



STARTERS

NEW ENGLAND CLAM CHOWDER 6/10
served with country bread

SEASONAL SOUP 5/8

CONCH BEIGNETS 12
cilantro-lime aioli, cinnamon dusted

FRIED OYSTERS 17
lemon, chipotle-citrus remoulade, slaw

CINEMA POPCORN COCONUT SHRIMP 16
popped corn, shredded coconut, pina colada dipping sauce

FEATURED SHUCKED OYSTER (6EA)* 12
saltines, mini tabasco, lemons, classic cocktail sauce

"U-PEEL EM" 14
cocktail shrimp, classic cocktail sauce

FISH SPREAD 14
teak spiced fish, plantain chips, crackers, pickled peppers, cashews

PELICAN'S PAD 10
nest of fried onions, pickled egg, turmeric mayo

CAST IRON BAKED MAC & CHEESE 11
corkscrew noodles, gouda, herbs, bread crumbs


 **BOILED PEANUTS HUMMUS** 9
edamame, pita, crackers, spices, evoo

CHEESE & CHARCUTERIE BOARD 22
chorizo, prosciutto, sopressata, smoked gouda, mozzarella, boiled peanut spread, bacon jam, peppered walnuts, pickled peppers, strawberries, crackers, crostini

SANDWICHES

choice of french fries, sweet potato fries, chips, slaw

GRILLED CHICKEN CAESAR WRAP 12
grilled chicken, romaine lettuce, asiago cheese, caesar dressing, flour tortilla

 **VEGGIE WRAP** 10
mushrooms, roasted bell peppers, heart of palm, fennel & leeks, arugula, mustard balsamic, flour tortilla

 **BLACK BEAN BURGER** 12
avocado, pickled peppers, fried onions, greek chimichurri yogurt, toasted kaiser

TAMPA CUBAN 12
mojo pork, ham, salami, pickles, swiss, mustard, mayo, pressed cuban bread

CHICKEN ON CIABATTA 12
chimichurri chicken breast, chipotle mayo, romaine, tomato, melted gouda, ciabatta bread

OYSTER PO' BOY 18
deep fried oysters, lettuce, tomato, spicy remoulade, hoagie

YOUR WAY GROUPER SANDWICH* 19
blackened-grilled-fried, lettuce, tomato, onion, tartar sauce, toasted kaiser

OPEN FACED STEAK SANDWICH* 20
mustard vinegar strip steak, pickled red onion, baby arugula, roasted peppers, herbed goat cheese, pressed cuban

PETERBURGER* 14
10 oz burger, bibb lettuce, sliced tomato, red onion, mayo, brioche bun


SALADS

Add Protein: Chicken (6) Salmon* (10) Shrimp (8) Crab Cake (14)
Scallops* (15) Grouper* (15) Mahi* (10) Lobster (18) NY Strip* (10)

ULTIMATE WEDGE BLT 6/12
iceberg, applewood smoked bacon, red onion, tomato, grilled corn, buttermilk-bleu cheese dressing, balsamic reduction

SUNCOAST BABY SPINACH 7/14
balsamic apples, cranberries, gorgonzola, toasted cashews, honey citrus vinaigrette

CAESAR 5/10
chopped romaine, parmesan, croutons, caesar dressing

 **TEAK HOUSE SALAD** 6.5/13
mixed market greens, mandarin oranges, grape tomatoes, jicama, cucumbers, edamame, croutons, roasted sesame pineapple dressing

FLORIDIAN RIVIERA 7/14
buttered bib lettuce, red onion, hearts of palm, boiled peanuts, preserved green beans, mixed olives, pickled egg, fingerling potatoes, red wine vinaigrette



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LITE FARE

SWEET BBQ CHICKEN FLATBREAD	15
<i>roasted peppers, fennel, leeks, mozzarella, chimichurri</i>	
 VEGETARIAN FLATBREAD	13
<i>peanut spread, spiced honey, roasted mushrooms, queso fresco</i>	
CHEESIEST FLATBREAD	10
<i>cheddar, asiago, mozzarella</i>	
TUNA TARTARE*	18
<i>ahi tuna, cashews, tostones, guacamole, creme fraiche, radish</i>	
FRIED CALAMARI	18
<i>pickled peppers, arugula, sauce romesco</i>	
FISH TACOS	16
<i>citrus spiced mahi, flour tortilla, green tomato pico de gallo, slaw, queso fresco, saffron rice</i>	
STRIP LETTUCE WRAP*	16
<i>chimichurri steak, butter lettuce, roasted peppers, pickled onion, chipotle mayo</i>	
CRAB CAKE	17
<i>potato crusted lump crab, "big easy" style corn, seaweed tuile, celery salad</i>	
SPANISH CHORIZO & WHITE BEAN SKILLET	21
<i>garlic & peppers, spanish sausage, cannellini beans, fennel, leeks, romesco, pita</i>	

