

## STARTERS

Pow Pow Shrimp 18 GS

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

Point Judith

Calamari 17 GS

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

Chicken & Lemongrass Potstickers 14

seaweed salad, sesame-soy dipping sauce

Tonight's Oysters on the Half Shell GS ✨

Half Dozen\*\* 18 | Bakers Dozen\*\* 36

Tuna Fireball 18 ✨

spicy tuna tartare, avocado, ponzu sauce, wakame seaweed, cucumber

Chicken Wings 16

Buffalo | BBQ | Alabama | Naked veggie sticks, buttermilk blue cheese

Fajita Quesadilla GS

Chicken 16 | Cheese 12 | Shrimp 18 charred peppers & onions, pepper jack, cheddar, guacamole, house made salsa roja

Traditional Shrimp Cocktail 18 GS ✨

chilled poached shrimp, homemade cocktail sauce, fresh lemon

Crispy Brussels Sprouts 12 GS | V

caramelized apples, bacon, candied walnuts, maple mustard

Today's 6 | 8

Seasonal Soup

Classic 7 | 9 GS

Beef Chili

sour cream, cheddar, green onion, tortilla chips

Custom Crafted Salad

10 | 14 V | GS

Fill out the salad insert for your specialized salad selection!

SALAD ADDITIONS:

Add: Chicken Breast 8

Ora King Salmon\* 14

Hanger Steak\* 8 OZ. 16

1/2 Flat Pound

Jimmy P's Burger\* 8

Marinated Grilled Tofu\* 6

Today's Fish\* 6 OZ. MP

Gulf White Shrimp 10

Florida Grouper 6 oz 24 ✨

French 9

Onion Soup

caramelized onions, sherried broth, toasted baguette, gratin

Caesar 8 | 12 GS

Salad

hearts of romaine, ciabatta croutons, reggiano, garlicky dressing

Wedge 12 GS | V

Salad

crisp iceberg, cherry tomato, smoked bacon, red onion, crumbled blue cheese, house made blue cheese dressing

Garden 8 GS | V ✨

Greens Salad

greens, farm vegetables, homemade dressings

Roasted 15 GS | V

Beet Salad ✨

arugula, goat cheese, candied walnuts, roasted shallot-sherry vinaigrette

Burrata 15 GS | V

roasted butternut, labneh, pomegranate, hazelnuts, roasted shallot-sherry vinaigrette

## HANDMADE PIZZAS

Your choice of: traditional or gluten-free crust, vegan cheese available

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

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

## HANDMADE PASTAS

half or full portions | gluten free pasta available

BUCATINI POMODORO 8 | 16 V

San Marzano tomatoes, roasted garlic, fresh basil, parmesan

OLD SCHOOL CHEESE RAVIOLI 10 | 20 V

Marinara or Bolognese, Parmesan

RIGATONI ALLA VODKA 9 | 18 V

Classic tomato cream

SPICY SCAMPI BUCATINI 14 | 28

Tomato, Calabrian chili, lemon, garlic butter

CYPRESS RIGATONI 12 | 24 V

Herb roasted chicken, mushroom, sun dried tomato, caramelized onion, marsala cream sauce

## CASUAL BITES

The Country Club Sandwich 13 GS

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

Florida Grouper 24 GS

My Way\*

grilled, blackened, or fried, brioche bun, butter lettuce, tomato, red onion, tartar sauce

Veal Marsala 26 GS

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

Classic Burger\* 14 GS

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

Wagyu Smash Burger\* 16 GS

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

Hand Crafted 18

Reuben Sandwich

shaved house cooked corned beef, melted Swiss, kraut, homemade 1000 Island dressing, griddled marble rye

Chicken Sandwich 16 GS

herb marinated & grilled or Buttermilk Fried, butter lettuce, tomato, red onion, grainy mustard aioli

Tacos GS

Steak 18 Shrimp 18

Sweet Potato & Cauliflower 12 V ✨

pico de gallo, shredded lettuce, cheddar cheese, house made salsa, guacamole

Asian Chicken Salad 12 | 16

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

## MAINS

Chicken Picatta 20 GS

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

Mom's Meatloaf 20

whipped Yukon Gold potatoes, local vegetables, red wine-rosemary gravy

Beef Short Ribs 28 GS

whipped Yukon Gold potatoes, red wine sauce, pearl onions, peas & carrots

Steak Frites\* 45 GS

8oz filet mignon, truffle fries, arugula-tomato salad

Local Fish & Chips 20

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

Classic Trout 24 GS

Amandine sauteed filet of farm raised trout, toasted almonds, lemon-brown butter, fresh green beans, Carolina Gold rice pilaf

