



APPETIZERS

Conch Fritters	16.9
P.E.I. Black Mussels 1 1/2 dozen - sautéed in garlic white wine broth	18.9
Thai Chili Jumbo Shrimp	18.9
Calamari sweet Thai chili dipping sauce	18.9
Escargot house speciality / large burgundy helix snails	16.9
Grouper Ceviche homemade warm tortilla chips	19.9
Lump Crab Cakes remoulade / arugula	MP
Fried Mushrooms	12.9
Onion Ring Basket ranch	12.9
Buffalo Cauliflower blue cheese	14.9
Chicken Potstickers soy sauce	16.9
Tenderloin Beef Carpaccio parm / greens / Venice olive oil & vinegar	18.9
Chicken Wings	6 ct ... 10.9
buffalo / sweet thai chili / garlic parmesan / hot honey garlic /	10 ct ... 15.9
teriyaki / hot cayenne pepper / orange ginger	20 ct ... 29.9
extra sauce \$0.89 / Boneless wings available	

SOUPS

Soup of the Day bowl	8
New England Clam Chowder bowl	9.9
She-Crab Soup puff pastry and grilled crab cake	16

SALADS

Prime House Salad ... 14.9	with entree ... 7.9
mixed green / tomatoes / cucumber / seasonal fruit / feta cheese / asparagus / lemon poppy seed dressing	
Caesar Kale Salad ... 14.9	with entree ... 6.9
romaine / kale / aged Parmesan / croutons / house-made Caesar dressing	
Arugula Salad ... 16.9	with entree ... 8.9
strawberries / goat cheese / tomatoes / lemon poppy seed dressing	

Salad Add-Ons

Chicken ... 5.9	Shrimp ... 6.9	Salmon ... 8.9
Tuna ... 8.9	Anchovies ... 1.9	Grouper... MP
6 oz Filet ... MP		

PIZZA

OUR PIZZA IS MADE WITH A MEDIUM CRUST AND PRICED BY SIZE
Half: 12"x8" ... Whole: 12"x16" ... 12" Gluten-Free Available

\$17.9 / \$34.9 ... Napoli	pesto / grape tomatoes / mozzarella / arugula
	Roasted Garlic sun-dried tomatoes / parmesan / onion / mozzarella
\$22.9 / \$39.9 ... Garden	pesto / asparagus / cauliflower / tomato / scallion / arugula
	Grilled Chicken spinach / tomato / onions / smoked gouda / provolone / sage
	Bacon onions / mushrooms / leeks / parmesan / fontina
	Buffalo Chicken celery / buffalo sauce / provolone / mozzarella / bleu cheese
\$24.9 / \$45.9 ... Swiss	garlic-herb cheese sauce / brie / mushrooms / tomato / provolone / scallion / kielbasa / bacon
	Shrimp garlic-herb cheese sauce / provolone / scallion / tomato
	Smoked Salmon blind baked crust / garlic-herb cheese sauce / tomato / scallion / capers
	Ahi Tuna blind baked crust / wasabi cream sauce / scallions / tomato / pickled ginger
MARKET PRICE ... Lobster	garlic-herb cheese sauce / sun-dried tomato / scallion / provolone / mozzarella
\$16 / \$31.9 ... Margherita	red sauce / romano / mozzarella / grape tomatoes / basil
\$22.9 / \$39.9 ... Pepperoni	onions / mushrooms / mozzarella / red sauce
	House Made Italian Sausage red sauce / onions / mushrooms / mozzarella
	Spinach red sauce / onions / mushrooms / roasted garlic / tomato / romano / mozzarella
\$26.9 / \$49.9 ... Frutti di Mare	red sauce / crab / shrimp / spinach / garlic / scallion / tomato / mozzarella / calamari

Pizza Toppings

\$4.9 / \$7.9

mushrooms ... roasted garlic ... tomatoes ... spinach ...
onion ... anchovies ... jalapeño peppers
sun-dried tomatoes

\$5.9 / \$8.9

grilled chicken ... pepperoni ... sausage ... bacon ... ham
kielbasa sausage ... bleu cheese

Enhance Any Entree

Oscar Style	12
lump crab / asparagus / bearnaise	
6oz Lobster Tail	MP
Shrimp Scampi	12
Crab Cake	MP
2 Seared Lg. Scallops	MP

