

LUNCH

Starters

- Nachos** • Jalapeño, Olives, Scallions, Pico De Gallo, Avocado Crema, Queso Sauce, Cilantro
- Goat Cheese Fritters** • Romesco, Basil Oil, Jalapeño Champagne Gastrique
- Chicken Lollipops** • Cilantro & Sriracha Mayo, BBQ
- Grilled Shishito Peppers** • Lime, Sea Salt

- Maryland Crab Cakes** • Citrus Cabbage Slaw, Lemon Aioli
- Mezze Plate** • Roasted Garlic Hummus, Olives, Cucumber, Feta, Pita
- Buttermilk & Peppercorn Calamari** • Lemon Aioli
- Cocktail Shrimp** • Zesty Aioli, Cocktail

Soups & Salads

- Seafood Chowder** • Clams, White Fish, Potato
- Baby Iceberg Wedge** • Cherry Tomato, Avocado Crema, Croutons, Crispy Bacon, Point Reyes Bleu Cheese
- Brick Street Farms** • Organic Greens, Cucumber, Mandarins, Quinoa, Orange & Lemongrass Vinaigrette

- Roasted Tomato** • Parmesan, Basil
- Caprese Salad** • Burrata, Tomato, Balsamic Pickled Onions, Basil, Fresh Cracked Pepper
- Don CeSar Salad** • Baby Kale, Romaine, Croutons, Shaved Parmesan, House Caesar Dressing

Power Bowl

Organic Quinoa Blend, Turmeric Roasted Sweet Potato, Crispy Chick Peas, Black Beans, Grilled Cumin Broccolini, Baby Kale, Avocado Crema

Poke Bowl

House Marinated Tuna, Soy Vinaigrette, Cilantro, Toasted Sesame, Pickled Red Onions, Avocado, Crispy Rice Noodles

Add Ons

- Grilled Chicken**
- Grilled Steak**
- Grilled Shrimp**
- Roasted Pork**

Flat Breads

- Canadian Bacon & Pineapple
- Pepperoni
- Mushroom & Four-Cheese
- Margherita

Handhelds

SERVED WITH A SIDE OF FRIES OR A SIDE SALAD

- House Burger** • Two 4oz Patties, Romaine, American, Zesty Aioli, Potato Roll
- Turkey BLT** • Turkey, Bacon, Seven-Grain Bread, Plump Tomato, Tender Bibb, Avocado Crema
- Fish Tacos** • Cilantro & Lime Mahi-Mahi, Corn Tortillas, Curtido, Pico de Gallo, Queso Fresco

- Lobster Roll** • Sweet Hawaiian Roll, Celery, Chives, Mayo
- Buttermilk Fried Chicken Sandwich** • Cabbage, Fennel & Apple Slaw, Mayo, Pickle
- Cubano** • Roast Pork, Sweet Ham, Swiss, Dijonaise, Pickle
- Brisket Po' Boy** • Smoked Brisket, Golden BBQ, Pickled Cabbage

Entrées

- Steak & Frites** • 1855 Bistro Filet, Au Poivre
- Blackened Mahi-Mahi** • Smashed Fingerlings, Broccolini, Chimichurri
- Fish & Chips** • Beer Battered Cod, Grilled Lemons

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from consuming raw oysters, and should eat oysters fully cooked. IF YOU'RE UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

Chef De Cuisine: Ricky Rice



Sous Chef: Amber Brownlee

SIGNATURE COCKTAILS

Mediterranean Mule

Fig Vodka, Limoncello, Thyme Simple Syrup
Ginger Beer

Gulf Coast Mule

Banyan Reserve Vodka, Hibiscus Juice
Ginger Beer, Lime

Aviation

St. George Botanivore Gin, Maraschino Liqueur
Crème de Violette, Simple Syrup, Luxardo Cherry, Lemon

Bourbon and the Beach

Bulleit Bourbon, Lemon Juice, Grapefruit Juice
Simple Syrup, Cinnamon Rum

Blackberry Smash

Ketel One Botanical Peach Blossom Vodka, Blackberries
Simple Syrup, Lemon, Lime

Sandiarita

Partida Blanco Tequila, Watermelon, Jalapeño
Agave, Curacao, Lime Juice

Old Blue Eyes

Old St. Pete Rum, Lemon Juice, Simple Syrup
Blue Curacao, Lime Juice

Long Key Iced Tea

Old St. Pete Rum, St. George Botanivore Gin, Cognac,
Amaretto, Orgeat, Orange Juice, Lemon Juice, Mint Sprig

BUBBLES

BY THE GLASS

Champagne of the Quarter, Piper Heidsieck, FR NV
Prosecco, Maschio, Treviso, IT NV
Lucien Albrecht, Rosé, Alsace, France NV
Caposaldo Moscato, Pavia, IT NV

