

STARTERS

Pow-Pow Shrimp 16 GS

Crispy shrimp tossed in sweet, spicy, creamy Pow-Pow sauce

Classic Buffalo Wings 12 GS

Franks red hot, blue cheese dressing, celery sticks

Pt Judith Calamari 12

Garlic, lemon, banana peppers, spicy red sauce, lemon-garlic aioli

SW Florida Ahi Tuna Tartare* 18 GS ✨

Raw yellowfin tuna, mango, scallion, soy, ginger, & sesame, avocado puree, seaweed salad, spiced rice crisps

Beet Cured Ora King Salmon Tartine 16 GS ✨

Whipped cream cheese, dill, fennel pollen, tellicherry pepper, creme fraiche, chives, lemon zest, country toast

Crispy Local Cauliflower 12 V | GS

Pow Pow, buttermilk ranch, classic Buffalo dipping sauces

SOUPS

Today's Seasonal Soup Creation

Cup 7 Bowl 8

Chicken and Andouille Gumbo

Okra, trinity, cajun spices, rice

Cup 7 Bowl 9

French Onion Soup

Caramelized onions, classic beef broth, baguette crouton, gruyere

Bowl 8

SALADS

Iceberg Salad 9 V | GS

Tomato, red onion, blue cheese, pancetta

Classic Caesar 10 | 7 GS

Hearts of romaine, ciabatta croutons, Reggiano, garlicky dressing

Par Three 10 GS

Albacore tuna salad, deviled egg salad, herb roasted chicken salad, baby greens, fresh fruit

Asian Chicken 15 | 11

Poached chicken, glass noodles, cashews, oranges, scallion, snow peas, Thai peanut dressing

Roasted Beet Salad 12 V | GS ✨

Whipped feta, charred orange, frisee, pistachio

Tandoori Spiced Salmon Salad* 19 GS ✨

Marinated Jail Island Salmon, baby kale, chickpeas, toasted naan croutons, turmeric roasted cauliflower, pickled onions, sweet potatoes, herbed yogurt dressing

Southern Fried Chicken Salad 18

Baby greens, crisp romaine, corn & black bean relish, shredded cheddar, warm bacon-mustard dressing

custom crafted salads 12 | 9 V | GS ✨

Fill out the salad insert for your specialized salad selection created just for you!

- offered grilled or blackened -

Salmon* 6 oz. +13 Chicken Breast 6 oz. +6 1/2 Flat Pound +7

Shrimp 6 oz. +9 Today's Fish* 6 oz. +MP Jimmy P's Burger*

Grouper* 6 oz. +16 Hanger Steak* 6 oz. +16

SNACKS

Loaded Baked Potato Tots 9

Mashed potatoes, cheddar, bacon, scallion, spicy aioli

Hand Battered Vidalia Onion Rings 8 V

Spicy Aioli Dip

Blistered Local Green Beans 10 V | GS

Thai basil, peanuts, lime, radish, sweet & spicy chile sauce

Crispy Brussels Sprouts 10 V | GS

Caramelized apples, bacon, candied walnuts, maple, whole grain mustard

BBQ Oysters 16 GS

Charbroiled, smoked bacon, green onion, BBQ herb butter, cornbread crumble

Smoked Brisket Quesadilla 16

Roasted corn-black bean relish, cheddar and pepper jack cheese, chipotle crema, House made salsa, pico de gallo, sour cream, guacamole

RAW BAR

FRESH SHUCKED OYSTERS ON THE HALF SHELL**

Horseradish cocktail, cucumber mignonette, lemon, saltines

Half Dozen** 18

Bakers Dozen** 36 GS ✨

SANDWICHES

Served with your choice of: Fresh fruit, cole slaw, potato chips, french fries, onion rings, steamed vegetables, side salad with balsamic or cottage cheese

QW Corner Deli 12 | 8 GS

MEATS GS

House Roasted Turkey Breast, Angus Beef*, Corned Beef, Smoked Ham

SALADS GS

Albacore Tuna Salad, Deviled Egg Salad, Herb Roasted Chicken Salad

BREADS V

White Sourdough, Wheatberry, Marble Rye, Brioche Roll, Tortilla Wrap, Butter Lettuce

