

## STARTERS

### ***Mucho Nachos* 10.95**

Crisp Corn Tortillas, Texas-Fire Chile, Pulled Pork, Queso Jack & Cheddar Cheese, Lettuce, Tomato, Jalapenos, Sour Cream and Guacamole

### ***Boneless Wings* 9.50**

Fried Golden-Brown and Tossed in Homemade Buffalo Sauce on Asian Teriyaki. Served with Bleu Cheese and Celery.

### ***Mussels Italiano* 10.75**

Prince Edward Island Mussels Sauteed with Mushrooms, Spinach, Garlic, Shallots and White Wine. Your Choice of Red or White Sauce

### ***Quesadillas***

**Chicken 9.75 Steak 10.75**

Oak-Grilled in a Flour Tortilla, Jack and Cheddar Cheese, Pico de Gallo, Sour Cream, Jalapenos and Guacamole

### ***Coconut Shrimp* 10.75**

Crisp, Coconut Battered Shrimp Served with Thai Chili Dipping Sauce

### ***Sesame Ahi Tuna***

**Half 9.50 Full 15.50**

Fresh Sesame-Encrusted Yellow Fin Tuna, Served with Asian Tafaki Sauce, Wasabi and Pickled Ginger

### ***Smoked Salmon* 9.50**

Smoked Salmon Topped with Whole Grain Mustard Dill Sauce and Served with Toasted Ciabata Toast Points

### ***Calamari* 10.50**

Gulf Squid and Thinly-Sliced Onion Straws, Crispy-Fried and Served with Parmesan Cheese and Pomodoro Sauce

### ***Mudiga***

**Chicken 9.75 Steak 10.50**

Chicken or Steak Medallions Tossed in Bread Crumbs, Virgin Olive Oil, Parmesan Cheese, Fresh Garlic, Oak-Grilled and Topped with Fontana Cheese and Bearnaise Sauce

### ***Pot Stickers* 10.75**

Pork Dumplings Steamed with Sweet and Spicy Sauce and Ponzu for Dipping

### ***Oysters* MKT**

**Dozen – MKT ½ Dozen – MKT**

Fresh Gulf Oysters Shucked to Order with Cocktail Sauce and Horseradish

***Peel and Eat Shrimp*    *MKT***

Served Hot or Cold with Olive Oil, Oregano and Old Bay Seasoning

***Firecracker Shrimp*    *9.50***

Crisp Shrimp Piled High and Tossed in a Spicy Sauce then Topped with Scallions and a Sriracha Drizzle

***Tableside Guacamole*    *12.50***

Two Hass Avocados, Personally Prepared for you with Tomato, Cilantro, Garlic, Spanish Onions, Jalapeno, Freshly-Squeezed Lime Juice and Ground Cumin all Muddled in a Traditional Molcajete. Served with Tortilla Chips

**FLATBREADS**

***Margherita*    *9.50***

Buffalo Mozzarella, Tomato, Basil and Fontina Cheese

***Black Chicken Fajita*    *10.95***

Blackened Boneless Chicken Breast, Black Beans, Cheddar Jack Cheese, Onion, Peppers, Pica de Gallo with a Avocado Creme drizzle.

***Mediterranean*    *11.75***

Prosciutto, Goat Cheese, Kalamata Olives, Roasted Shallots and Peppers, Topped with Arugula, Tossed in a Vinaigrette with Shaved Parmesan Cheese

***Sicilian*    *10.75***

Italian Sausage, Pepperoni, Mushrooms, Extra-Virgin Olive Oil, Fresh Basil, Provolone and Parmesan Cheeses

***Grilled Steak Flatbread*    *11.50***

Thinly Sliced Steak, Portobello mushrooms, Bleu Cheese Crumbles, Roasted Onions and Peppers, and Fresh Spinach Tossed in Olive Oil then Topped with a Balsamic Reduction.

**SOUPS**

**Cup 4.25    Bowl 5.25**

***She-Crab***

New England-Style, Rich and Creamy with Alaskan Snow Crab and Sherry

***Texas Chili***

Homemade Beef Chili with Roasted Red Peppers, Onions and Red Beans all Topped with Jack & Cheddar Cheeses

***New Orleans Gumbo***

Tomato-Based with Shrimp, Scallops, Fish, Veggies, Okra and Rice

***Cuban Black Beans***

Served over Yellow Rice with Pico de Gallo

## Entrée Salads

### ***Big Blue Steak Salad 13.95***

Oak-Grilled Steak, Field Greens, Bleu Cheese Crumbles, Croutons, Tomato, Roasted Peppers, Onions and Portobello mushrooms topped with Crisp Onion Straws and Red Wine Vinaigrette

### ***Greek Peasant 13.95***

A Mound of Homemade Potato Salad Surrounded by Crisp Lettuce, Tomato, Kalamata Olives, Pepperoncini, Red Onions, Feta Cheese, Cucumber and Beets. All Drizzled with our Signature Greek Vinaigrette with a Pesto Flatbread and Topped with Grilled Chicken