ENTREES

FISH N' CHIPS	20
<i>florida lager battered mahi, green peas, tampa bay spiced fries, slaw, malt vinegar aioli</i>	
SURF & TURF BURGER*	26
<i>house blend burger, maine lobster, citrus fennel slaw, turmeric aioli, brioche kaiser</i>	
SHORT RIB	18
<i>ginger guava BBQ sauce, roasted cauliflower mash, garlic kale</i>	
PERSONAL PAELLA	26
<i>clams, shrimp, scallops, spanish chorizo, saffron rice, green peas, sofrito</i>	
GNOCCHI	14
<i>wild mushrooms, cauliflower cream, peppered walnuts, green peas</i>	
CAVATELLI	16
<i>crispy pancetta, roasted tomato crème, avocado</i>	
THE SUMMER RENTAL SAMPLER PLATTER	30
<i>popcorn coconut shrimp, mahi bites, fried oysters, conch beignets, tobacco onion rings, slaw, cocktail, tartar, lemon</i>	

SIDES

ASPARAGUS 8	MARKET VEGETABLES 6	MAC & CHEESE 4
GREEN BEANS 4	ROASTED FINGERLING POTATOES 5	SAFFRON RICE 4
SUCCOTASH 4	ROASTED CAULIFLOWER MASH 4	FRENCH FRIES 4
MUSHROOMS 6	CREAMY HERB & PARMESAN RISOTTO 4	SWEET POTATO FRIES 4
SLAW 3	YUKON CREAM CHEESE & CHIVE WHIPPED POTATOES 4	CHIPS 3



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choice of french fries, sweet potato fries, chips, slaw

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avocado, pickled peppers, fried onions, greek chimichurri yogurt, toated kaiser

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10 oz burger, bibb lettuce, sliced tomato, red onion, mayo, brioche bun

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SLAW 3

ASPARAGUS 8

GREEN BEANS 4

SUCCOTASH 4

MARKET VEGETABLES 6

ROASTED CAULIFLOWER MASH 4

CREAMY HERB & PARMESAN RISOTTO 4

YUKON CHEESE & CHIVE WHIPPED POTATOES 4

ROASTED FINGERLING POTATOES 5

MAC & CHEESE 4

BAKED POTATO 5

SAFFRON RICE 4

FRENCH FRIES 4

SWEET POTATO FRIES 4



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pickled peppers, arugula, sauce romesco

SPANISH CHORIZO & WHITE BEAN SKILLET 21

garlic & peppers, spanish sausage, cannellini beans, fennel, leeks, romesco, pita

PASTAS

served with country bread

CAVATELLI 16

crispy pancetta, roasted tomato crème, avocado

RAVIOLI 24

pillows of lobster, sun dried tomato a la vodka, wilted spinach

GNOCCHI 14

wild mushrooms, cauliflower cream, peppered walnuts, green peas

LINGUINE 19

shrimp, scallops, littleneck clams, scampi sauce, herbs, cherry tomatoes

CORKSCREW 26

maine lobster, baked gouda cream, herbs, bread crumbs

ENTREES

THE SUMMER RENTAL SAMPLER PLATTER 30

popcorn coconut shrimp, mahi bites, fried oysters, conch beignets, tobacco onion rings, slaw, cocktail, tartar, lemon

PERSONAL PAELLA 26

clams, shrimp, scallops, spanish chorizo, saffron rice, green peas, sofrito

FISH N' CHIPS 20

florida lager battered mahi, green peas, tampa bay spiced fries, slaw, malt vinegar aioli

SURF & TURF BURGER* 26

house blend burger, maine lobster, citrus fennel slaw, turmeric aioli, brioche kaiser

SHORT RIB 18

ginger guava BBQ sauce, roasted cauliflower mash, garlic kale

NY STRIP 32

12oz, salted baked potato, market veggies, whole roasted garlic

FLORIDA YARD BIRD 21

olivor heritage farm half roasted chicken, jezebel sauce, roasted asparagus, cheese & chive whipped potato

SCALLOPS* 24

teak spiced seared scallops, bacon jam, succotash of edamame, corn, pimientos, red onion

SCOTTISH SALMON* 21

mustard-balsamic glaze, roasted asparagus, fingerling potatoes, peanut cream sauce

