

## 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

### FRIED GREEN TOMATOES 10

panko • house-made pimento cheese

### SMOKED TUNA DIP 11

olive oil & sea salt baked pita chips  
substitute vegetable sticks for pita +1

### TAQUITOS 9

chicken • corn tortilla  
pepper jack • cheddar • Hey Baby sauce

## Dessert

### WHITE CHOCOLATE BREAD PUDDING 9

creme anglaise • whipped cream



general manager: **dane henderson**  
kitchen manager: **nick pugh**  
**five-bar.com** • @fiveathens

## The Five

### PANÉED CHICKEN 18

pan-sautéed chicken breast  
shallot caper cream • mashed potatoes

### GULF COAST PLATTER\* market price

blackened fish • fried shrimp  
fried oysters • vegetables

### CHEESEBURGER\* 14

double patty • american cheese  
bacon relish • french fries  
BLACK BEAN AND GLUTEN FREE OPTION AVAILABLE

### 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

## Dinner

all entrées come with

**HOUSE  
SALAD**

mixed greens • almonds  
seasonal fruit • goat 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

PROSE 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