

Craft Cocktails

ROSEMARY GIN FIZZ – A refresher at its finest... Hayman's Old Tom Gin, rosemary infused simple syrup, lemon juice, splash of soda. On the rocks... \$12

BOCA FIESTA – Don Julio Blanco Tequila, Del Maguey Mezcal, fresh Pineapple and Lime juice, Cocchi Americano, Angostura Bitters. On the rocks... \$13

MISHU – In honor of our beloved seasonal friend, Mishu the Duck... Green Hat Spring/Summer Seasonal Gin, DCF Fico d'India Prickley Pear Liqueur, Aperol and Grapefruit Juice. On the rocks... \$13

WARSAW MULE – Belvedere Mango Passion Vodka, fresh mango puree, pineapple juice, orange bitters and Goslings ginger beer. On the rocks... \$13

ENGLISH PAUPER – Tanqueray Rangpur Gin, St. Germain Elderflower Liqueur poured over muddled jalapeño peppers and ginger. Served up... \$12

HIBISCUS POMEGRANITE MARTINI – Absolut Hibiscus Vodka, Pama Pomegranate Liqueur, Ketel One Citroen, and Lime Juice. Served up... \$13

NEW FASHIONED – A new Twist on a classic cocktail.... Ivanabitch Tobacco Vodka and Dolin Vermouth Rouge poured over muddled orange, cherry, sugar and bitters. On the rocks... \$12

THE BEE'S KNEES – A throwback to the classic prohibition era cocktail... Barr Hill Gin, honey syrup and fresh lemon juice. Served up... \$12

MARGARTIA DEL SUR – Kappa Pisco, Grand Marnier Raspberry Peach, Agave nectar and Fresh Lime juice. On the rocks with or without salt... \$13

PIG AND FIG – Tito's Handmade Vodka infused with Applewood Smoked Bacon, Figenza Fig Vodka, garnished with Gorgonzola and Bacon stuffed Spanish olives. It's not for everyone, so order responsibly... \$14

THE BRONX – Forget Manhattan, the Bronx is THE new Manhattan... Bulleit Rye Whiskey, Ivanabitch Tobacco Vodka, Dolin Vermouth Rouge, orange bitters. Served up with orange peel... \$13

FRESH CUT – Square One Organic Cucumber Vodka, Absolut Cilantro Vodka, St. Germain Elderflower Liqueur, simple syrup, fresh lime juice and a splash of soda. On the rocks with cucumber... \$13

SPICED APPLE MARTINI – 10 Cane Rum, Domaine de Canton ginger liqueur, Disarrano Amaretto, apple juice, cinnamon and Goslings ginger beer. Served up... \$13

Bottled Beers

Amstel Light, 3.5%, Holland
Boulevard, "Tank 7", 8.5%, Kansas City, MO
Fat Tire, Amber Ale, 5.2%, Fort Collins, CO
Shipyard Brewing Co., "Pumpkinhead Ale", 4.5%, Portland, ME
Fordham, Gypsy Lager, 5.4%, Dover, DE
Green Flash Brewing Co., "Palate Wrecker", IPA, 9.5%, San Diego, CA
Old Rasputin Imperial Stout, 9%, Mendocino, CA
Stella Artois, Lager, 5.2%, Belgium
Buckler, Non-Alcohol, Holland

Wine Features

Riondo, Soave Excelsa, Veneto, Italy, 2011 \$9 gls \$34 btl
This wine is a new style of Soave: generous floral nose, elegant, zippy apricot and pear palate, zesty acidity and lingering mineral finish. It's a flattering rendition of the Garganega grape that offers tones of yellow rose, almond and peach. Those simple flavors are followed by medium density and softness. So clean, crisp and not oaky at all. Fall is here, but summer is trying to hang on... Why try to fight it? Grab a glass.

Palais Privé, Rosé of Grenache & Syrah, Luberon, France, 2013 \$10 gls \$38 btl
It's the pale orange-pink color of a perfect sunset. The persistent strawberry perfume captivates the senses and makes even a gray day feel sunny. This rosé carries the sweetness of fruit grown in a warm climate, but welcome tartness on the finish keeps it lively. Unlike many rosés, which quickly taper off into nothingness, this beauty finishes on a strong note.



