

Starters

BAKED AVOCADO 10

1/2 avocado • spiced mayo • bacon • shrimp tempura • sweet soy reduction • green onions

SMOKED YELLOWFIN TUNA DIP 11

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

UPTOWN CHICKEN 8

panko-fried • sweet & spicy • asian slaw

SOUTHERN EDAMAME 5

olive oil blistered • house seasoning

FRIED GREEN TOMATOES 10

bacon • succotash • goat cheese

the Five

PANÉED CHICKEN

pan-sautéed chicken breast, shallot caper cream, mashed potatoes

19

CHEESEBURGER*

double patty, american cheese, bacon relish, french fries

15

GULF PLATTER

grilled fish, fried shrimp, fried oysters, french fries

market price

RIBEYE*

12 oz. aged beef, mashed potatoes

30

SEARED SCALLOPS

field peas, roasted corn succotash

28

all entrées come with

HOUSE SALAD

mixed greens • red onions
grape tomatoes • feta cheese
creamy vinaigrette

Nightly Features

WEDNESDAY

FRIED SHRIMP PLATTER 22

gulf shrimp
french fries • house tartar

THU • FRI • SAT

GULF COAST CATCH *market price*

fresh catch of the day
daily featured preparation

SUNDAY

MS. ANNE'S FRIED CHICKEN 14

bahamian mac n cheese

Dessert

WHITE CHOCOLATE BREAD PUDDING 8

crème anglaise • whipped cream
raspberry glaze • powdered sugar

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

