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CYPRESS

GRILLE

patio & bar

APPETIZERS

Pow Pow Shrimp 17 GS

crispy shrimp tossed in sweet, creamy, and spicy Pow-Pow sauce

Point Judith Calamari 13

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

Tuna Fireball* 18

spicy tuna tartar, avocado, ponzu sauce, wakame seaweed salad, compressed cucumbers

Zuppa di Mussels 16

Maine mussels, soppressata, garlic confit, spicy cherry peppers, grilled ciabatta

Grilled Chicken Fajita Quesadilla GS

charred peppers & onions, pepper jack, cheddar, guacamole, house made salsa roja

Hand Battered 8 v

Vidalia Onion Rings
spicy aioli dip

Crispy 10 v | GS

Brussels Sprouts
caramelized apples, bacon, candied walnuts, whole grain mustard

Blue Zone 12 v | GS

Avocado Toast
Toasted Sullivan Street Sour Dough, mashed Haas avocado, marinated cherry tomatoes, pickled onions, arugula leaves, jammy egg, maldon sea salt, Aleppo pepper
Add: Smoked Salmon* 5

Custom 9 | 12 v | GS *

Crafted Salad
Fill out the salad insert for your specialized salad selection!

SALAD ADDITIONS:

Add: Chicken breast 5

Loch Duart Salmon* 13

Gulf white shrimp 9

Today's Fish* 6 OZ. +MP

Hanger Steak* 6 OZ. +16

1/2 Flat Pound +7

Jimmy P's Burger*

Florida grouper*

offered grilled or blackened 16

SOUPS & SALADS

Today's Seasonal Soup 6 | 8

French Onion Soup

Gratin 8

Classic Caesar 7 | 10 GS

hearts of romaine, ciabatta croutons, reggiano, garlicky dressing

Asian Chicken Salad 11 | 15

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

Roasted Beet 16 v | GS & Burrata Salad

watercress, crushed hazelnuts,
15-year-old balsamic, extra virgin olive oil

Iceberg Salad 9 v | GS

tomato, red onion, blue cheese,
applewood smoked bacon

RAW BAR

SHRIMP LOUIE COCKTAIL 20 GS

chilled poached shrimp, zippy Louie dressing,
avocado, egg, baby greens

TONIGHT'S OYSTERS ON THE HALF SHELL *

Half Dozen** 15 GS Bakers Dozen** 30 GS

LOCAL FLORIDA CEVICHE TOSTADA* 16 GS

shrimp & local fish, avocado, tomato, cilantro,
fresno chile, guajillo crema

TACO BAR

ROASTED SWEET POTATO 12 GS | V & SPICED CAULIFLOWER TACOS

Blue Zone style tacos filled with spice roasted sweet potato & cauliflower, pico de gallo, cabbage, salsa, and dressed baby green salad

KEYS STYLE SHRIMP TACOS 18 GS

key lime-habanero salsa, mango-pineapple pico de gallo,
creamy slaw, flour tortillas

SMOKED BRISKET TACOS 18

handmade flour tortilla, cheddar, shredded lettuce, guacamole, house salsa roja, refried black beans, elote style creamed fresh sweet corn

CASUAL BITES

Florida Grouper 20 GS

Sandwich*

grilled, blackened, or crispy beer battered, tomato,
pickled onions, arugula, chipotle mayo, brioche bun

Country Club Sandwich 13 GS

house roasted turkey breast, apple wood smoked
bacon, butter lettuce, herb mayo, local tomato,
toasted wheatberry bread

Wagyu Smash Burger* 15

Twin Jimmy P's burger patties, double
American cheese, caramelized onions,
pickles, tomato, shredded lettuce,
Awesome sauce

Buttermilk Fried 14

Chicken Sandwich

cheddar, pickle brined slaw, charred scallion
ranch, Bread & butter pickles, butter toasted
brioche bun *grilled chicken available

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

THE QW SIGNATURE 18 GS

PASTRAMI BRISKET SANDWICH

3/4 pound shaved house smoked pastrami
beef brisket, deli mustard, Russian dressing,
slaw, melted Swiss cheese, rye bread

