

## **STARTERS**

### **BAKED AVOCADO** 9

1/2 avocado • spicy mayo • crumbled bacon  
gulf shrimp • tempura • sweet soy • green onions

### **UPTOWN SHRIMP** 13

panko-fried • sweet & spicy sauce • asian slaw

### **CHICKEN LETTUCE WRAPS** 10

potatoes • peppers • wonton strips • bibb lettuce

### **SMOKED TUNA DIP & PIMENTO CHEESE** 13

olive oil & sea salt baked pita chips

### **SOUTHERN EDAMAME** 5

olive oil blistered • house seasoning

## **DESSERT**

### **WHITE CHOCOLATE BREAD PUDDING** 9

creme anglaise • whipped cream



gm dane henderson • km nick pugh

**AMERICAN**  
*Lunch*

FIVE donates 1% of all sales to American Lunch, a non-profit 501(c)(3) providing hot meals to people in need. Your patronage helps make this possible.

## **THE FIVE**

### **PANÉED CHICKEN** 18

pan-sautéed chicken breast  
tomato basil cream • cavatappi pasta

### **CHEESEBURGER\*** 14

double patty • american cheese  
bacon relish • french fries

BLACK BEAN AND GLUTEN FREE OPTION AVAILABLE

### **GULF COAST PLATTER\*** mp

blackened fish • fried shrimp  
crab cake • vegetables

### **BONE-IN PORK CHOP\*** 22

uptown sauce • bahamian mac n cheese

### **RIBEYE\*** 32

12 oz. aged USDA beef • french fries  
*surf and turf option available mp*

## **NIGHTLY FEATURES**

~wednesday~

### **ITALIAN SAUSAGE CAVATAPPI** 16

cavatappi pasta • crumbled sausage • spinach  
parmesan • red pepper flakes • garlic bread

~thursday • friday • saturday~

### **GULF COAST FISH\*** market price

fresh catch of the day  
featured preparation & sides

~sunday~

### **MS. ANNE'S FRIED CHICKEN** 14

bahamian mac n cheese

*all entrées come with*

**HOUSE  
SALAD**

mixed greens • almonds  
seasonal fruit • feta cheese  
creamy vinaigrette

**THE FARMER'S MARKET  
SALAD BOWL** 10

seasonal vegetables  
hard boiled egg  
creamy vinaigrette

*add:*

grilled chicken +6  
blackened shrimp +9  
sliced ribeye +14  
grilled gulf fish +mp



All fish comes directly from  
our own wholesale seafood market  
**Harbor Docks** in Destin, Florida



\*Made cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

## **SIGNATURE COCKTAILS**

PROSÉ rosé, st. germain, peach schnapps, champagne 9

FRENCH 75 gin, lemon, champagne 8

PINEAPPLE JALAPEÑO MARGARITA tequila, house sour, lime 9

BORDEAUX BOURBON bourbon, st. germain, bordeaux cherries 10

STRAWBERRY LEMONADE vodka, fresh starwberry, house sour 8

## **BOTTLED BEERS**

BUD LIGHT 4

MILLER LITE 4

MICHELOB ULTRA 4

YUENGLING 4

STELLA ARTOIS 5

## **DRAFT BEERS**

LAZY MAGNOLIA southern pecan 6

CREATURE COMFORTS tropicalia 6

THREE TAVERNS prince of pilsen 7

TERRAPIN golden ale 7

FEATURED DRAFT mp

## **RED WINES**

BOUTINOT JEAN PAUL red blend *france* 8 • 32

LUJURIA malbec *argentina* 8 • 32

ONTAÑON rioja *spain* 11 • 44

VOTRE SANTE pinot noir *cali* 9.5 • 38

EMERALD HARE cabernet *cali* 15 • 60

## **WHITE WINES**

BROADBENT vinho verde *portugal* 8 • 32

THE CROSSINGS sauv blanc *new zealand* 9 • 36

NOBLE VINES 152 pinot grigio *cali* 9.5 • 38

STOLLER FAMILY rosé *oregon* 10 • 40

LAGUNA RANCH chardonnay *cali* 12 • 48

*Saturday  
& Sunday*  
**JAZZ  
BRUNCH**  
*10am-3pm*

**WINE  
DOWN**  
WEDNESDAYS

**HAPPY  
H5UR**  
EVERYDAY 4PM-6PM  
1/2 OFF MENU DRINKS

THURSDAYS  
**LADIES  
NIGHT**  
DRINK SPECIALS