LUNCH SPECIAL \$13.9
CHOICE OF SANDWICH, SALAD OR ENTREE SPECIAL
LUNCH SOUP ... \$4.9
12:00 - 2:30PM EVERY DAY



consumer information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

Chef Rolf's New Florida Kitchen, 1660 S Tamiami Trail, Osprey, Florida 34229 - (941) 966-2121- www.chefrolf.us

RAW BAR



Fresh Oysters of the Day cocktail/ horseradish / lemon	1/2 Doz. / Doz.	MP / MP
Raw Romanoff sour cream / scallions /caviar		+4.5
Baked Garlic Parmesan		+4.8
Sesame Crusted Rare Sashimi Tuna seaweed/ginger/wasabi		18
Chilled Shellfish Tower		MP
12 oysters / 6 shrimp / 6 mussels / 1 snow crab cluster		

PRIME SEAFOOD

served with vegetables, cilantro-lime jasmine rice & lemon poppy seed arugula
Grilled, Bronzed, Blackened or Herb Baked

Bronzed Triple Tail house speciality... MP	2 lbs. Snow Crab ... 39.9
Faroe Island Salmon ... 26.9	Tuna Sashimi ... 28.9
New Bedford Scallops ... MP	Gulf Grouper ... MP
Herb Baked Flounder key lime sauce ... 23	Rainbow Trout ... 25.9



ALL SERVED WITH FRENCH FRIES
Motorworks Beer Battered Flounder ... 16.9
All You Can Eat ... 19.9

Crispy Fried Shrimp 6 ... 16.9 / 10 ... 22.9

Fisherman's Fried Platter flounder / shrimp / calamari ... 28.9

STEAKS & SPECIALTY MEATS

served with vegetables, mashed potato & lemon poppy seed arugula

Filet Mignon	6 oz ... 36.9 / 8 oz ... 44.9
12 oz. USDA Prime Black Angus New York Strip	M.P.

SLOW ROASTED PRIME RIB DINNER

10 oz ... 29.9 / 12 oz ... 36.9 / 16 oz ... 42.9

SERVED WITH MASHED POTATOES & AU JUS
CHOICE OF SOUP OF THE DAY OR SALAD



PASTA

Blackened Shrimp & Bleu Cheese Potato Gnocchi	28.9
Shrimp Scampi Pasta	26.9

SANDWICHES

Grouper- Crunchy or bronzed lettuce / tomato	MP
Festival Style Tripletail housemade sriracha mayo / lettuce / tomato	MP
Softshell Crab Sauteed or Fried with housemade sriracha mayo / lettuce / tomato	MP
Flounder Tacos cabbage / pico de Gallo / housemade sriracha mayo	16.9
Blackened Chicken Tacos cabbage / pico de gallo / sriracha mayo	17.9
Buffalo Cauliflower Caesar Wrap swiss cheese / lettuce / tomato	17.9
Blackened Chicken Sandwich	17.9
Classic Burger black angus with lettuce / tomato	14.9
New Florida Kitchen Burger	16.9
black angus with swiss / bacon / mushrooms / lettuce / tomato	

Additional Toppings :
99¢ ... american cheese / swiss cheese
1.5 ... bleu cheese / brie cheese / mushrooms / bacon

SWISS SPECIALS

proudly serving organic meats cooked to order
Served with roasted potatoes
side of rosti potatoes ... Sub 4.9 / 7.9

20 oz Schweinshaxe braised pork shank osso bucco	36.9
Poulet Madeira madeira sauce / brie / asparagus	26.9
Schweins Kotelettes Jaeger Style	28.9
Two 8 oz grilled pork chops / jaeger sauce / bacon / Swiss cheese	
Chef Rolf's Swiss Schnitzel crispy pan fried pork schnitzel	36.9

Signature Sides



6.9 ... cilantro lime jasmine rice / mashed potatoes / roasted potatoes / coleslaw
Sub 4.9 / 7.9 ... roasted cauliflower / boardwalk fries
Sub 5.9 / 9.9 ... blue cheese potato gnocchi / sautéed spinach / grilled asparagus

All Vegan Option - choose 3 side dishes - MP
Please alert your server of any dietary issues so the chef can cater to you

consuming raw or under cooked meats, poultry, seafood, shellfish, eggs, or any animal protein may increase your risk of food borne illness



Private Dining and Celebrations

The perfect location for your private event!

Business, pleasure or both...we offer an ideal setting for a large gathering or intimate dinner. Our team is prepared to execute your event flawlessly.