Miso Teriyaki 28 ✨

Salmon fried cauliflower "rice", stir fried vegetables, pickled ginger

Crispy Brick

Chicken 24 GS

mushroom risotto, red wine jus, grilled asparagus

Today's Market Fish\* MP GS ✨

DELIVERED DAILY & FILETED IN-HOUSE

Your choice of grilled, blackened, or pan-seared with fresh seasonal vegetable, Carolina Gold rice pilaf, lemon vinaigrette

## SIDES TO SHARE

Hand Battered Onion Rings 7 V

Fries seasoned, truffle, sweet potato 7 GS | V

Today's Vegetables 7 GS | V

Carolina Gold Rice Pilaf 7 GS | V

Crispy Brussels Sprouts 7 GS | V  
caramelized apples, bacon, candied walnuts, maple mustard

Grilled Asparagus 7 GS | V

Mushroom Risotto 7 GS | V

Cole Slaw 4 GS | V

Whipped Yukon 7 GS | V  
Gold Potatoes

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.

# WINE

## WHITE

Danzante Pinot Grigio <i>Italy</i>	10
Whitehaven Sauvignon Blanc, <i>Marlborough, NZ</i>	12
Mer Soleil “Silver” Chardonnay, <i>Monterey, CA</i>	12
Santa Margherita Pinot Grigio, <i>Alto Adige IT</i>	14
Schloss Voldrads Riesling, <i>Rheingau, GER</i>	15
Sonoma Cutrer Chardonnay, <i>Russian River Ranch</i>	15
Frog’s Leap Sauvignon Blanc, <i>Napa Valley</i>	16
Frank Family Chardonnay, <i>Napa Valley</i>	20
Rombauer Chardonnay, <i>Carneros, Napa Valley</i>	25

## ROSE

Le Paradou Cotes de Provence Rose	15
Flowers Rose of Pinot Noir, <i>Sonoma Coast</i>	18

## SPARKLING

Charles Lafite Brut Prestige	10
Syltbar Prosecco, <i>Italy</i>	12

## RED

Alta Vista Estate Malbec, <i>Mendoza ARG</i>	12
Head High (by Three Sticks) Pinot Noir, <i>Sonoma</i>	15
Markham Vineyards Merlot, <i>Napa Valley</i>	15
Daou Cabernet Sauvignon, <i>Paso Robles</i>	15
Harvey & Harriet Cabernet Blend, <i>Paso Robles</i>	20
Unshackled by Prisoner Zinfandell, <i>Sonoma</i>	15
Tenuta di Nozzole Chianti Classico Riserva, <i>Chianti</i>	15
Belle Glos ‘Las Alturas’ Pinot Noir, <i>Santa Lucia</i>	20
Grgich Hills Cabernet Sauvignon, <i>Napa Valley</i>	30
Cantine Povero ‘Priore’ Barolo, <i>Piedmont, Italy</i>	30
Caymus Cabernet Sauvignon, <i>Napa Valley</i>	40

# BEERS

## DRAFT BEERS

- Rotating Seasonal (ask your server)
- Ankrolab “Turtle Season” IPA
- Michelob Ultra
- Miller Lite
- Stella Artois
- Yuengling

# COCKTAILS

## SIGNATURE

### The Sun-Kissed Martini

Using American owned Spring 44 Vodka for it’s clean-as-water flavor, this martini stays bright as the sun with the addition of St. Germain, Grapefruit Juice, and Mango Puree.

### New York Sour

Featuring Quail West’s proprietary barrel Bourbon, this powerful cocktail is lightened up with lemon, lime, and egg white

### Brazilian Sangria

A twist on an island classic mixing Malibu Tropical Rum along with Red Wine, pineapple, and orange juices.

### QW Paloma

21 Seeds Grapefruit-Hibiscus Tequila, fresh lime, topped with Fresca for a unique and invigorating take on this classic!

### Meringue Al Limon

Rich & luscious meets bright and lemony with this play on a famous Midway Cocktail designed with a flavor reminiscent of your favorite lemon meringue pie, just in liquid form!

### Ginger Blossom Martini

Tanqueray #10 gin, St. Germain elderflower, Domain de Canton ginger, grapefruit & pineapple

### Mango Mint Smash

Tito’s vodka, fresh lemon, agave nectar, mango puree, muddled fresh mint, soda

### Quailrita

Casamigos Blanco Tequila, fresh lime, agave nectar, splash of Grand Marnier, salted or unsalted

# SEEDLIP

## NON-ALCOHOLIC COCKTAILS

### Seedlip Watermelon Basil “Martini” 8

Uses Seedlip Garden Plant & Herb infused non-alcoholic spirits

### Seedlip Moj Faux 8

Uses Seedlip Spiced & Citrus non-alcoholic spirits

### Seedlip Blueberry Mule 8

Uses Seedlip Spiced non-alcoholic spirits

### Seedlip Mixers 8

Pair Seedlip Garden, Spice, or Groove with your favorite bar mixer like Tonic, Coke, Ginger beer and more!

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