

happy Thanksgiving



STARTERS

CINEMA POPCORN COCONUT SHRIMP	16
<i>coconut shrimp, spiced popped corn, pina colada dipping sauce</i>	
FLORIBBEAN STYLE CRAB CAKES	20
<i>key lime remoulade sauce</i>	
FISH SPREAD	16
<i>fresh vegetable crudite and lavosh</i>	
 CAST IRON BAKED MAC & CHEESE	11
<i>corkscrew noodles, jalapeño-spiced gouda, herbs, bread crumbs</i>	
CHEESE & CHARCUTERIE BOARD	32
<i>chorizo, prosciutto, salami, herbed goat, gorgonzola, manchego, smoked gouda, marinated olives, cornichons, artisanal crackers, honey thyme apricot jam, marcona almonds, fresh strawberries</i>	
TUNA TAR-TACO*	24
<i>sushi grade tuna, wonton, pineapple, house made guacamole, wasabi crema, toasted black sesame seeds</i>	
FIRE CRACKER BRUSSELS	14
<i>crisp brussels leaves, citrus "fire cracker" sauce, fried garlic-chili pepper, peanuts, cilantro</i>	
 TRUFFLE ASIAGO FOCACCIA BREAD	13
<i>cast iron baked and served with chefs daily butter selection</i>	

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER	6/10
<i>middle necks clams and country bread</i>	
PUMPKIN BISQUE	5/8
ULTIMATE WEDGE BLT	9
<i>iceberg, applewood smoked bacon, red onion, tomato, grilled corn, gorgonzola, balsamic reduction, buttermilk-bleu cheese dressing</i>	
CAESAR	6
<i>chopped romaine, parmesan, croutons, caesar dressing</i>	
TEAK HOUSE	8
<i>mixed market greens, mandarin oranges, strawberries, grape tomatoes, cucumbers, croutons, roasted sesame, pineapple ginger dressing</i>	

Our service team members work on a Commission Based Pay Model. We now charge a 20% service charge to all restaurant sales. Our new commission based compensation model for our team is designed to ensure they continue to be very well compensated for their hard work, cost of living, and inflation we currently face.

With this commission model in place, there is no expectation of a gratuity in addition to the 20% service charge. If you feel an additional gratuity is warranted, please know your generosity in recognizing exceptional service is very much appreciated, and 100% will be retained by your server and/or bartender.

ENTREES

TURKEY DINNER	36
<i>sauterne marinated turkey, French bread stuffing with sage and carmelized onion, green bean casserole, bourbon pecan sweet potatoes, fresh mashed potatoes with herbed gravy, tangy cranberry sauce</i>	
KIDS TURKEY DINNER	18
<i>turkey, mashed potatoes and green beans</i>	
CAVATELLI	25
<i>crispy smoked bacon, roasted tomato sauce, shallots & garlic, parmesan</i>	
LAMB	39
<i>parmesan herb crusted rack of lamb, purple potato batonettes, baby zucchini, blueberry veal reduction</i>	
SHORT RIB	34
<i>whipped potatoes, garlic broccolini, beef au jus</i>	
 SCALLOPS*	37
<i>u-10 brown butter seared scallops, wild forest mushroom risotto , toasted hazelnut fennel petite salad, bourbon vanilla bean buerre blanc</i>	
SESAME CRUSTED SALMON*	34
<i>shiitake pineapple fried rice, buttery bok choy, orange szechuan sauce</i>	
TUSCAN CHICKEN	28
<i>airline chicken breast stuffed with lemon herb goat cheese & prosciutto, toasted polenta cake, pimento bacon cream sauce, arugula, blistered cherry tomatoes, champagne lemon vinaigrette</i>	
GROUPER*	42
<i>cornmeal crusted grouper, creamy smoked gouda grits ,crispy pancetta herit coverts, creole blue crab pan sauce</i>	
NEW YORK STRIP STEAK FRITES*- 14oz	46
<i>cast iron seared prime new york strip steak frites, truffled pomme frites, saffron aioli</i>	

SIDES

WHIPPED POTATOES	4
CREAMY HERB & PARMESAN RISOTTO	4
BABY ZUCCHINI	6
BROCCOLINI	6
GREEN BEANS	4

DESSERT

PUMPKIN PIE	12
<i>classic traditional slice of holiday pumpkin delight</i>	
APPLE STREUSEL TART	13
<i>warm spiced apples, cinnamon butter crumble, vanilla ice cream & caramel</i>	

\$20 Corkage Fee & \$25 Dessert Fee for any outside wine or baked goods.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. ** Section 3-603.11, FDA Food Code CONSUMER INFORMATION 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. + IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN Section 61C-4.010(8), Florida Administrative Code.



