



BLACK PRONG BAR & GRILL

STARTERS

SOUP DU JOUR 10

CHEFS DAILY SPECIAL CURATED FROM LOCAL INGREDIENTS

BREAD BOARD 6

HOUSE BAKED BREAD | EVOO | HERB BUTTER

COMPRESSED WATERMELON 12

PICKLED RED ONION | FETA | MICRO BASIL
LEMON THYME VINAIGRETTE

CLASSIC CAESAR 14

LOCAL ROMAINE | IN-HOUSE SOURDOUGH CROUTONS
SHAVED PARMESAN

COCONUT CURRY SCALLOPS 16

RED CURRY COCONUT BROTH | YUZU INFUSED LACE TUILE
LOCAL LEMON BALM

CRAB CAKE 14

TRI COLOR PEPPER REMOULADE | NASTURTIUM BLOSSOM
ORANGE SEGMENTS

SEASONAL HUMMUS WITH FRESH PITA 10

CHEFS DAILY SPECIAL CURATED FROM LOCAL
& SEASONAL INGREDIENTS

SMOKED MEATBALLS 14

SHORT RIB | PORK | MARINARA | CARAMELIZED PROVOLONE
PARMESAN & HERB CROSTINI | MICRO HERBS

FLATBREADS

CAPRESE 14

PESTO | FRESH MOZZARELLA | HEIRLOOM TOMATO
MICRO BASIL | BALSAMIC REDUCTION

RUSTICA 14

MOZZARELLA | PULLED PORK | ARUGULA
HEIRLOOM TOMATO CONFIT | PICKLED RED ONION

JALAPENO BACON SHRIMP 14

MOZZARELLA | CARAMELIZED ONION | HOUSE BBQ | CHIVE

HANDHELDS

FISH & CHIPS 18

TEMPURA BATTERED CATCH OF THE DAY | HOUSE TARTAR
SERVED WITH SEASONED POTATO WEDGES

CRISPY EGGPLANT BANH-MI 15

PICKLED VEGETABLES | ARUGULA | GOCHUJANG AIOLI
MICRO CILANTRO | SERVED WITH CILANTRO LIME SLAW

LOBSTER ROLL 20

CILANTRO LIME AIOLI | MICRO CILANTRO | HERB BUTTERED
BRIOCHE ROLL | SERVED WITH CAPE COD POTATO CHIPS

WAGYU CHEESEBURGER* 18

BRIOCHE BUN | JALAPENO BACON | PROVOLONE
ARUGULA | CARAMELIZED ONION | GARLIC & CHIVE AIOLI
IN HOUSE VEGETARIAN BURGER AVAILABLE
SERVED WITH HOUSE CUT FRIES

