

Blinkers Beachside

Dinner Menu

Appetizers

SEASONAL SOUP

Chef's Creation of the Moment 6

LUMP CRAB CAKES*

Avocado Mousse, Bacon Corn Hash, Chili Oil 14

PROVOLONE FRITTI

Hand Breaded Provolone, Herb Parmesan, Spicy Tomato 10

CRISP THAI CALAMARI*

Toasted Peanut, Scallion, Sweet Chili Sauce 12

HOUSE GROUND MEATBALLS*

Marinara & Herb Parmesan or Bourbon BBQ & Scallion 11

AHI TUNA*

Lightly Seared, Avocado, Cucumber, Pickled Shimeji,
Sriracha Mango, Rice Noodles, Sweet Soy 16

BEEF CARPACCIO*

Wild Arugula, Hearts of Palm, Shaved Parmesan,
Capers, Truffle Mustard 13

JUMBO SHRIMP COCKTAIL*

Spicy Cocktail Sauce, Preserved Lemon 16

TRUFFLE HERB FRIES

Black Truffle, Herb Parmesan, Sea Salt 8

SHRIMP AUTRY*

Hand Breaded, Spicy Cocktail Sauce 16

CRISP FRIED LOBSTER*

Roasted Corn, Bacon, Tarragon Aioli, Sherry Cream 17

Steaks, Chops & Lobster

Served with Onion Straws and Choice of Accompaniment

Add Cup of Soup or Side Salad 6 Add a Lobster Tail 18

Steaks Cooked at 1700 Degrees and

Served with a Char & Our Special Seasoning

FILET MIGNON*

6 oz 33 8 oz 41, 12 oz 52

BLINKER STEAK*

10 oz New York Strip, Cremini Mushroom, Garlic Butter 30

NEW YORK STRIP*

10 oz 28, 14 oz 36

PRIME RIBEYE*

16 oz 41

PRIME BONE IN RIBEYE*

22 oz 53

HERITAGE PORK CHOP*

10 oz, 23

LAND & SEA*

8oz Filet Mignon and 3 Diver Sea Scallops 57

PRIME PORTERHOUSE*

24 oz 56

COLD WATER LOBSTER TAIL*

6 oz, Yuzu Herb Butter

Single 23, Double 43

ME & MRS. JONES SPECIAL*

6 oz Cold Water Lobster Tail and

6 oz Petite Filet Mignon 50

On Top

SAUCE BERNAISE 4

RED WINE BORDELAISE 5

COGNAC PEPPERCORN 5

BLINKERS STYLE

MUSHROOMS & GARLIC BUTTER 4

LUMP CRAB CRUST 9

BLEU CHEESE BUTTER 4

20% gratuity included for parties of 8 or more.

Consumption of under cooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses.

Alert your server if you have any special dietary requirements or Gluten Free.