Duval's Fresh. Local. Seafood

#### Soups and Salads

🕗 – Signature Item

New England Clam Chowder - potatoes, celery, onion | Cup 7 - Bowl 9 - Pretzel Bowl 11 Lobster Bisque - sherry, crème fraiche, morsels of lobster | Cup 11.5 - Bowl 13.5 - Pretzel Bowl 15.5 Gazpacho - Mediterranean spiced chilled tomato soup | 5

Signature Salad

cashews, bleu cheese, red onion, tomato, raspberry vinaigrette | 8.5

**Caesar Salad** 

romaine, croutons, parmesan cheese | 8.5

Shrimp | 13

Ocean Cobb Salad

lobster, crab, shrimp, bleu cheese, egg, red onion, tomato, candied pepper bacon, rosemary balsamic, mixed greens | 28 Arugula & Quinoa Salad

quinoa, bleu cheese, red onion, arugula, EVOO, mango balsamic | 9.5

House Salad

romaine, iceberg, cucumber, carrot, tomato, red onion | 9 Wedge Salad

bleu cheese crumbles, candied bacon, grape tomato, red onion, balsamic reduction | **10.5** 

bleu cheese - ranch - raspberry vinaigrette - rosemary balsamic - creamy cilantro lime - caesar

Salad Add On's

Crab and Shrimp Cake | 6.5 Grilled Scallops - market Salmon | 9 Crispy Calamari | 10 Cashew Chicken | 6 Grilled/Blackened/Fried Shrimp | 8 Grilled/Blackened/Fried Chicken Breast | 5

Duval's Signature Po Boy's

(the sandwich that put us on the map)

Served on baguette with napa cabbage, tomato, chipotle remoulade

Oyster | 15.5 Chicken | 10



## Chef's Signature Sandwiches

Duval's BLT

candied pepper bacon, street slaw, tomato, chipotle remoulade | 12.5

**Grilled Chicken Cuban** 

grilled chicken breast, sliced ham, pickles, swiss cheese, whole grain mustard, yellow mustard | 11

BLT

bacon, shredded lettuce, tomato, mayonnaise | 9.5 Roasted Chicken Salad

celery, peppers, walnuts, shredded lettuce | 10

Tuna Salad celery, shredded lettuce, mayonnaise | 9.5 Chicken Fajita Sandwich

chopped chicken, peppers, onions, street slaw | 11

Twisted Tuna

ahi tuna, blackening spice, street slaw, chipotle remoulade | 17 Duval's Club

ham, turkey, candied bacon, street slaw, chipotle remoulade | 13.5 Caprese

heirloom tomatoes, basil, garlic herb oil, balsamic reduction fresh mozzarella | 12

\*all sandwiches served on choice of baguette, marble rye, tortilla wrap, hamburger roll with choice of French Fries or Cole Slaw Upgrade to Sweet Potato Fries | 2.5 Onion Rings | 2.5 Side Salad | 2.5

## Chef's Selected Fresh Catch

\*add to choice of Signature, Caesar, Wedge, Quinoa, or House Salad \*as a Sandwich with napa cabbage, tomatoes, tarragon aioli, French baguette Served with Fries or Slaw



\*as an Entrée with lemon butter, roasted potatoes, spinach, onions and garlic Hole A CHOICE A

Small Plates

Caribbean Crab and Shrimp Cakes street slaw, chipotle remoulade | 10.5

Siesta Key Calamari

rum glazed, red bell and banana peppers,

cucumber, pineapple | 13.5

Eggplant Rollatini

marinara, garlic herb oil, parmesan cheese | 11

Main Street Selections

Fish and Chips

Duval's batter, tartar sauce, lemon | SM-12.5/LG-15.5

The Burger

½ pound burger with lettuce, tomato, onion, toasted bun | 13.5

Add Cheese | 1.5 Add Bacon, Mushrooms, Fried Egg or Sautéed Onions | 2

Crab and Shrimp Melt

marble rye, chipotle remoulade, napa cabbage, tomato, provolone | 11.5

#### Duval's Signature Tacos

flour tortilla, street slaw, pico di gallo, chipotle remoulade

Shrimp | 14.5 Chicken | 12 Cod | 14.5 Salmon | 15 Fresh Catch | MP

\*All Main Street selections served with choice of French Fries or Cole Slaw Upgrade to Sweet Potato Fries, Onion Rings or a Side Salad | 2.5

\* Consuming raw or under cooked seafood, meat, eggs, poultry increases your chances of contracting a food borne illness.