CHEESES V | GS

American, Cheddar, Swiss, Provolone, Smoked Gouda

The Country Club Sandwich 13

House roasted turkey breast, Nueske's bacon, butter lettuce, tomato, herb mayo, toasted wheatberry bread

Florida Grouper Your Way* 19 GS

Grilled, blackened, or tempura fried, butter toasted brioche bun, tomato, pickled onions, arugula, chipotle mayo

NY Delicatessen Rachel 15 GS

House roasted turkey, melted swiss, creamy cole slaw, homemade 1000 Island dressing, Jewish rye

Smashed Chickpea Salad Sandwich 12 GS

Preserved lemon, red onion, pickles, butter lettuce, tomato, arugula, wheatberry bread

Beef Short Rib Taco 16 GS

braised shredded beef, pickled onion, horseradish cream, scallion, flour tortilla, chips & salsa

Classic Half Pound Deli Reuben 15 GS

Griddled Jewish rye, housemade corned beef, melted swiss, kraut, homemade 1000 Island dressing

KEY: V = Can Be Prepared Vegetarian and/or Vegan | ✨ = Prepared in a Lighter Style | GS = Item Can be Prepared Gluten Sensitive
Gluten Sensitive Items (GS) are Made Without Gluten in the Preparation in a Kitchen with Gluten/Wheat Products. Cross Contamination is Possible.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**There is risk associated with consuming raw oysters.

If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

BURGERS

Served with your choice of: Fresh fruit, coleslaw, potato chips, french fries, onion rings, steamed vegetables, side salad with balsamic or cottage cheese

The Classic* 13 GS

Butter lettuce, ripe tomato, red onion, pickle, butter toasted brioche bun, fries

Herb Grilled Portobello Burger 12 GS | V

Marinated & grilled, toasted bun, baby greens, tomato, charred sweet red onions, Boursin cheese

Double-Double Smash Burger* 15 GS

Double smashed & griddled beef patties, double American cheese, shredded lettuce, tomato, sauteed onions, pickles, awesome sauce

Togarashi Spiced Ahi Tuna Burger* 18 ✨

Seared raw spicy tuna steak, wasabi mayo, kimchi slaw, hoisin, cucumber

DESIGN YOUR OWN*

Bacon, Caramelized Onions, Sauteed Mushrooms, American, Swiss, Cheddar, Provolone, Blue Cheese, Goat Cheese .50 EACH

Half Pound Jimmy P's Wagyu Beef, Beyond Beef Burgers Also Available Can be Served on Lettuce Wraps or Gluten Free Bun

GRILLE FEATURES

Pan Seared New Bedford Scallops 28 GS

Grilled sweet corn-scallion relish, herbed leek risotto, parmesan butter

Today's Market Fish*

DELIVERED DAILY AND FILETED IN-HOUSE

Your Choice of Grilled, Blackened, or Pan-Seared

*Florida Jupiter Rice, Seasonal Vegetables, GS | MP ✨
Charred Lemon, E.V.O.O.*

Picatta Style sauteed with lemon-caper butter sauce 2 GS

Floribbean Style, blackened and topped with fresh mango salsa 2 GS

Whole Grain Power Bowl 16 V | GS ✨

Chilled farro, baby spinach, Lacinato kale, cherry tomatoes, roasted sweet potatoes, pickled red onion, Haas avocado, toasted pepita, tomatillo salsa

CUSTOMIZE YOUR BOWL WITH GRILLED CHICKEN, FISH*, SHRIMP OR STEAK*

Jumbo Lump Crab Cakes 34

*Corn puree, fingerling potato-vegetable hash, mustard beurre blanc
Or try them Baltimore Style with fries, slaw, & tartar sauce*

Syrah Braised Lamb Shank 28 GS

Garlicky white beans, swiss chard, minted pesto, gremolata

Sesame & Spice Seared 32 GS ✨

Ahi Tuna Steak*

Yellowfin ahi tuna seared raw, sticky rice, stir fried baby bok choy, quick pickled vegetables, coriander, pickled ginger beurre blanc, sweet soy, wasabi