Starters

LOBSTER CAPPUCINO

Savory, house-made bisque topped with lobster scented cream and lobster ceviche \$13

ARUGULA SALAD

Baby Arugula, mandarin oranges, strawberries, roasted pine nuts, red onions and parmesan cheese
Tossed in a raspberry vinaigrette \$12

CRAB TOWER

Jumbo Lump Crab lightly tossed in our house made chipotle dressing, layered over fresh avocado
and a pineapple mango salsa \$16

TUNA SASHIMI

Yellowfin Tuna accompanied with seaweed salad, pickled ginger, wasabi and soy \$13

OYSTERS ON THE HALF SHELL

Six freshly shucked oysters served on a bed of ice with cocktail sauce and lemon.
Ask your server for today's selection \$14

BBQ SHRIMP

Jumbo Shrimp grilled in our house made BBQ sauce alongside a slaw of Bok Choy,
pineapple, carrots and bacon \$15

DRUNKEN MUSSELS FOR TWO

Made for sharing... Prince Edward Island Mussels sautéed in Cape Mentelle Sauvignon Blanc/Semillion with
shallots, garlic, and tomatoes. Served with two half glasses Cape Mentelle \$22

SCAL-LAMB POPS

Ceviche of Sea Scallops on top of two seared New Zealand lamb chops, finished with balsamic
and honey reduction \$15

CRISPY VIRGINIA OYSTERS

"Count" oysters quickly fried in a light batter and served with a
pineapple, mango and jalapeno chutney \$13

FRIED CALAMARI

Crispy-fried calamari served over mesclun greens with chili-garlic aioli \$13

COCTEL DE CAMARONES

A spicy tomato cocktail with chilled Jumbo Shrimp, red onion, cilantro, cucumber,
avocado and jalapeno \$16

THAI NOODLE SCALLOPS

Jumbo Sea Scallops with a Wasabi Panko crust, served with a chilled Thai rice noodle salad \$15

Because it is difficult to list every ingredient in every dish, please inform your server of any
food allergies you may have.

Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

CELL PHONE POLICY: As a courtesy to others, we ask that all guests refrain from using
cell phones in the dining room.

Menu revised:
October 1, 2014

Mains

O'LEARYS CRAB CAKES

Two of our Signature jumbo lump crab cakes broiled, served over local fried green tomatoes, with a roasted corn relish and a mustard lime sauce \$37

ROCKFISH PROVENCALE

Whole Rockfish lightly marinated with garlic, herbs, and olive oil, roasted with heirloom cherry tomatoes, fennel, and Kalamata olives. Served with sautéed sugar snap peas and orzo \$32

AUSTRALIAN BARRAMUNDI

Fresh water fillet of Barramundi sautéed with jumbo shrimp, wild mushrooms, roasted red peppers, artichoke hearts, capers and tarragon in a dry sherry butter sauce.
Served with basmati rice and wilted spinach \$30

SHRIMP AND GRITS

A Southern favorite... Jumbo shrimp sautéed with Tasso ham, mixed bell peppers and garlic over cheddar and jalapeno grits, finished with butter beer sauce \$31

ATLANTIC SALMON

Grilled fillet of Atlantic salmon over house made polenta cake, sauté of jumbo lump crab, asparagus, red onion and heirloom cherry tomatoes in a white wine butter \$33

SEAFOOD ALFREDO

Jumbo lump crab, gulf shrimp, and dry sea scallops and in our alfredo cream sauce with penne pasta, wild mushrooms and sugar snap peas, garnished with grilled crostini and Parmesan cheese \$32

CRISPY GROUPEL

A house and local favorite since 1998... Crispy-fried Florida grouper served over black beans and rice, sautéed jumbo shrimp, tomato-cilantro salsa, finished with chipotle aioli and barbecue sauce \$31

PACIFIC YELLOWFIN TUNA

Pan seared tuna crusted with wasabi and panko, with grilled jumbo shrimp, basmati rice and a warm Asian slaw in our orange sesame vinaigrette, with wasabi and soy sauce \$35

BARBECUED MAHI-MAHI

Florida Mahi-Mahi fillet glazed with our house made barbecue sauce, macadamia crusted gulf shrimp, pineapple-mango salsa, jasmine rice \$32

SIMPLE GRILLED SWORDFISH

Deep sea swordfish grilled with fresh herbs, lemon, capers and olive oil, grilled jumbo shrimp, roasted tomato and pesto orzo, sautéed brussels sprouts \$32

ZARZUELA

The classic Catalonian shellfish stew... Lobster, shrimp, mussels, calamari, scallops and littleneck clams steamed in a spicy white wine broth with tomatoes, saffron, garlic, roasted red peppers, and almonds \$36

CAJUN PORK CHOP

12oz. American Kurobuta Pork Chop from Snake River Farms in Idaho, finished with house made apple chutney, served with braised red cabbage and candied brussels sprouts \$30

CREEKSTONE FARMS COWBOY RIBEYE

16oz. bone-in Black Angus Cowboy Ribeye from Creekstone Farms in Kansas, grilled and finished with a garlic herb compound butter, with our house made mac & cheese and sautéed broccolini \$40

There is a split entree charge of \$5.00. Parties of seven or more will have a 20% service charge added to their check. O'Learys Gift Cards are available from your server

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Proprietor: Paul Meyer
General Manager: Wil Peterson
Executive Chef: Gary McGinley