

STARTERS

Jumbo Lump Crab Cake <i>Citrus Butter, Gazpacho Jelly, Herb Oil</i>	13
Cumin Dusted Calamari <i>Watermelon Jalapeno Salsa, Key Lime Caper Aioli</i>	11
Yucca Bread   <i>Tamarind Orange Infused Oil, Island Spiced Sea Salt</i>	4
P.E.I. Mussels <i>Chardonnay Garlic Lemon Sauce, Oven Roasted Tomatoes Parmesan Reggiano</i>	13
Greek Flatbread  <i>Feta, Olives, Tomato, Tzatziki Cream</i>	12
Margherita Flatbread  <i>Tomato, Fresh Mozzarella, Basil, Aged Balsamic</i>	12
BLT Flatbread <i>Roasted Turkey, Pesto Aioli</i>	12
Grilled Summer Corn & Blue Crab Soup <i>Roasted Tomatillo, Ancho Pepper</i>	8
Soup of the Day <i>Server To Provide Daily Selection</i>	6



SALADS & SANDWICHES

5th Avenue "Grande" Salad  <i>Radicchio & Romaine Lettuce, Fried Goat Cheese, Cherry Tomato Radish, Lemon Thyme Vinaigrette</i>	6 / 11
Drunken Shrimp Salad  <i>Spiced Jicama, Agave Watermelon, Mint & Basil Greens Vanilla Tequila Vinaigrette</i>	14
Naples Waldorf Salad   <i>Granny Smith Apple, Celeriac, Golden Raisins, Candied Sweet Walnuts Endive, Crème Fraiche Dressing</i>	12
Mango BBQ Chicken Salad  <i>Garbanzo Beans, Grilled Corn, Toasted Sunflower Seeds, Manchego Cheese Cilantro, Peppercorn Ranch Dressing</i>	13
Florida Citrus Salad  <i>Poached Atlantic Salmon, Arugula Greens, Toasted Cashews, Citrus Segments Goat Cheese, Lemon Thyme Vinaigrette</i>	15
NG Big John Burger <i>10oz Black Angus Sirloin, Toasted Brioche Bun, LTOP, Parmesan Truffle Fries</i>	14
Hot Pressed Cuban Sandwich <i>Pulled Pork, Cured Ham, Pickled Red Onion, Jalapeno Jack Cheese Plantain Chips, Mojo Dipping Sauce</i>	13
Cheese Tostada and Grilled Corn Blue Crab Soup  <i>Locally Produced Flour Tortilla, Caramelized Onion, Swiss Cheese</i>	12

SALAD ENHANCEMENTS

Herb Marinated Chicken	4
Sautéed NY Strip Steak	5
Grilled Salmon or Shrimp	6

NG LEGEND



Vegetarian



Gluten Free



Locally
Produced
Ingredients

ENTREE SELECTIONS

Day Boat Scallops 22

*Pan Seared Day Boat Scallops, Oven Roasted Tomato
Chayote Squash, Grilled Eggplant Quinoa
Basil & Mint Herb Salad*



Mixed Seafood Fettuccine 18

*Gulf Shrimp, PEI Mussels, Scallops, Egg Fettuccine
Garlic Lemon Chardonnay Broth, Grilled Ciabatta*



Ashley Farms Chicken 20

*Warm Fingerling & Chorizo Hash, Sautéed Haricot Verts
Tomato Coulis*

Salt and Pepper Grilled NY Strip Steak 26

*Garlic Asparagus, Crispy White Cheddar Grit Cake
Ancho Demi Glace*



Cumin Seared Salmon 24

*Coconut Basmati Rice, Avocado Foam
Charred Grapefruit Sauce*



DUO SELECTIONS

Ocean 23

*Two Jumbo Lump Crab Cakes, Citrus Butter
Gazpacho Jelly, Herb Salad*

Land & Sea 27

*Grilled NY Strip Steak & Seared Day Boat Scallops
Crispy White Cheddar Grit Cake, Ancho Demi Glace*

Sea 25

*Cumin Rubbed Salmon & Day Boat Scallops
Coconut Basmati Rice, Avocado Foam
Chayote Squash, Charred Grapefruit Sauce*

SIDES

White Cheddar Grit Cake	4
Parmesan Truffle Fries	4
Summer Vegetables	4
Coconut Basmati Rice	5
Warm Fingerling & Chorizo Hash	5



**LEAVE YOUR FOOTPRINTS IN THE SAND
NOT ON THE ENVIRONMENT**

Sparkling or Still 5

**We Pride Ourselves In Using Organic, Sustainably Grown
Florida & Coastal Area Ingredients**