns, Topped with a Cognac Cream Sauce,  
Served with Tri-color Fingerling Potatoes and Broccolini*

### **Slow Cooked Baby Back Barbeque Ribs \$23**

*Full Rack of Baby Back Ribs, Served with Memphis BBQ Baked Beans, Corn on the Cob and Cole Slaw*

### **Floridian Roasted Chicken \$19**

*Half Chicken Roasted with Oranges and Ginger, Served with Herbed Rice, Black Bean & Corn  
Salsa, and Plantain Chips*

### **Gourmet Macaroni and Cheese \$18**

*Ziti Pasta Smothered with a Creamy Five Cheese Sauce, Smoked Chorizo Sausage Baked with a Buttery Ritz  
Cracker Crumb Topping  
Add Lobster \$24*

### **Pan Seared Grouper with Capers Sauce \$26**

*Pan Seared Local Grouper with Lemon Caper Beurre Blanc topped with Fresh Diced Tomatoes,  
Served with Herbed Rice and Seasonal Vegetables*

### **Snapper Provençale \$25**

*Pan Seared Snapper topped with Tomatoes, Mushrooms, Garlic and Scallions sautéed with White Wine,  
Lemon Juice and Butter, Served with Herbed Rice and Seasonal Vegetables*

### **Cedar-Plank Salmon \$22**

*Roasted Cedar-Plank Salmon with Orange-Jalapeno Marmalade,  
Served with Herbed Rice and Seasonal Vegetables*

### **Blackened Mediterranean-style Mahi Mahi \$25**

*Blackened Mahi Mahi with Kalamata Olives, Artichoke Hearts, Tomatoes and Red Onions  
sautéed in Garlic Butter, Served with Herbed Rice*

### **Gulf Coast Shrimp and Grits \$21**

*Local Shrimp Sautéed with Green and Red Peppers, White Onions, Diced Scallions, Seasoned with a Blackened  
Seasoning, with Andouille Sausage, Served over Creamy Corn Grits*

### **Plantation Seafood Pasta \$27**

*Half of a Florida Lobster Tail, Shrimp, and Scallops, Sautéed with Garlic Butter,  
Served over Fettuccini Alfredo pasta*

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