**ENJOY A MULTI-COURSE, OFF-MENU DINING AND
WINE PAIRING EXPERIENCE ON MONDAY NIGHTS**

ENTREES

OFF THE DOCK

GULF SHRIMP RISOTTO 26

MASCARPONE | PARMESAN TUILLE | CHIVE | LOCAL MICRO FLOWERS | AFFILLA CRESS

PAN SEARED SCALLOPS* 34

FRESH FETTUCCINE | HEIRLOOM TOMATO BROTH | BABY ZUCCHINI | ARUGULA PESTO

CARIBBEAN MAHI 32

COCONUT CILANTRO RICE | BROCCOLINI | HEIRLOOM TOMATO & CUCUMBER SALSA | LOCAL MICRO GREENS

NORTH ATLANTIC SALMON* 28

WASABI POTATO PUREE | GRILLED GOCHUJANG BOK CHOY | YUZU TERIYAKI | PICKLED RED ONION

LUMP CRAB CAKE 32

GARLIC & HERB POTATO MOUSSE | BABY ZUCCHINI | LOCAL HERBS

OFF THE FARM

PINEAPPLE JERKED CHICKEN 26

CARIBBEAN CONGRI | PINEAPPLE SALSA | PICKLED RED ONION | CILANTRO

PORK & MUSHROOM ROULADE 28

BUTTERNUT SQUASH PUREE | SUNDRIED TOMATO COULIS | FRESH HERBS | WHITE ONION GREMOLATA

SURF & TURF* 46

FILET MIGNON | GULF SHRIMP | GARLIC HERB POTATO PUREE | ASPARAGUS | LOCAL HERB CHIMICHURRI

BRAISED SHORT RIB 36

GARLIC HERB POTATO MOUSSE | BUTTER & HERB BRAISED HEIRLOOM CARROTS | CABERNET DEMI GLACE

GRILLED NY STRIP* 42

POTATO & GRUYERE GRATIN | WARM GARLIC CONFIT VICHYSOISE

VEGETARIAN SPECIAL 24

CHEFS DAILY SPECIAL CURATED FROM LOCAL INGREDIENTS

ACCOMPANIMENTS

BUTTERNUT SQUASH PUREE 7

BALSAMIC GRILLED ASPARAGUS 7

BUTTERED BROCCOLINI 7

GARLIC HERB POTATO PUREE 7

COCONUT & CILANTRO RICE 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% Gratuity will be automatically applied to tables of six or more.