### ***Cajun Seafood Cobb 13.95***

Cajun Shrimp, Hard-Boiled Egg, Apple-wood-Smoked Bacon, Tomatoes, Red Onions, Bleu Cheese, Avocado and Garlic Ciabatta Croutons in Red Wine Vinaigrette

### ***House 6.95***

Field Greens Tossed with Pimentos, Artichoke Hearts, Red Onions, Parmesan Cheese and Red-Wine Vinaigrette

**Add**

Chicken 5.95 Fish 6.95 Shrimp 5.95

### ***Caesar 6.95***

The Traditional Serving of Romaine Lettuce with Homemade Garlic Croutons, Caesar Dressing and Parmesan Cheese

**Add**

Chicken 5.95 Fish 6.95 Shrimp 5.95

### ***Soy-Glazed Tuna Chop Chop 13.95***

Seared-Rare Ahi Tuna, Grilled Baby Corn, Snow Peas, Water Chestnuts, Mushrooms and Carrots. All Prepared with Soy-Ginger Vinaigrette and Topped with Crisp Wonton Chips

### ***Southwestern Fried Salad 12.95***

Crisp Tortilla Chips, Fresh Lettuce, Pico de Gallo, Jack and Cheddar Cheese, Black Bean Corn Relish, Fried or Grilled Chicken, Avocado, Ranch Dressing, Sour Cream and Guacamole

## SANDWICHES

*All Sandwiches are served with a Pickle and Your Choice of Coleslaw, French Fries, Black Beans & Rice or Potato Salad*

***Substitute House or Caesar Salad for 1.95 Add a Salad for 2.99***

### ***Grouper Sandwich MKT***

Fresh Florida Grouper, Cajun Fried or Grilled with Lettuce, Tomato and Remoulade

### ***Po-Boy 10.95***

Shrimp, Oysters or Both, Fried on a French Roll with Jack Cheese, Lettuce, Tomato and Coleslaw

### ***Fish Tacos 10.50***

Fresh Fish, Lettuce, Pico De Gallo, Remoulade, Jack and Cheddar Cheese in Two Soft Flour Tortillas

### ***Pulled Pork Sandwich 9.95***

Homemade Pulled Pork, coleslaw and BBQ Sauce

### ***Pulled Pork Tacos 9.95***

Lettuce, Pico De Gallo, Remoulade, Jack & Cheddar Cheese in Two Soft Flour Tortillas Topped with our Homemade Pulled Pork

### ***Ozona Reuben 9.95***

Corned Beef and Pastrami Piled High with Jack and Cheddar Cheese, Sauerkraut and Remoulade. Served on Pumpnickel Rye

### ***Philly Cheese Steak 10.95***

Thin-Shaved Prime Rib with Sauteed Onions and Peppers Smothered in Jack Cheese and Served with Au Jus.

### ***Chicken Club 10.25***

Oak-Grilled, Boneless Chicken Breast, Topped with Jack Cheese, Lettuce, Tomato, Mushrooms, Mayo and Apple-wood Bacon

### ***Yacht Club 9.95***

Thinly Sliced Ham, Turkey, Apple-wood Bacon, Jack and Cheddar Cheese, Piled High on Texas Toast with Lettuce, Tomato and Mayo.

## **PASTAS**

*All Pastas are Topped with Parmesan Cheese and Garlic Bread*

### ***Seafood Pescatore 16.50***

Sauteed Shrimp, Scallops, Mussels, Clams, Grouper and Mushrooms in a Tomato-Garlic Sauce over Linguini

### ***Grilled Chicken Princess 15.25***

Oak-Grilled Boneless Chicken Breast, Sauteed Mushrooms, Peas in a Creamy Tomato Sauce with Penne Pasta

### ***Shrimp Scampi 15.95***

Sauteed Tiger Shrimp, Sauteed Spinach, Mushrooms, White Wine, Lemon, Butter-Garlic Sauce over Linguini

# CHEF SPECIALS OFF THE OAK GRILL

*All Entrees served with Veggie of the day and Your Choice of Side*

## ***Snow Crab and Shrimp Combo 17.95***

Grilled, Fried or Blackened Shrimp, Served with Steamed Cluster of Snow Crabs

## ***Seabass Ponzu MKT***

Oak-Grilled Seabass Topped with Fresh Cut Leaks and Citrus Ponzu Sauce

## ***Bimini-Stuffed Grouper MKT***

Fresh Florida Grouper Stuffed with Shrimp, Scallops, Crab Meat and Mushrooms in a Delightful Lemon and White Wine Mushroom Sauce

## ***Shrimp Dinner 18.95***

Plump Tiger Shrimp, Served Grilled, Blackened or Fried

## ***Cedar-Plank Salmon 20.95***

Fresh Filet of Salmon Smoked a top a Cedar Plank for the Unique Flavor

## ***Grouper Dinner MKT***

Our Freshly Cut Gulf Grouper, Served Fried, Blackened or Italian Grilled

## ***Prime Rib***

**12oz 20.95 8oz 14.95**

Slow-Roasted Prime Rib, Served with Homemade Au Jus  
(Served After 5 pm)