Asian Salmon Burger* 16 GS

sesame, scallion, soy, pickled
ginger-wasabi mayo, hoisin, Asian slaw

Blue Zone Inspired 12 GS | V

Mediterranean Bowl

baby kale, arugula, tomato, quinoa, lentils,
pickled onions, cucumber, crispy garbanzo,
cabbage, beets, baba ghanoush, hummus,
tahini-lemon dressing

CUSTOMIZE YOUR BOWL WITH GRILLED CHICKEN +6,
FISH* +MP, SHRIMP +9 OR STEAK* +16

Classic Burger* 13 GS

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

Design Your 13 GS Own Burger

bacon, caramelized onions, sauteed
mushrooms, American, Swiss,
cheddar, provolone, blue cheese,
goat cheese, served on a brioche bun
.50 EACH
half pound Jimmy P's Wagyu Beef,
Beyond Burgers also

Herb Grilled 12 GS | V

Portobello Mushroom "Burger"

Blue Zone Inspired marinated &
grilled portobello mushroom cap,
toasted bun, baby greens, tomato,
charred sweet onions, creamy goat
cheese, piquillo pepper vinaigrette

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.

PASTAS & SUCH

Veal Marsala* 24 GS

tender veal scallopini, wild mushrooms, marsala wine sauce, angel hair pasta aglio e olio, garlic spinach

Rigatoni Bolognese 18

slow cooked classic Italian sauce of pork, veal, & beef in aromatic sauce of tomatoes, oregano, red wine, and basil topped with whipped ricotta & parmesan reggiano

Chicken Picatta 18 GS

breast of chicken, lemon-caper butter sauce, Italian parsley, angel hair pasta aglio e olio, garlic spinach

Shrimp & Scallop Scampi 25

Extra virgin olive oil, fresh basil, lemon, roasted tomatoes, garlic butter, arugula, angel hair pasta

Grilled Chicken Alfredo 18

fettuccine, roasted garlic, sun dried tomatoes, parmesan cream sauce, broccoli

Veal Chop Parmesan 38

marinara, provolone, mozzarella, parmesan, angel hair pomodoro, broccolini with garlic, chile, & olive oil

COMFORT CLUB CLASSICS

Crispy Brick Chicken 19 GS

herb seared crispy chicken, charred broccolini, garlic butter potatoes, herb oil

Fish & Chips 18

hand fileted, beer battered to order, seasoned fries, slaw, fresh lemon, tartar sauce

Mom's Meatloaf* 18

classic gravy, buttered peas & carrots, mashed potatoes, crispy fried onions

Pot Roast 24 GS

braised beef pot roast, red wine gravy, button mushrooms, pearl onions, mashed potatoes, glazed carrots

GRILLE FEATURES

Pork Schnitzel 18

Herbed spaetzle, braised red cabbage with bacon & apple, grainy mustard sauce

Blackened 28 Mahi-Mahi Gulf Gumbo*

Shrimp, oyster, andouille, Carolina gold rice

Steak Frites* 45 GS

Jimmy P's 16oz New York Strip, roasted garlic-rosemary butter, seasoned fries, arugula salad

Miso Teriyaki 22 * Salmon

Fried cauliflower "rice", stir fried carrots & snow pea pods, pickled ginger, sesame seeds, scallions

Steak Dianne Filet 38 Tournedos*

Trio of 3oz filet mignon medallions, wild mushroom sauce, truffle cauliflower puree, blistered asparagus

Pan Roasted 20 GS Rainbow Trout Filet

sauteed rainbow trout filets, lemon-brown butter, toasted almonds, bacon brussels sprouts and fingerling potatoes

Today's Market Fish* DELIVERED DAILY & FILETED IN-HOUSE

Your Choice of Grilled, Blackened, or Pan-Seared with fresh seasonal vegetable, Carolina Gold rice pilaf, lemon vinaigrette

HAND CRAFTED PIZZAS

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

Create Your Own Pizza 14

basil marinara or pesto, white sauce; shredded, fresh or smoked mozzarella, vegan, goat, ricotta or fontina cheeses

pepperoni, sausage, meatballs, bacon or marinated chicken 2.00 EA
mushrooms, onions, bell peppers or zucchini 1.50 EA

Spinach, banana peppers, black olives, spicy chiles or Roma tomatoes 1.00 EA