BEER

<u>BOTTLE/CAN</u>	<u>DRAFT</u>
Bud Light \$6	81 Bay Lightning Lager \$6
Michelob Ultra \$6	Cigar City "Fancy Papers" \$8
Miller Lite \$6	Green Bench Sunshine IPA \$7.5
Corona Extra \$7	3 Daughters Beach Blonde \$7.5
Angry Orchard \$7.5	Kona Big Wave \$7.5
Jai Alai IPA Can \$8.5	St. Pete Orange Wheat \$7.5
Heineken \$7.5	Landshark Island Lager \$6
Stella \$7	Yuengling \$6
Non Alcoholic Beer \$7	
Shipyard/Sea Dog Seasonal \$6.5	
White Claw - Mango/Black Cherry \$7	
Highnoon - Watermelon/Peach \$8	

COCKTAILS

TEAK PUNCH \$14

Flor De Caña Rum, Sailor Jerry Spiced Rum,
RumHaven, Lemon & Pineapple Juice, Strawberry
Puree, Bitter Truth Falernum, Warres Ruby Heritage
Port, Tiki Bitters

24 CARROT \$13

Stoli Vodka, Mango Turmeric Syrup, Carrot & Lemon Juice, Mint, Angostura Bitters

DISA-PIER-ING ACT \$13

Monkey Shoulder Whisky, Banana Syrup, Jerry Thomas Bitters, Smoked Cinnamon Bitters

PIER OLD FASHIONED \$14

Old Forester 86 Bourbon, Chairman's Reserve
Rum, Rhum JM Island Spice Infused Sirop
Syrup, Orange Bitters, Angostura Bitters

SALT AIR SIPPER \$14

Herradura Silver, Lime & Yellow Bell Pepper
Juice, Passionfruit, Chinola, OF Sea Salt & Black
Pepper Tincture, Cucumber

GARDEN VARIETY \$13

Crop Cucumber Vodka, Hibiscus Simple Syrup,
Lemon & Beet Juice, Basil

TEA THYME \$13

Hendrick's Gin, Jasmine Tea Syrup,
Cucumber & Lemon Juice, Thyme

DAILY GRIND \$13

Brugal 1888 Rum, Siesta Key Coffee Rum,
Rhum JM Island Spice Infused Sirop Syrup,
Espresso

TROPICAL THUNDER \$13

Coconut Cartel Rum, Guava, Lemon Juice, Soda

PELICAN PALOMA \$13

Mijenta Blanco, Lime Juice, Nectar Agave,
Lime, Q Grapefruit Soda

BLACK MANHATTAN \$15

Woodinville Rye, Foro Amaro, Angostura Bitters

SPRITZ

BAYSIDE REFRESHER \$14

Absolut Citroen, Lemonade,
Cranberry, Sprite

GRAPEFRUIT SODA POP \$13

Ketel Botanicals Grapefruit Rose, Q
Grapefruit Soda

ST. PETE PEACH \$13

Ketel Botanicals Peach and Orange Blossom, Peach Puree, Club Soda, Lemon Juice

FLORIDA BREEZE \$13

Ice Pik Vodka, Aperol, Orange, Lime,
Strawberry Puree, Ginger, Club Soda

WINE

SPARKLING 6oz 9oz Btl

Charles de Fere Brut - France	11	37
Charles de Fere Rosé Sparkling - France	12	42
Francis Coppola Prosecco - Italy		40
GH Mumm Champagne Brut - France	20	89
JCB 21 Brut - Burgundy, France		61
Schramsberg Blanc de Blanc - California (Half Btl)		39
J Brut Rosé - California		97
Veuve Clicquot "Yellow Label" Brut - France		119
Piper Rosé - Champagne, France		126
Bollinger - Champagne, France		135
Dom Perignon - Champagne, France		495

