



STARTERS

**CHICKEN & LEMONGRASS
POTSTICKERS 14**
seaweed salad, sesame-soy dipping sauce

POW POW SHRIMP 18 GS
crispy shrimp tossed in sweet,
creamy, and spicy Pow-Pow sauce

FAJITA QUESADILLA GS | V
Chicken 16 | Cheese 12 | Shrimp 18
charred peppers & onions, pepper jack,
cheddar, guacamole, housemade salsa roja

**CRISPY BRUSSELS
SPROUTS 12 GS | V**
caramelized apples, bacon,
candied walnuts, maple mustard

CHICKEN WINGS 16
buffalo, BBQ, Alabama, or Naked
veggie sticks, buttermilk blue cheese

FRIED CALAMARI 17
garlic, lemon, banana peppers,
spicy red sauce, lemon-garlic aioli

**TODAY’S SEASONAL
SOUP 6 CUP | 8 BOWL**

**GARDEN GREENS
SALAD 8 GS | V ✨**
greens, farm vegetables,
homemade dressings

CLASSIC 7 | 9 GS
BEEF CHILI
sour ream, cheddar,
green onion, tortilla chips

SOUP & SALADS

WEDGE 12 GS | V
SALAD
crisp iceberg, cherry tomato,
smoked bacon, red onion,
crumbled blue cheese, house
made blue cheese dressing
**Add a Grilled Half Pound Burger
Patty to Your Wedge +8**

ROASTED 15 GS | V ✨
BEEF SALAD
arugula, goat cheese,
candied walnuts, roasted
shallot-sherry vinaigrette

FRENCH ONION SOUP 9
caramelized onions, sherried broth,
toasted baguette, gratin
CLASSIC CAESAR 8 | 12 GS
hearts of romaine, ciabatta croutons,
reggiano, garlicky dressing

**CUSTOM CRAFTED
SALAD 10 | 14 V | GS**
Chicken Breast 6 OZ. +8
Today’s Fish* 6 OZ. +MP
Hanger Steak* 6 OZ. +16
Marinated Grilled Tofu* +6
King Ora Salmon* 6 OZ. +14
Shrimp 6 OZ. +10
Florida Grouper 6 OZ. +24 ✨

HANDHELDS

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

THE CLASSIC 14 GS
BURGER*
classic burger, butter lettuce, ripe
tomato, red onion, pickle, butter
toasted brioche bun

WAGYU SMASH 16 GS
BURGER*
twin Jimmy P’s burger patties, double
American cheese, caramelized onions,
pickles, tomato, shredded lettuce,
Awesome sauce

CHICKEN 16 GS
SANDWICH
herb marinated & grilled or
Buttermilk Fried, butter lettuce,
tomato, red onion, grainy
mustard aioli

THE COUNTRY 13 GS
CLUB SANDWICH
house roasted turkey breast,
apple wood smoked bacon, butter
lettuce, herb mayo, local tomato,
toasted wheatberry bread

CYPRESS PRIME RIB DIP 18
shaved prime rib, caramelized onions, melted
Swiss, horseradish sauce, rosemary-red wine jus
**BZ INSPIRED CHOPPED CHICKPEA
SALAD SANDWICH 13 GS | V**
garbanzo beans, preserved lemon, Italian parsley,
tomato, pickled onions, arugula, whole grain bread

HAND CRAFTED REUBEN 18 GS
SANDWICH
shaved house cooked corned beef,
melted Swiss, kraut, homemade
1000 Island dressing, griddled marble rye

GREEK SALAD WRAP 16 GS ✨
marinated grilled chicken, hummus,
tomato-cucumber salad, shredded lettuce,
calamata olives, feta, tzatziki

FLORIDA GROUPE MY WAY* 24 GS
grilled, blackened, or fried, brioche bun, butter
lettuce, tomato, red onion, tartar sauce

TACOS GS
pico de gallo, shredded lettuce,
cheddar cheese, house made salsa, guacamole
Steak* 18 Shrimp 18
Sweet Potato & Cauliflower 12 V ✨

HAND-TOSSED 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	Spinach, banana peppers, black olives, spicy chiles or Roma tomatoes 1.00 EA Mushrooms, onions, bell peppers or zucchini 1.50 EA	Pepperoni, sausage, meatballs, bacon or marinated chicken 2.00 EA

**TODAY’S MARKET FISH*
DELIVERED DAILY &
FILED IN-HOUSE MP GS ✨**
your choice of grilled, blackened,
or pan-seared with fresh seasonal
vegetable, Carolina Gold rice pilaf,
lemon vinaigrette

STEAK FRITES* 45 GS
8 oz. filet mignon, truffle fries,
arugula-tomato salad

ASIAN 12 | 16 GS
CHICKEN SALAD
Poached chicken, glass
noodles, cashews, oranges,
scallion, onions, snow peas,
Thai peanut dressing

PAR THREE 10 GS
albacore tuna salad, egg salad,
herb roasted chicken salad,
baby greens, fresh fruit

LOCAL FISH & CHIPS 20
hand fileted fish, beer battered to
order, seasoned fries, slaw, fresh
lemon, tartar sauce

SWFL GROUPE SALAD 28 GS ✨
blackened grouper filet, baby greens,
heirloom tomatoes, charred orange,
pickled onions, hearts of palm, fresh
mango, crispy tortillas, citrus-honey
vinaigrette

BLUE ZONE INSPIRED 12 GS | V ✨
**CREATE YOUR OWN
PROTEIN BOWL**
quinoa, baby kale, turmeric roasted cauliflower,
cherry tomatoes, sweet potatoes, garbanzo beans
with your choice of:
Grilled Chicken +8 | Ora King Salmon +14
Seared Tofu +6 | Hanger Steak +16
Grilled Shrimp +10 | Florida Grouper +24

SIDES

HAND BATTERED ONION RINGS 7 V

TODAY’S VEGETABLES 7 GS | V

CRISPY BRUSSELS SPROUTS 7 GS | V
caramelized apples, bacon, candied walnuts, maple mustard

FRIES seasoned, truffle, sweet potato 7 GS | V

CAROLINA GOLD RICE PILAF 7 GS | V

GRILLED ASPARAGUS 7 GS | V

COLE SLAW 4 GS | V

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.

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!

*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.