GROUPE* 30

pan roasted grouper, citrus herb risotto, snapped green beans, mandarin citrus sauce

"LAID BACK" LOBSTER BAKE 32

whole maine lobster, andouille, shucked corn, potatoes, herb garlic butter



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COCKTAILS

TEAK PUNCH \$13

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 \$10

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

DISAP-PIER-ING ACT \$13

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

PIER OLD FASHIONED \$13

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

SALT AIR SIPPER \$12

Herradura Silver, Lime & Yellow Bell Pepper Juice, Passionfruit, Chinola, OF Sea Salt & Black Pepper Tincture, Cucumber
-Try the Smokey Salt Air Sipper with SE Busca Mezcal-

GARDEN VARIETY \$10

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

TEA THYME \$11

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

DAILY GRIND \$12

Bounty Dark Rum, Siesta Key Coffee Rum, Rhum JM Island Spice Infused Sirop Syrup, Espresso

STRAUB PARK SWIZZLE \$10

Ford's Gin, Guava Nectar, Lemon Juice, Mint Leaves, Peychud Bitters

ROSEMARY MANHATTAN \$13

Blk Barrel Jameson, Foro Sweet Vermouth, Foro Amaro, Angostura Bitters, Rosemary

PELICAN PALOMA \$12

Corazón Añejo, Lime Juice, Nectar Agave, QGrapefruit Soda, Lime

SPRITZ

ELIT SPRITZ \$13

Stoli Elite, Passionfruit Puree, Lemon Juice, Club Soda, Orange

GRAPEFRUIT SODA POP \$11

Ketel Botanicals Grapefruit Rose, QGrapefruit Soda, Simple Syrup

ST. PETE PEACH \$11

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

FLAMINGO SPRITZ \$10

Prairie Vodka, Giffard Rhubarb, Lemon Juice, Galliano L' Aperitivo, Strawberry Puree, Club Soda, Cucumber

BEER

DRAFT

81 Bay Lightning Lager \$6
Rock Brothers 311 Amber \$7
St Pete Orange Wheat \$7.5
Green Bench Sunshine IPA \$7.5
3 Daughters Beach Blonde \$7
Motorworks Pulp Friction \$7.5
Landshark Island Lager \$5
Yuengling \$5

BOTTLE/CAN

Bud Light \$5.5
Corona Extra/Light \$6.5
Angry Orchard \$6.5
Jai Alai IPA Can \$6.75
Heineken \$6.5
Miller Lite \$5.5
Peroni \$6.5
St. Paulie Girl (NA) \$5.5
Kronenburg Blanc Can \$5.5
White Claw - Mango/Black Cherry \$6.5
Highnoon - Watermelon/Peach \$6



WINE

WHITE

	<u>6oz</u> <u>9oz</u> <u>BTL</u>
Line 39 Pinot Grigio - <i>California</i>	8 10.5 32
Lange Pinot Gris - <i>Oregon</i>	42
Chateau St. Jean Sauvignon Blanc - <i>Sonoma, California</i>	32
Blank Stare Sauvignon Blanc - <i>California</i>	64
Whitehaven Sauv Blanc - <i>New Zealand</i>	10.5 14.5 40
Groth Sauvignon Blanc - <i>Napa, California</i>	59
Jacques Dumont Sauvignon Blanc - <i>Sancerre, France</i>	17 23 63
Pine Ridge Chenin-Viognier - <i>California</i>	9 12.5 36
Ramon Bilbao Albarino - <i>Spain</i>	43
Stemmari Still Rosé - <i>Italy</i>	8 10.5 32
Trimbach Riesling - <i>Alsace, France</i>	43
Carl Reh Riesling - <i>Mosel, Germany</i>	8 10.5 32
Hess Shirtail Chardonnay - <i>Monterey, California</i>	10 12.5 36
Sonoma Cutrer Chardonnay - <i>Sonoma, California</i>	14 18.5 52
Clos Pegase Chardonnay - <i>California</i>	46
Domaine Laroche Bourg Chardonnay - <i>Burgundy, France</i>	16 22.5 63
Jordan Chardonnay - <i>Alexander Valley, California</i>	82
Far Niente Chardonnay - <i>Napa, California</i>	115