## ***Baby Back Ribs***

**Half Rack 11.95 Full Rack 18.95**

House-Smoked and Oak-grilled with our Homemade BBQ Sauce

## ***14oz Ribeye 24.95***

Seasoned and Grilled to Perfection

## ***Filet***

**6oz cut 19.95 9oz cut 24.95**

Center-Cut Filet Mignon Seasoned with our Famous Spice Rub and Oak-Grilled

## ***Chicken and Rib Combo 17.95***

An Oak-Grilled Boneless Breast, Paired with a Delicious Half-Rack of Baby Back Ribs

## ***Chicken Portobello 16.95***

Boneless Chicken Breast, Seasoned and Grilled, Topped with Sauteed Spinach, Fontana Cheese and Portobello Mushrooms with a Lemon Wine Sauce

## BURGERS

*All Burgers are Served with a Pickle and Your Choice of Coleslaw, French Fries, Black Beans & Rice or Potato Salad*

*Substitute House or Caesar Salad for 1.95 + Add a Salad for 2.95*

### ***Home Port Burger 8.95***

Oak-Grilled, Freshly Ground Chuck on a Soft Bun with Mayo, Mustard, Lettuce, Tomato, Pickle, Onion and Cheddar Cheese

### ***BBQ Hog Heaven Burger 9.95***

Oak-Grilled, Freshly Ground Chuck, Pulled Pork, Smoked Apple-wood Bacon, Jalapenos and BBQ Sauce

### ***1# Burger 13.95***

Two 8oz, Freshly Ground Chuck Patties, Cheddar and Jack Cheese, Smoked Bacon, Lettuce, Tomato, Mustard and Mayo

### ***Blue Burger 9.95***

Oak-Grilled Chuck, Topped with Toasted Bleu Cheese, Onion Straws, Lettuce and Tomato, Drizzled with Spicy Sauce

## DESSERTS

### ***Lava Cake 4.90***

Chocolate Bundt Cake filled with Warm Chocolate Ganache, Garnished with Fresh Raspberries

### ***Key Lime Pie 5.95***

Fresh Key-lime Juice, Sweet Condensed Cream, Baked in a Buttery Graham Cracker Crust and Topped with Whipped Cream

### ***Apple Walnut Upside Down Pie 6.90***

Granny Smith Apples, Piled High with Walnuts, Brown Sugar and Cinnamon in a Flakey Crust, Served Warm with Ice Cream

### ***Tiramisu 6.90***

Ladyfingers soaked in Espresso, Layers with Whipped Cream and Mascarpone Cheese

### ***Cheesecake 5.90***

We are offering Cheesecake of the Day! Served with Fresh Berries  
Please Ask Your Server

# KIDS

**FOR CHILDREN UNDER THE AGE OF 12**

Served With a Soft Drink & Ice Cream

***Your choice* 5.95**

Twin Burgers  
Shrimp  
Fish  
Pasta  
Chicken Fingers

## SIDES

French Fries  
Potato Salad  
Cole Slaw  
Garlic Mashed Potatoes  
Black Beans and Rice  
Pasta  
Veggie Of The Day

18% Gratuity Will Be Added For Parties of 8 or More

*Consuming raw or undercooked meats, poultry, seafood, oysters, shellfish or eggs may increase your risk of food-borne illnesses 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 raw oysters and you should only eat oysters fully-cooked*

# WINE

## Champagne / Sparkling

	<i>Gls</i>	<i>Btl</i>
Perrier Jouet "Grand Brut"		60
Codorniu Brut, Spain	(split)	7.50

## Whites

Estancia Chardonnay, California	8.25	32
Cupcake Chardonnay, Central Coast California	8.75	34
Benziger Carneros Chardonnay, Sonoma, Calif.	9.50	38
Silverado Chardonnay, California	10.50	40
Columbia Crest Riesling, Washington	7.00	28
Cavit Pino Grigio, Italy	7.25	28
Pighin Pinot Grigio, Italy	8.50	34
Acrobat Pinot Gris, Willamette Valley, Oregon	9.00	26
Firestone Sauvignon Blanc, California	8.00	32
Cupcake Moscato, Italy	8.75	34

## Reds

Santa Rita Cabernet Sauvignon Chile	7.25	28
Rodney Strong Cabernet Sauvignon, California	9.25	36
Dynamite Cabernet Sauvignon, Sonoma, California	9.50	38
J. Lohr "Seven Oaks" Cabernet Sauvignon, California	10.25	40
Hahn "Monterey" Merlot Monterey, California	9.25	36
10 Span Pinot Noir, Central Coast, California	7.00	27
Castle Rock Willamette Valley Pinot Noir, Oregon	8.25	32
Cline Vineyards Zinfandel, Sonoma, California	7.25	28
Andeluna Malbec, Mendoza, Argentina	9.50	38
Jacobs Creek Shiraz, Australia	7.00	27
Picket Fence Top Rail Red Blend, Sonoma	9.00	36

## Blush

Beringer White Zinfandel, California	7.25	27
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## Homemade Cuban Sangria

Cabernet or Chardonnay with Fresh Fruit, Brandy, Triple Sec, Sugar & Cinnamon  
6.75 glass 16.50 pitcher