BY THE BOTTLE

Champagne, Taittinger "La Française" FR NV
Prosecco, Sultbar Friuli, IT NV
Champagne, Moët & Chandon, Brut, Épernay, FR NV
Champagne, Veuve Clicquot, Brut, Reims, FR NV
Champagne, Taittinger "Brut Rosé" FR NV

WHITE WINE

BY THE GLASS

Chardonnay, Chalk Hill, Sonoma Coast, CA
Riesling, Lucien Albrecht, Alsace, FR
Sauvignon Blanc, Loveblock, Marlborough, NZ
Rosé, D'Orsay, Cote de Provence, FR
Pinot Gris, Acrobat, OR
Pinto Grigio, San Angelo, Tuscany, IT

BY THE BOTTLE

Rosé, D'Orsay, Cote de Provence, FR
Riesling, Lucien Albrecht, Alsace, FR
Pinto Grigio, San Angelo, Tuscany, IT
Pinot Gris, Acrobat, OR
Sauvignon Blanc, Loveblock, Marlborough, NZ
Sauvignon Blanc, Cakebread, Napa Valley, CA
Chardonnay, Chalk Hill, Sonoma Coast, CA
Chardonnay, Sonoma Cutrer, Russian River Ranches, CA
Albariño, Klinker Brick, Lodi, CA

RED WINE

BY THE GLASS

Pinot Noir, Cherry Pie, Three Vineyards, Sonoma, CA
Pinot Noir, Four Graces, Willamette Valley, OR
Cabernet Sauvignon, Banshee, Paso Robles, CA
Cabernet Franc, Laroque, Cite de Carcassone, FR
Red Blend, Niner, Paso Robles, CA

BY THE BOTTLE

Pinot Noir, Cherry Pie, Three Vineyards, Sonoma, CA
Pinot Noir, David Bruce, Sonoma Coast, CA
Pinot Noir, Four Graces, Willamette Valley, OR
Cabernet Sauvignon, Banshee, Paso Robles, CA
Malbec, Trivento, Mendoza, ARG
Cabernet Franc, Laroque, Cite de Carcassone, FR

DINNER

Raw Bar

GF East Coast Oyster • Mignonette, Cocktail, Horseradish	½ DZ	1 DZ
GF West Coast Oyster • Mignonette, Cocktail, Horseradish	½ DZ	1 DZ
GF Cocktail Shrimp • Zesty Aioli, Cocktail	½ DZ	1 DZ
GF Stone Crab Claws • Zesty Aioli, Cocktail	½ LB	1 LB

Starters

GF Nachos • Jalapeño, Olives, Scallions, Pico De Gallo, Avocado Crema, Queso Sauce, Cilantro	Mezze Plate • Roasted Garlic Hummus, Olives, Cucumber Batons, Feta, Pita
Maryland Crab Cakes • Citrus Cabbage Slaw, Lemon Aioli	Buttermilk & Peppercorn Calamari • Lemon Aioli
GF Chicken Lollipops • Cilantro & Sriracha Mayo, BBQ	Goat Cheese Fritters • Romesco, Jalapeño Champagne Gastrique, Basil Oil
GF Grilled Shishito Peppers • Lime, Sea Salt	

Soups & Salads

Seafood Chowder • Clams, White Fish, Potato	Don CeSar Salad • Baby Kale, Romaine, Croutons, Shaved Parmesan, House Caesar Dressing
GF Roasted Tomato Soup • Parmesan, Basil	GF Caprese Salad • Burrata, Tomato, Balsamic Pickled Onions, Basil, Fresh Cracked Pepper
Baby Iceberg Wedge • Cherry Tomato, Avocado Crema, Croutons, Crispy Bacon, Point Reyes Bleu Cheese	GF Roasted Golden Beet Salad • Citrus, Chevre, Watercress, Balsamic Vinaigrette
GF Brick Street Farms • Organic Greens, Cucumber, Mandarins, Quinoa, Orange & Lemongrass Vinaigrette	

Add Ons

- GF Grilled Chicken**
- GF Grilled Steak**
- GF Grilled Shrimp**
- GF Roasted Pork**

Flatbreads

- Canadian Bacon & Pineapple
- Pepperoni
- Mushroom & Four-Cheese
- Margherita

Handhelds

- House Burger** • Two 4oz Patties, Romaine, American, Zesty Aioli, Potato Roll
- Brisket Po' Boy** • Smoked Brisket, Golden BBQ, Pickled Cabbage
- Cubano** • Roast Pork, Sweet Ham, Swiss, Dijonaise, Pickle
- Lobster Roll** • Sweet Hawaiian Roll, Celery, Chives, Mayo