SPARKLING

Zonin Prosecco - <i>Italy</i>	8 32
Charles de Fere Rosé Sparkling - <i>Burgundy, France</i>	9 40
GH Mumm Champagne Brut - <i>France</i>	18 89
JCB 21 Brut - <i>Burgundy, France</i>	44
Schramsberg Blanc de Blanc - <i>California</i>	76
J Brut Rosé - <i>California</i>	81
Vueve Clicquot "Yellow Label" Brut - <i>Champagne, France</i>	99
Piper Rosé - <i>Champagne, France</i>	110
Bollinger - <i>Champagne, France</i>	125
Dom Perignon 2006 - <i>Champagne, France</i>	345

RED

	<u>6oz</u> <u>9oz</u> <u>BTL</u>
Il Bruciato - <i>Italy</i>	68
Stags' Leap Petite Shirah - <i>Napa Valley, California</i>	81
Line 39 Merlot - <i>California</i>	8 10.5 32
Swanson Merlot - <i>Napa Valley, California</i>	60
Penfold's Max Shiraz - <i>Australia</i>	13.5 18.5 48
BV Tapestry - <i>Napa Valley, California</i>	90
Hess 19 Block - <i>Napa Valley, California</i>	71
Campo Viejo Gran Reserva - <i>Rioja, Spain</i>	64
D66 Grenache - <i>South France</i>	78
Chateau Cap Ousteau - <i>Bordeaux, France</i>	68
Seghesio Angela Zinfandel - <i>Sonoma, California</i>	13 17 49
Frank Family Zinfandel - <i>Napa Valley, California</i>	80
Warres Ruby Heritage Port - <i>Portugal</i>	9 46
Bodegas Norton Classic Malbec - <i>Argentina</i>	8.5 11.5 32
Terrazas Reservas Malbec - <i>Mendoza, Argentina</i>	42
SeaGlass Pinot Noir - <i>California</i>	9 11.5 36
Lyric Pinot Noir - <i>Santa Barbara, California</i>	12 16 45
Kenwood Six Ridge Pinot Noir - <i>Russian River, California</i>	55
Bouchard Pere & Fils Pinot Noir - <i>France</i>	63
Willamette Valley Vineyards Estate Pinot Noir - <i>Oregon</i>	71
J Vineyards Russian River Pinot Noir - <i>California</i>	79
Buglioni Ruffino Valpolicella - <i>Italy</i>	12 16 45
Banfi Chianti Classico Reserva - <i>Italy</i>	57
Broadside Cabernet Sauvignon - <i>Paso Robles, California</i>	9 12.5 37
Louis Martini Cali Cabernet Sauvignon - <i>California</i>	12 16 42
St. Francis Cabernet Sauvignon - <i>Sonoma, California</i>	50
Raymond Reserve Cabernet Sauvignon - <i>California</i>	18 25 63
Palermo Cabernet Sauvignon - <i>California</i>	88
Freemark Abbey Cabernet Sauvignon - <i>Napa Valley, California</i>	105
Jordan Cabernet Sauvignon - <i>Alexander Valley, California</i>	125



KID'S MENU

CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, FRUIT, CHIPS, SLAW

LIL LIEUTENANT PLATTER 7

ONION RINGS & FRIED SHRIMP

GOLDEN CHICKEN TENDERS 6

LIL BURGER 7

GRILLED CHEESE 6

POPCORN COCONUT SHRIMP 8

CHEESY FLATBREAD 6

PB&J 4

CHEESY MAC & CHEESE 6

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KILLER KEY LIME PIE 10

Custard, Nellie & Joe's Key Lime Juice®, Perfect Graham Cracker Crust, Whipped Topping, Sliced Citrus

BANANA SPLIT BROWNIE SUNDAE 10

Warm Brownie, Grilled Banana, Whipped Cream, Hot Fudge, Caramel, "Chunky Monkey" Banana Walnut Fudge Ice Cream

“GERMAN CHOCOLATE WHOOPIE PIE” 10

Chocolate Cookie Sandwich, Orange Zest, Dulce De Leche, Sweet Coconut & Pecan Filling

GF REESE'S PEANUT BUTTER PIE 10

*REESE'S® Peanut Butter, REESE'S® Peanut Butter Cup Pieces, HERSHEY® Dark Chocolate Fudge,
HERSHEY® Caramel with a Gluten Free Crust*

PECAN PIE BREAD PUDDING 10

Brioche Bread, Florida Citrus Custard, Toasted Pecans, Bourbon Caramel Finish

PINEAPPLE “RIGHT SIDE UP” CAKE 10

Vanilla Skillet Cake, Caramelized Pineapple with Maraschino Cherries, Toasted Coconut Ice Cream

ICE CREAM 5

"Chunky Monkey" Banana Walnut Fudge

Sea Salted Caramel

Vanilla

Toasted Coconut

Strawberry

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