

DINNER

TEE OFF

FRESH GUACAMOLE AND CHEESE CHIPS - Served with homemade salsa	10.50
CHICKEN WINGS - 10 wings dusted in seasoned flour, served with buffalo sauce and blue cheese dressing.....	14.00
FRIED MOZZARELLA TRIANGLES - Homemade triangles filled with mozzarella and fresh basil	11.50
CRISPY SHRIMP - Flash fried, tossed in a creamy and spicy Thai sauce	12.50
CALAMARI - Fresh squid lightly battered and fried, served with homemade marinara sauce	12.50
CHICKEN QUESADILLA - Cilantro, tomato, caramelized onions with salsa and sour cream	13.50
SAUTÉED JUMBO LUMP CRAB CAKE - Served with remoulade sauce	14.50
JUMBO SHRIMP COCKTAIL - Steak house style with horseradish and cocktail sauce	16.00
SEARED RARE TUNA SASHIMI - Served with soy horseradish sauce, wasabi, and ginger	full order 25.50 / half order 17.00
BRUSCHETTA - Crostini, tomatoes, feta cheese, garlic, and herbs	11.00
TAVERN ONION SOUP - Served with Swiss cheese	9.00
CHILI - Chunky, no bean chili served with onions, cheddar cheese, and tortilla chips	9.00

FLAT BREADS

TOMATO, BASIL & FRESH MOZZARELLA	12.00
OAK FIRED CHICKEN - With roasted red peppers, goat cheese, mozzarella cheese, and balsamic glaze.....	14.50
OAK GRILLED STEAK & BLUE CHEESE - With mushrooms, mozzarella cheese, and caramelized onions.....	16.50

SEAFOOD AND OAK GRILLED FISH

SHRIMP & LOBSTER PASTA - Gulf shrimp and Maine lobster in a garlic butter cream sauce over egg fettucini	23.00
PAN SEARED SCALLOPS - With capellini, Asian vegetables and a light Thai chili soy sauce	22.00
SAUTÉED JUMBO LUMP CRAB CAKES - Served with remoulade sauce and crispy fries.....	27.00
FISH & CHIPS - Beer battered cod with cole slaw and tartar sauce	16.00
ATLANTIC SALMON - Served with a citrus soy sauce and Indian Saffron rice	23.00
FRESH GROUPER - Filleted in house and served oak grilled or blackened.....	Market price
YELLOWTAIL SNAPPER - Lemon pepper encrusted and pan roasted, served with Indian saffron rice and a side of lemon beurre blanc	24.00
MAHI MAHI RISOTTO - Oak blackened fresh Mahi Mahi served with broccoli risotto and a side of lemon butter	26.00
BBQ SHRIMP - Gulf shrimp lightly battered and fried, and tossed in our homemade BBQ sauce. Served with crispy fries and cole slaw.....	25.00
FLOUNDER IMPERIAL - Crab stuffed flounder oven baked and served with homemade broccoli risotto.....	27.00

OAK GRILLED STEAKS

We are proud to serve USDA Prime cuts

All steaks are served with Basil Red Skin Mashed Potatoes and your choice of a House salad, Caesar salad, or small Iceberg Wedge

8 oz. FILET MIGNON - 33.50	12 OZ. NEW YORK STRIP - 32.50	Add a crab cake or three jumbo grilled shrimp to any steak for only 10.00
8 oz SIRLOIN - top sirloin baseball cut 25.00	14 OZ. RIB EYE - 34.00	

Sides: Sautéed Spinach, Steamed Broccoli with Parmesan butter, Roasted Vegetables, Risotto, or Buttered Asparagus - 4.50

THE SHORT COURSE

FRIED CHICKEN TENDERLOINS - Served with cole slaw, crispy fries, and honey mustard dressing	13.00
CHICKEN MADEIRA - Melted provolone cheese, mushrooms, fresh asparagus, finished with Madeira wine sauce and served with homemade basil mashed potatoes	19.00
OAK GRILLED ROASTED CHICKEN - Half bone-in oak grilled roasted chicken served with basil mashed potatoes and gravy.....	18.00
PORK TENDERLOIN - Oak blackened and served with homemade mashed potatoes and a side of sweet chili pineapple salsa.....	20.00
BABY BACK PORK RIBS - A full rack of baby rack ribs, slow cooked and falling off the bone, served with crispy fries	27.00
LASAGNA - Sam's homemade lasagna topped with a homemade meat sauce, ricotta and mozzarella cheese, oven baked and served with fresh vegetables	19.00
BEEF PAILLARD SURF AND TURF - Thinly sliced steak marinated in a citrus and herb oil, oak grilled and served with a petite lobster tail and parmesan risotto.....	40.00

NAPLES' BEST BURGERS

Fresh Never Frozen "Hand Pattied"

All burgers are served with crispy fries or homemade potato chips. Substitute onion rings or sweet potato fries for 1.50

SAM'S BURGER - One half pound of ground chuck. Served with lettuce, tomato, and red onions	13.50
CHEESE BURGER - Choice of Tillamook cheddar, Swiss, Maytag blue, or American cheese	14.50
PATTY MELT - with American cheese and sautéed onions on grilled rye bread	14.50

Toppings: Brown Sugar Bacon, Sautéed Mushrooms, Roasted Red Peppers, Jalapeño Peppers, or Fried Egg - 1.50 each

AROUND THE GREENS

CHICKEN CHOPPED SALAD - Tomatoes, bacon, croutons, cheddar, and blue cheese tossed in grapefruit vinaigrette dressing and topped with an oak grilled chicken breast	15.00
CHILLED ICEBERG WEDGE - Tomatoes, bacon, croutons, and Southwest ranch dressing	9.00
CLASSIC COBB SALAD - Tomato, avocado, eggs, cheddar cheese, blue cheese, oak grilled chicken, and bacon	16.00
THINLY SLICED OAK GRILLED CHICKEN, CHEESE & NUT SALAD - Served with honey mustard dressing	16.00

*Dressings: Blue Cheese, Southwest Ranch, Thousand Island, Honey Mustard, Orange Vinaigrette, or Grapefruit Vinaigrette
House Dressing: Balsamic Vinaigrette*

*Florida state food code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase the risk of food borne illness.