SIDES TO SHARE

Crispy Brussels Sprouts 7 GS | V

Caramelized apple, bacon, candied walnuts, maple-whole grain mustard

Roasted Garlic Mashed Yukon Golds 7 GS | V

Evo, garlic chips

Charred Broccolini 7 GS | V ✨

Spicy Calabrian chilies, toasted breadcrumbs

Glazed Heirloom Carrots 7 GS | V

Brown sugar, butter, parsley

Twice Baked Potato 7 GS | V

Sour cream, chive, smoked cheddar

Smoked Gouda Truffle Mac & Cheese 10 V

Cavatappi pasta, smoked gouda mornay, black truffle, buttered crumbs

Sticky Rice 7 GS | V

Sesame, scallions

PASTAS & SUCH

Eggplant Pomodoro 20 V

Crispy eggplant, fresh mozzarella, tomato sauce, fresh Genovese basil, spaghetti squash

Chicken Marsala 19

Sauteed breast of chicken, wild mushrooms, marsala wine sauce, garlicky spinach, angel hair pasta aglio e olio

Frutti di mare Risotto 28

Rope grown mussels, littleneck clams, shrimp, calamari, lemon, pinot grigio, spicy arrabiata tomato sauce, toasted breadcrumbs, Calabrian chile oil

Momma's Jumbo Meatball 18 | 15

Housemade wagyu meatball, bucatini pasta, tomato-basil pomodoro sauce, creamy burrata cheese, pecorino, grilled garlic bread

FRESH BAKED PIZZA

Try our new cauliflower / gluten sensitive crust GS

Classico 12 V

Passata di Pomodoro, mozzarella, basil, oregano, E.V.O.O.

The Italian Stallion 16

House made meatballs, pepperoni, Italian sausage, roasted peppers, garlic cloves, smoked mozzarella, basil pesto, spicy chili oil, arugula

Farmer's Market Pie 14 GS

Basil pesto, farm fresh veggies, ricotta & mozzarella cheeses, garlic infused olive oil

DESIGN YOUR OWN PIZZA

*Customize Your Classico Pizza or
Add to One of Our Specialties For A Unique Pie!*

FIRST 2 TOPPINGS INCLUDED FOR 14
ADDITIONAL TOPPING 1 EACH

San Marzano Pomodoro Sauce, Basil Pesto Sauce, White Sauce

*Shredded Mozzarella, Fresh Milk Mozzarella,
Smoked Mozzarella, Goat Cheese, Ricotta Cheese, Fontina Cheese*

*Pepperoni, House Made Italian Fennel Sausage, Home Made
Meatballs, Applewood Smoked Bacon, Grilled Marinated Chicken*

*Mushrooms, Onions, Bell Peppers, Zucchini, Spinach,
Roasted Roma Tomatoes, Black Olives, Banana Peppers,
Spicy Calabrian Chiles*

GLUTEN FREE CRUST AVAILABLE!

CLUB CLASSICS

Blue Zone Salmon* 19 GS ✨

Pan seared sustainably raised salmon, braised Beluga lentils, pickled red onion, feta, preserved lemon, Tuscan kale, cumin-garlic vinaigrette, herb salad

Trout Amandine 20 GS

Sauteed rainbow trout filets, lemon brown butter, Marcona almonds, fresh green beans, parsley rice

Brick Seared Breast of Chicken 20 GS

Crispy French cut chicken breast, roasted garlic jus, heirloom tomato, & fresh mozzarella Panzanella salad, balsamic reduction

Bacon Wrapped Meatloaf 20

Buttered peas & carrots, roasted garlic & cheddar smashed red skin potatoes

Bone-In Pork Chop Milanese 20

Arugula, tomato, parmesan, lemon, garlic infused olive oil

STEAK & POTATOES*

8 oz Filet 45 14 oz NY Strip 45

Hand Cut Jimmy P's Wagyu Steaks, herb-garlic butter basted, wild mushroom-port wine sauce, grilled asparagus, twice baked potatoes with sour cream, chives, & smoked cheddar

*Proudly Featuring Hand Cut
Jimmy P's Wagyu Beef*