Starters

BAKED AVOCADO *11*
1/2 avocado • spicy mayo
crumbled bacon • gulf shrimp • tempura
sweet soy reduction • green onions

SMOKED YELLOWFIN TUNA DIP *11*
olive oil & sea salt pita chips
substitute vegetable sticks +1

UPTOWN CHICKEN *9*
panko-fried • sweet & spicy • asian slaw

SOUTHERN EDAMAME *6*
olive oil blistered • house seasoning

FRIED EGGPLANT *10*
sunday sauce • mozzarella • goat cheese

the Five

all entrées come with
HOUSE SALAD
mixed greens
red onions
grape tomatoes
feta cheese
creamy vinaigrette

CHEESEBURGER*
double patty
american cheese
bacon relish
french fries
15

RIBEYE*
12 oz. aged beef
sautéed vegetables
32

PANÉED CHICKEN
pan-sautéed
chicken breast
shallot caper cream
mashed potatoes
19

RED BEANS & RICE
conecuh sausage • kielbasa
garlic toast
17

GULF PLATTER*
fried shrimp • fish • oysters
french fries • johnny cakes
market price

Nightly Features

WEDNESDAY
CHICKEN RIGATONI
chipotle cream • parmesan
roasted corn • bread crumbs
garlic toast
21

THU • FRI • SAT
GULF CATCH*
fresh catch of the day
from Harbor Docks
featured preparation
market price

SUNDAY
FRIED CHICKEN
Ms. Anne Jones' recipe
bahamian mac n cheese
uptown sauce
14

Dessert

WHITE CHOCOLATE BREAD PUDDING *9*
crème anglaise • whipped cream
raspberry glaze • powdered sugar

FIVE donates a portion of sales to American Lunch, a 501(c)(3) non-profit that delivers hot meals to people in need. Your patronage helps make this possible.

Fish is sourced directly from our own wholesale seafood market Harbor Docks in Destin, Florida

*Made cooked to order or include raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness.

Signatures

STRAWBERRY LEMONADE vodka, house sour, muddled strawberries, sprite *9*
PROSÉ rosé, peach schnapps, elderflower, sparkling wine *10*
PINEAPPLE JALAPEÑO MARGARITA tequila, pineapple, triple sec, house sour *8*
BORDEAUX BOURBON bourbon, st. germain, bordeaux cherry juice, ginger ale *10*

THE Category 5 *12*

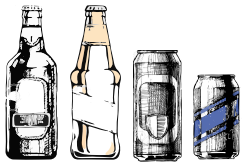
SERVED IN OUR SOUVENIR FIVE CUP

SILVER RUM
DARK RUM
LIME JUICE
CINNAMON

151 FLOATER
PASSIONFRUIT
PINEAPPLE
CAVA

Classics

OLD FASHIONED bourbon, demerara, angostura & orange bitters *10*
FRENCH 75 gin, lemon, sugar, sparkling wine *9*
SAZERAC rye whiskey, absinthe rinse, peychaud's bitters, sugar *9*
APEROL SPRITZ aperol, soda, sparkling wine *9*
APPLE MULE apple-infused vodka, lime, gosling's ginger beer *10*



bottled beer

BUD LIGHT *4*
MILLER LITE *4*
MICHELOB ULTRA *4.5*
YUENGLING *4.5*
STELLA ARTOIS *5*

craft beer

GOOD PEOPLE india pale ale *6*
THE REVIVAL german-style pilsner *6.5*
ABITA amber ale *6*
EVENING JOE coffee blonde ale *6*
TRANSMIGRATION OF SOULS double ipa *7*

white wine

AVA GRACE rosé *california* *9 · 36*
LA FIERA pinot grigio *italy* *10 · 40*
LOBSTER REEF sauv. blanc *new zealand* *10 · 40*
THE CRUSHER unoaked chard. *california* *9 · 36*
SEAN MINOR oaked chard. *california* *10 · 40*

red wine

LIGHT HORSE pinot noir *california* *10 · 40*
WHIPLASH malbec blend *california* *8 · 32*
TRAPICHE oak cask malbec *argentina* *9 · 36*
RHIANNON syrah blend *california* *9 · 36*
CANOE RIDGE cabernet *washington* *10 · 40*

MUST BE AT LEAST *21* TO DRINK