

BEGINNINGS

1912 SWEET CORNBREAD 13 GF, V
monterey jack, sweet corn, emily g's jam, maldon salted butter

ROASTED GARLIC HUMMUS 16 V
lemon evoo, smoked paprika, carrots & warm naan

BAKED BRIE 16 V, 
blackberry pear honey compote, marcona almonds, toasted focaccia

BAY SCALLOPS & ROCK SHRIMP 25
served blackened with kalamata olives, feta cheese,
sundried tomatoes, citrus butter sauce and toasted focaccia

SHE CRAB SOUP Cup 11 | Bowl 16
lemon oil, smoked trout caviar*, herb focaccia

1912 IMPERIAL OYSTERS** 34
creamy crab, bay scallop and local rock shrimp, granapadano, panko
crumbs baked over coastal oysters, served with mignonette

COASTAL OYSTERS ** 1/2 Dozen 25 | Dozen 50 GF, DF
mignonette, cocktail sauce, horseradish, lemons

AGUACHILE* 25 GF, DF, 
local rock shrimp, saku tuna *, avocado, pickled peppers and red onion,
cucumber, cilantro, watermelon radish, leche de tigre
served with tortilla chips

CHILLED SHRIMP 20 GF, DF
ten poached shrimp, lemons, cocktail sauce, horseradish aioli

MUSSELS DIABLO 24 
PEI mussels, sundried tomato butter sauce, sambuca,
house garlic chili crunch, toasted herb focaccia

FIREBREADS

CHARRED TOMATO & RICOTTA 18 V, 
fresh ricotta, mozzarella, marinated charred tomatoes,
finished with house chili crunch

SPECIALTY FIREBREAD 18
see what the chefs have "on deck"

BUTCHER BLOCK

SINGLE BLOCK 20 | BLOCK FOR TWO 28

domestic and imported charcuterie and cheeses, escabeche,
crackers, emily g's jams, grain mustard, marcona almonds, dried fruits
(GF Crackers Available on Request)

LOCAL PURVEYORS

CONGAREE AND PENN (C&P) | JACKSONVILLE, FL
EMILY G'S | DUNWOODY, GA
MAYPORT C&C | ATLANTIC BEACH, FL
SATURIWA TRADING CO | JACKSONVILLE, FL

ALLERGY KEY

GF - Gluten Free
VG - Vegan
V - Vegetarian
DF - Dairy Free
 Contains Nuts
 Spicy

LIGHTER FARE

BANH MI SALAD 22 GF
market greens, romaine, cucumber, bean sprouts, cilantro,
pickled daikon and carrots, mint, sweet peppers, marinated rock
shrimp, banh mi vinaigrette

1912 SALAD Half 8 | Full 14 VG, DF
market greens, red onions, sweet peppers, tomatoes,
pan de sal garlic croutons, calamansi vinaigrette

CAESAR SALAD Half 8 | Full 14
romaine, caesar dressing, charred tomatoes, crouton crumble
Add Protein
Chicken 9 | Chilled Shrimp 13 | Daily Catch 20 | Crabcake 18

FROM THE LAND & SEA

SEARED CRABCAKES | 45
two lump crabcakes, herb roasted peewee potatoes,
mandarin fennel slaw, charred lemon aioli

PAN SEARED CORNMEAL CRUSTED CATCH 42 | GF, DF, 
quinoa purple rice pilaf, romesco, market vegetables,
finished with chimichurri and charred lemon

MAYPORT DAY BOAT SWORDFISH 42 | GF, contains pork
cedar plank, herb roasted peewee potatoes, charred lemon
market vegetables, topped with citrus chorizo crumble

SCALLOPS AND GRITS 46 | GF, 
2026 Winner - St. Augustine F&W Harvest Awards - Best Shellfish
c&p jupiter rice grits, sundried tomatoes, bacon,
duck fat braised collards

AGAVE BRAISED SHORT RIB 49
garlic onion pomme puree, market vegetables

SEARED BEEF TENDERLOIN* 57 | GF
garlic onion pomme puree, market vegetables, cabernet demi
*enhance with imperial topping (not GF) for 16 *

ACHIOTE ROASTED CHICKEN 38 | GF, 
latin inspired homestyle bone in chicken, jasmine rice,
pan fried plantains, aji salsa verde and aji amarillo aioli

1912 POKE BOWL | DF
jasmine rice, wakame, pickled daikon, wasabi aioli, mango, edamame,
cucumber, crispy wonton, pickled ginger, sesame seeds

- choice of protein -
Poke Tuna* 38 | Seared Salmon 42 | Blackened Tofu 32

ENHANCEMENTS | 9

garlic onion pomme puree (GF) | roasted peewee potatoes (GF, VG)
c&p jupiter grits (GF) | roasted market vegetables (GF, VG)
quinoa purple rice pilaf (GF, VG)

extra crackers (regular or GF) 5 | extra focaccia (4 pieces) 5

Operations Charges: A taxable 18% Staff Service Charge is added to parties of 6 or more and distributed entirely to service staff performing the service. Additional gratuities are not expected but always appreciated. Applicable state tax will be added to your check.

**Consumer Information: There is a risk associated with consuming raw oysters, if you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness.

-Please inform your server of any food allergies you may have.

Split Plate Charge \$7