WHITE 6oz 9oz Btl

Line 39 Pinot Grigio - California	11	14.5	
Santa Margherita Pinot Grigio - Italy	15	19.5	64
Sterling Sauvignon Blanc - California	11	14.5	37
Whitehaven Sauvignon Blanc - New Zealand	13	16.5	45
Groth Sauvignon Blanc - Napa, California			63
Pine Ridge Chenin Viognier	11	14.5	42
Seasonal Sancerre - France	19	25.5	72
Duckhorn Sauvignon Blanc - Napa Valley			65
The Beach Rosé by Whispering Angel - France	11	14.5	40
Belle Glos Rosé - California			52
Trimbach Riesling - Alsace, France			60
Bex Riesling - Germany	11	14.5	37
Hess Shirtail Chardonnay - California	11	14.5	
Sonoma Cutrer Chardonnay - California	15	19.5	52
Clos Pegase Chardonnay - California			49
Laroche Chardonnay - France	11	14.5	37
Jordan Chardonnay - California			94
Far Niente Chardonnay - Napa, California			125
Luca Bosio Moscato	11	14.5	37

RED 6oz 9oz Btl

Antinori Bruciato - Italy			68
Stags' Leap Petite Sirah - Napa Valley, California			84
Line 39 Merlot	11	14.5	37
Swanson Merlot - Napa Valley, California			63
Penfold's Max Shiraz - Australia	14	18	53
BV Tapestry - Napa Valley, California			102
Hess 19 Block - Napa Valley, California			74
Torres Altos Ibericos Crianza - Spain	12	16	44
Roco Gravel Road Pinot Noir	15	19.5	60
Campo Viejo Gran Reserva - Rioja, Spain			67
D66 Grenache - South France			81
Chateau Cap Ousteau - Bordeaux, France			71
Alexander Zinfandel - Alexander Valley, California			49
Frank Family Zinfandel - Napa Valley, California			89
Bodegas Norton Classic Malbec - Argentina	11	14.5	37
Terrazas Reservas Malbec - Mendoza, Argentina			45
Lytic Pinot Noir - California	13	16.5	48
Kenwood Six Ridge Pinot Noir - California			57
Cloudy Bay Pinot Noir - New Zealand			70
Bouchard Pere & Fils Pinot Noir - France			66
Willamette Valley Vineyards Estate Pinot Noir - Oregon			74
J Vineyards Russian River Pinot Noir - California			81
SeaGlass Pinot Noir - California	11	14.5	
Broadside Cabernet Sauvignon - California	11	14.5	
Prati by: Louis M. Cali Cabernet Sauvignon - California	13	16.5	45
J.Lohr Hilltop Cabernet Sauvignon - Paso Robles			59
Beringer Knights Valley Cab. Sauvignon - California	17	23	60
St. Francis Cabernet Sauvignon - Sonoma, California			53
Freemark Abbey Cabernet Sauvignon - California			135
Palermo Cabernet Sauvignon - California			125
Banfi Chianti Classico Reserva - Italy			60
Villa Antinori "Super Tuscan" - Italy	14	18	49

RESERVE LIST

	<i>Btl</i>
Ponzi Pinot Noir Reserve - Willamette Valley Oregon 2018	145
Shafer TD-9 Red Blend - Napa Valley 2021	150
Jordan Cabernet Sauvignon - Alexander Valley 2018	140
Stag's Leap Artemis Cabernet Sauvignon - Napa Valley 2020	175
Cakebread Cellars Cabernet Sauvignon - Napa Valley 2020	160
Caymus Vineyards Cabernet Sauvignon - Napa Valley 2021	185
Darioush Signature Cabernet Sauvignon - California	250
Silver Oak Cabernet Sauvignon - Napa Valley 2019	300
Alpha Omega Proprietary Red - Napa Valley 2019	290