DESSERT

VANILLA BEAN CRÈME BRULÉE 12
WHIPPED CREAM | SEASONAL BERRIES
VANILLA TUILLE | SEASONAL BERRY COULIS

KEY LIME BREAD PUDDING 10
KEY LIME ANGLAISE | COCONUT WHIPPED
CREAM | GRAHAM CRACKER CRUMBLE

NY CHEESECAKE 10
CHANTILLY CREAM | MACARON
SEASONAL BERRIES

CHOCOLATE HAZELNUT MOUSSE 10
MACARON | RASPBERRY | NUTELLA CRUMBLE

LEMON THYME BERRIES 9
LEMON THYME AGAVE | VANILLA TUILLE
RASPBERRY MOUSSE | LOCAL FLOWERS

AFTER DINNER DRINKS

MARTINIS

TIRAMISU 16
CANTERA BLANCO | CONTERA NEGRA
AMARETTO | ESPRESSO | CREAM
COCOA POWDER

KEY LIME PIE 14
VANILLA SMIRNOFF | SIMPLE SYRUP
LIME JUICE | COCONUT CREAM | LIQUOR 43

COCKTAILS

MIDNIGHT IN MANHATTAN 12
ANGELS ENVY | BITTERS | BLACK CHERRY
SWEET VERMOUTH

PINK PINEAPPLE 12
BACARDI SUPERIOR | COCONUT CREAM
PINEAPPLE JUICE | POMEGRANATE

WARM DELIGHTS

ESPRESSO 5
CAPPUCCINO 8

COFFEE | DECAF 4
WARM TEAS 3

CAKE CUTTING FEE 15

HAPPY HOUR

THURSDAY - MONDAY 4 - 5 PM

1/2 OFF WELLS

1/2 OFF DRAFT

1/2 OFF WINES

1/2 OFF BOTTLES

LITE BITES

COCONUT SHRIMP 8

PINEAPPLE SALSA | MICRO CILANTRO

VEGETABLE SPRING ROLLS 8

YUZU TERIYAKI & CHIVE

JERKED CHICKEN SATAY 8

LOCAL HERB CHIMICHURRI | MICRO CILANTRO

MINI CAPRESE FLATBREAD 8

FRESH MOZZARELLA | HEIRLOOM TOMATO | PESTO

MICRO BASIL | BALSAMIC REDUCTION

SPECIALTY DRINKS

COCKTAILS

PINK LEMONADE 8

BOURBON APPLE SMASH 7

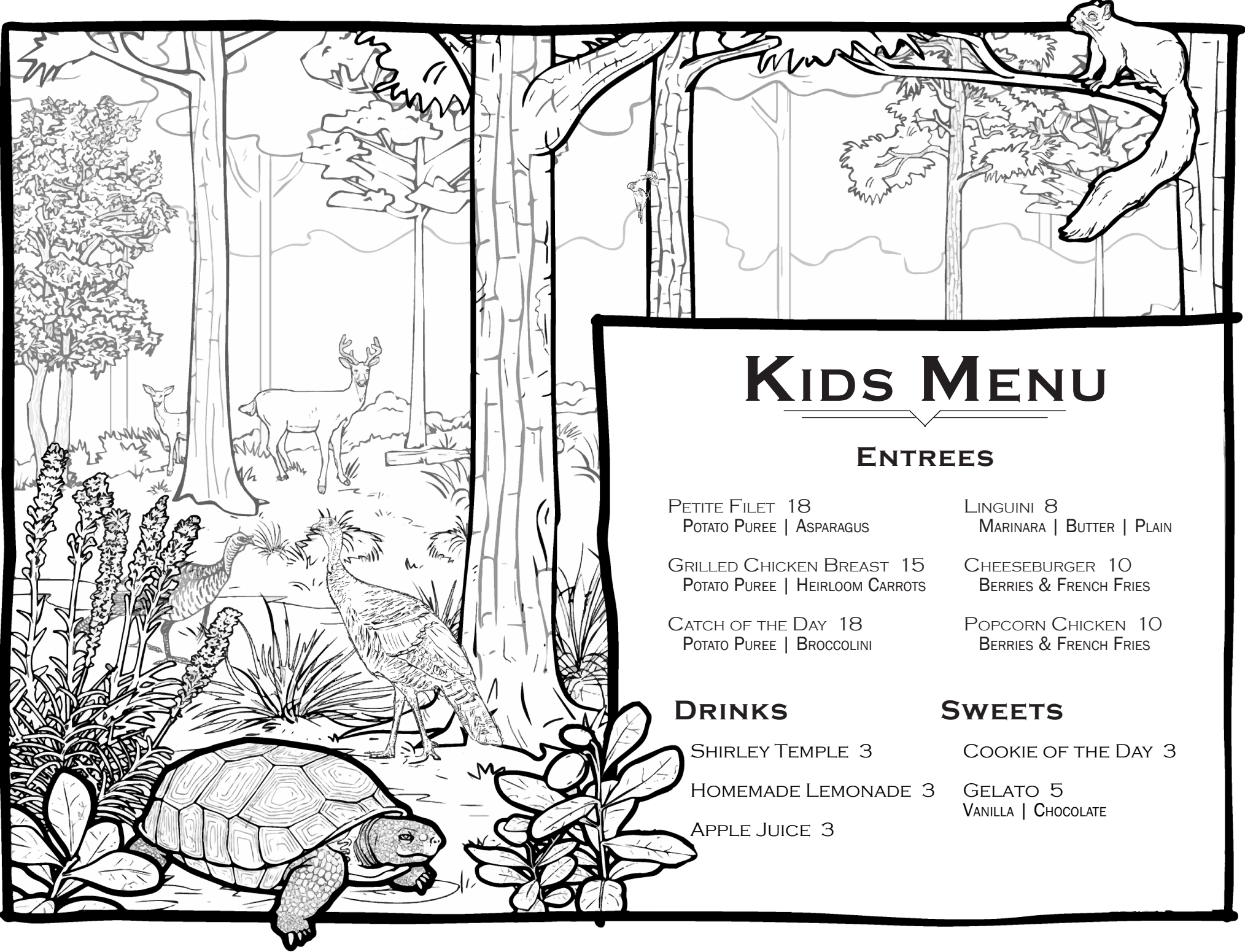
GULF SUNSET 6

MARTINIS

TIRAMISU 8

ZOE'S GARDEN 6

BOURBON CREAM 6



KIDS MENU

ENTREES

- | | |
|--|--|
| PETITE FILET 18
POTATO PUREE ASPARAGUS | LINGUINI 8
MARINARA BUTTER PLAIN |
| GRILLED CHICKEN BREAST 15
POTATO PUREE HEIRLOOM CARROTS | CHEESEBURGER 10
BERRIES & FRENCH FRIES |
| CATCH OF THE DAY 18
POTATO PUREE BROCCOLINI | POPCORN CHICKEN 10
BERRIES & FRENCH FRIES |