Mussels Dijon

potato, tasso ham, onion, garlic, cream, whole grain mustard | 14 Crab and Shrimp Stuffed Mushrooms

lemon butter |11.5

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#### Sides

Sweet Potato French Fries | 5 French Fries | 4 Sautéed Zucchini Vermicelli | 5 Sautéed Spinach | 5

Onion Rings | 6 Roasted Potatoes, Onions, Garlic | 5

Street Slaw |4 Chef's Rice Pilaf | 4

## Daily Lunch Specials | 7.5

(Available Monday – Friday)

Meltdown Monday

Crab and Shrimp Cake Melt – marble rye, napa cabbage, tomato, provolone cheese, chipotle remoulade and french fries

Fish Tostada Tuesday

Blackened or Fried Cod on crisp tostada, chipotle remoulade, napa cabbage, pico di gallo, cheddar cheese and french fries

Burger Wednesday

The Burger - lettuce, tomato, onion on hamburger roll and french fries

Soup and Salad Thursday

Combine a cup of chowder or gazpacho with your favorite salad (excluding Cobb Salad)

Fried Fish Sandwich Friday

Fried Cod Filet, baguette, napa cabbage, tarragon aioli, american cheese and french fries

## Daily Value Combo's

#### Soup and Salad

Combine a cup of chowder or gazpacho with your favorite salad (excluding Cobb Salad) | 9 Upgrade to a cup of Bisque for an additional | 5.5

#### Po' Boy and Sandwich Combo's

Combine a small Po' Boy and Soup or Salad |11 Combine a small Club, Chicken Salad, or Caprese and Soup or Salad [10.5 Upgrade to a cup of Bisque for an additional | 5

## **Desserts**

Duval's Signature Bread Pudding | 11

trio of danish, caramel sauce, crème anglaise, chantilly cream Apple Tarte Tatin | 8

puff pastry, caramelized apples, brown butter ice cream

Key Lime Crème Brulee | 9.5

chantilly cream, mint

Vanilla Bean Cheesecake | 10.5

chantilly cream, citrus compote

Seasonal Sorbets | 6

ask your server for Chef's house made selection

## <u>Beverages</u>

Soft Drinks - Coke/Diet Coke/Coke Zero/Sprite/Root Beer/Ginger Ale N/A Beverages - Iced Tea/Flavored Iced Tea/Lemonade Waters - San Pelligrino (sparkling)/Acqua Panna (still) **Coffees** - Regular/Decaf/Espresso/Decaf Espresso/Latte/Cappucino

### Local Brews:

Bold City Killer Whale Cream Cigar City Maduro Brown Ale Cigar City Florida Cracker Motorworks V-Twin Lager **Big Top Circus City** 

## Whites By the Glass

Charles Sparr – Pinot Blanc – France Benvolio – Pinot Grigio – Friuili, Italy Chateau Des Templiers – White Blend – France Dog Point – Sauvignon Blanc – New Zealand Laguna – Chardonnay – Russian River Valley Dom Schlumberger – Riesling – France

# eservations

941-312-4001

#### **Reds by the Glass**

| Pacifica – Pinot Noir – Oregon                  | 13.5 |
|---|------|
| Carlos Serres - Rioja – Spain                   | 8    |
| Catena – Malbec – Argentina                     | 10   |
| Franciscan – Cabernet – California              | 15   |
| Terlato & Cahpoutier – Shiraz Blend – Australia | 14   |
| Finca Las Moras – Cabernet Blend – Argentina    | 13   |

13 Finca Las Moras – Cabernet Blend – Argentina

941-374-3996

12

8

11

13

14

Free. Local. Shuttle. Complimentary Valet

1<sup>st</sup> Street and Central Ave.

**Everyday Brews:** 

Bud Light Miller Lite Yuengling Heineken St. Paulie Girl N/A

Stella Artois Lagunitas Maximus IPA Corona Michelob Ultra Sam Adams

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