Entrees

- Steak & Frites** • 1855 Bistro Filet, Au Poivre
- GF Blackened Mahi-Mahi** • Smashed Fingerlings, Broccolini, Chimichurri
- Fish & Chips** • Beer Battered Cod, Grilled Lemons
- Grilled Lamb Chops** • Mojo, Sweet Potato Puree, Maple Glazed Brussel Sprouts, Nueske's Bacon

GF Butcher's Block

- 12 OZ Grilled Kurobuta Frenched Pork Chop**
- 12 OZ Grilled 1855 New York Strip**
- 12 OZ Grilled 1855 Bistro Filet**
- 12 OZ Grilled Joyce Farms Chicken Breasts**
- 6 OZ Pan Seared Red Grouper**
- 6 OZ Pan Seared Gulf Snapper**
- 6 OZ Pan Seared Mahi-Mahi**

Choice of Accompaniments

- GF Loaded Tater Tots** • Queso Sauce, Nueske's Bacon, Fresh Herbs, Buttermilk Ranch
- GF Roasted Broccolini** • Cumin, Garlic
- GF Grilled Asparagus** • Olive & Lemon Tapenade
- Truffle Mac & Cheese** • Mozzarella & Provolone Blend, Buttered Bread Crumbs
- GF Smashed Fingerling Potatoes** • Fresh Herbs, Garlic, Olive Oil, Korean Chili
- Glazed Brussel Sprouts** • Maple Glaze, Nueske's Bacon
- GF Roasted Cremini Ragu** • Marsala Wine, Plum Tomato

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Ginger Beer

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Ginger Beer, Lime

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Crème de Violette, Simple Syrup, Luxardo Cherry, Lemon

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Bulleit Bourbon, Lemon Juice, Grapefruit Juice

Simple Syrup, Cinnamon Rum

Blackberry Smash

Ketel One Botanical Peach Blossom Vodka, Blackberries

Simple Syrup, Lemon, Lime

Sandiarita

Partida Blanco Tequila, Watermelon, Jalapeño

Agave, Curacao, Lime Juice

Old Blue Eyes

Old St. Pete Rum, Lemon Juice, Simple Syrup

Blue Curacao, Lime Juice

Long Key Iced Tea

Old St. Pete Rum, St. George Botanivore Gin, Cognac,

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Prosecco, Maschio, Treviso, IT NV

Lucien Albrecht, Rosé, Alsace, France NV

Caposaldo Moscato, Pavia, IT NV

BUBBLES

BY THE BOTTLE

Champagne, Taittinger "La Française" FR NV

Prosecco, Sultbar Friuli, IT NV

Champagne, Moët & Chandon, Brut, Épernay, FR NV

Champagne, Veuve Clicquot, Brut, Reims, FR NV

Champagne, Taittinger "Brut Rosé" FR NV

WHITE WINE

BY THE GLASS

Chardonnay, Chalk Hill, Sonoma Coast, CA

Riesling, Lucien Albrecht, Alsace, FR

Sauvignon Blanc, Loveblock, Marlborough, NZ

Rosé, D'Orsay, Cote de Provence, FR

Pinot Gris, Acrobat, OR

Pinto Grigio, San Angelo, Tuscany, IT

BY THE BOTTLE

Rosé, D'Orsay, Cote de Provence, FR

Riesling, Lucien Albrecht, Alsace, FR

Pinto Grigio, San Angelo, Tuscany, IT

Pinot Gris, Acrobat, OR

Sauvignon Blanc, Loveblock, Marlborough, NZ

Sauvignon Blanc, White Haven, Marlborough, NZ

Sauvignon Blanc, Cakebread, Napa Valley, CA

Chardonnay, Chalk Hill, Sonoma Coast, CA

Chardonnay, Sonoma Cutrer, Russian River Ranches, CA

Albariño, Klinker Brick, Lodi, CA

RED WINE

BY THE GLASS

Pinot Noir, Cherry Pie, Three Vineyards, Sonoma, CA

Pinot Noir, Four Graces, Willamette Valley, OR

Cabernet Sauvignon, Banshee, Paso Robles, CA

Cabernet Franc, Laroque, Cite de Carcassone, FR

Red Blend, Niner, Paso Robles, CA

BY THE BOTTLE

Pinot Noir, Cherry Pie, Three Vineyards, Sonoma, CA

Pinot Noir, David Bruce, Sonoma Coast, CA

Pinot Noir, Four Graces, Willamette Valley, OR

Cabernet Sauvignon, Banshee, Paso Robles, CA

Malbec, Trivento, Mendoza, ARG

Cabernet Franc, Laroque, Cite de Carcassone, FR

Red Blend, Niner, Paso Robles, CA