DRINKS

- SHIRLEY TEMPLE 3
- HOMEMADE LEMONADE 3
- APPLE JUICE 3

SWEETS

- COOKIE OF THE DAY 3
- GELATO 5
VANILLA | CHOCOLATE

SPECIALTY COCKTAILS

GULF SUNSET 12

KETEL ONE VODKA | LIME | ORANGE
CRANBERRY

BOURBON APPLE SMASH 14

WOODFORD RESERVE BOURBON
MAPLE SYRUP | APPLE

BERRY MOJITO 14

BACARDI SUPERIOR | RASPBERRY | BLUEBERRY
LIME | MINT | CLUB SODA

PINK PINEAPPLE 12

BACARDI SUPERIOR | COCONUT CREAM
PINEAPPLE JUICE | POMEGRANATE

LEMON THYME COOLER 16

BELVEDERE | LEMON THYME AGAVE
LEMON | CLUB SODA

MIDNIGHT IN MANHATTAN 12

ANGELS ENVY | ANGOSTURA BITTERS
SWEET VERMOUTH | BLACK CHERRY

OFF THE RESERVE 14

WOODFORD RESERVE | YUZU | LIME
CLUB SODA | GINGER SYRUP



THE MARTINI MENU

Hand Crafted to Lift the Spirits

CLASSIC 9

VODKA | DRY VERMOUTH
LEMON TWIST OR QUEEN OLIVES

ZOE'S GARDEN 11

GUNPOWDER GIN | ELDERFLOWER
DRY VERMOUTH | LIME

BOURBON CREAM 11

VANILLA ABSOLUT VODKA
IN-HOUSE BOURBON CREAM | KAHLUA

TIRAMISU 16

BELVEDERE | CANTERA CAFÉ | COLD BREW
CREAM | COCOA POWDER

KEY LIME PIE 14

VANILLA ABSOLUT | SIMPLE SYRUP
LIME JUICE | LIQUOR 43 | COCONUT CREAM

PINK BUTTERFLY 14

BUTTERFLY PEA FLOWER INFUSED TITOS VODKA
TRIPLE SEC | AGAVE | LEMON JUICE
SUGARED RIM

HAPPY HOUR 4 - 5 PM
THURSDAY- MONDAY

WINE LIST

BY THE GLASS | BOTTLE

WHITES

SAUVIGNON BLANC

HOOKS BAY - MARLBOROUGH, NZ 12 | 44
VIBRANT BOUQUET, TROPICAL FRUITS, KIWI, RUBY RED GRAPEFRUIT

PINOT GRIGIO

CORTENOVA - NORTHERN ITALY 11 | 40
LIGHT TO MEDIUM BODY, PEAR, APPLE, LIGHT MINERALITY

CHARDONNAY

SEAL ROCK - NAPA VALLEY 10 | 35
FULL BODIED, TROPICAL, APPLE, BUTTERSCOTCH, CREAMY BODY

RIESLING

FRITZ DE KATZ - MOSEL, GERMANY 10 | 40
RED APPLE SWEETNESS WITH LIME TWIST FINISH

REDS

RED BLEND

TROUBLEMAKER - CALIFORNIA 10 | 32
FRUIT FORWARD, MED BODY, HINT OF SMOKE AND VIOLETS

MALBEC

EL GANADOR - MENDOZA, ARGENTINA 35
INKY COLOR, MED BODY, SHOWS DARK FRUITS & SPICY FINISH

PINOT NOIR

SCARLET OF PARIS - FRANCE 11 | 40
SILKY SMOOTH WITH NOTES OF RASPBERRY, CHERRY AND PLUM

CABERNET SAUVIGNON

FENWICK SPRINGS - NAPA VALLEY 11 | 40
RIPE BLACKBERRY, DARK PLUM, CHERRY, OAK, HINT OF MINT

AUSTIN HOPE - PASO ROBLES 89
BLACK CURRANT, CHERRY, SUBTLE SMOKE & DRIED SPICE

DESSERT WINES

PORT

20 YEAR TAYLOR FLADGATE - PORTUGAL 14 | 65
MELLOW, SHOWING COMPLEX NOSE, SPICE, JAM, NUTS AND OAK

PROSECCO

ANTONICO - ITALY 10 | 35
FRESH APPLE, PEACH WITH NOTES OF CITRUS

BOTTLED WATER

PELIGRINO 10
AGUA PANNA 10

**\$20 CORKAGE FEE FOR WINES
BROUGHT FROM HOME**

BEER

DOMESTIC

BUD LIGHT 5

COORS LIGHT 5

MICHELOB ULTRA 5

MILLER LITE 5

YUENGLING TRADITIONAL LAGER 6

BLUE MOON WHEAT ALE 7

IMPORTED

CORONA LIGHT 5

CORONA EXTRA 5

GUINNESS STOUT 7

STELLA ARTOIS 7

HEINEKEN ZERO 5

CIDER

ANGRY ORCHARD HARD CIDER 6

LOCAL CRAFT

ENCASED MP

DRAFT MP