WHITE WINES

WHITE WINES OF INTEREST

San Sebastian Winery / Moscato / Vitners White / FL 9/34

PINOT GRIGIO

House Pinot Grigio 8/31

Caposaldo / Italu 9/34

SAUVIGNON BLANC

Giesen / Marlborough, New Zealand 9/34

RIESLING

Thomas Schmitt / Mosel Germany 12/46

CHARDONNAY

House Chardonnay 8/31

Angeline / Sonoma, California 9/34

J. Lohr / California 12/46

Cakebread Cellars / Napa Valley 95

ZD / Napa Valley 79

Darioush / Napa Valley 84

BR Cohn 49

Sequoia Grove / Napa 64

Arroyo Vista / J. Lohr / Monterey, Ca 42

RED WINES

RED WINES OF INTEREST

Banfi Chianti Superiore / Sangiovese, Toscana, Italy 9/34

Roth Estate Winery / Alexander Valley Heritage 64

Voila Rouge / Pinot Noir, Gamaret / Switzerland 42

Pure Paso / J. Lohr / Property Red / 2020 42

PINOT NOIR

Castle Rock / Oregon 8/31

J. Lohr / California 12/46

ZD / Napa Valley 95

Dorenoir / 2015 / Switzerland 9/34

B.R. Cohn / North Coast / 2019 52

MALBEC

Chakras / Mendoza / Argentina 59

Trapiche / Mendoza / Argentina 8/31

MERLOT

J. Lohr / California 12/46

Swanson / Napa Valley / 2015 95

CABERNET SAUVIGNON

House Cabernet 8/31

J. Lohr / California 12/46

Angeline / Sonoma, California 9/34

BR Cohn / Sonoma 64

Sequoia Grove / 2019 / Napa Valley 89

Silver Oak / Alexander Valley, Ca / 2015 125

Darioush / Napa Valley / 2015 225

Starmont / California 58

Austin Hope / Pasa Robles / 2020 44

CHAMPAGNE AND SPARKLING WINE

Cristalino/Brut/Spain 750ml 31

Maschio/Prosecco/Italy 750ml 46

Maschio/Prosecco/Italy 187ml 12

Piper Heidsieck/Champagne Cuvee/1785/Brut 750ml 79

Blanc de Bleu 750ml 59

Veuve Clicquot Ponsardin/Yellow Label/France 750ml 150

Jp Chenet 187ml 12

BEER

DOMESTIC ... 6.5

Michelob Ultra / 4.2%

Bud Light / 4.2%

Coors Light / 4.2%

Miller Lite 4.2%

Budweiser / 5%

DRAFT 16 o.z.

Bud Light ... 5.9

Landshark ... 5.9

Stella Artois ... 6.9

Yuengling ... 5.9

Michelob ULTRA ... 6.9

Goose Island IPA ... 6.9

FLORIDA BREWERIES ... 6.9

Motorworks / Pulp Fiction / IPA / 6.3%

Keel Farms / Elderberry Cider / 5.3%

Big Top / Trapeze Monk / 5.1%

Motorworks / V Twin Lager / 4.7%

Coppertail / Free Dive IPA / 5.9%

J Dubs / Passion Wheat / 4.2%

Jai Alai Cigar City / India Pale Ale

Circus City / IPA

IMPORTS ... 7.5

Corona Extra / 4.6%

Corona Light / 4.0%

St Pauli Girl / Non-Alcoholic

Tucher / 5.2% Helles Hefe Weizen ... 7.90

MARTINIS

Pomegranate Pearl Cosmo 12

3 olives vodka / pomegranate liquor

Blueberry Lemon Drop 13

3 olives vodka / citrus vodka / blueberries / meyers lemon

Cucumber Martini 12

thatchers cucumber / 3 olives vodka / mint

Espresso Martini 14

ketal 1 / vanilla vodka / cafe lolita / espresso

Aperol Spritzer 12

aperol / soda / prosecco / orange garnish

Chocolate Martini 14

3 olives vodka / chocolate , vanilla, & coffee liquor

HOUSE SPECIALTY:
CHEF ROLF'S DIRTY MARTINI
WITH PEPPER BOURSIN CHEESE STUFFED OLIVES



FROZEN DRINKS 13.9

Summer Mango Colada

Pina Colada

Strawberry

Margarita

& More!



HARD SELTZER

WHITE CLAW 5%

6.5

mango / grapefruit / black cherry

NÜTRL VODKA SELTZER

5% / 6.5

cranberry / pineapple

BEATBOX

9.5

zero sugar + gluten free

SIGNATURE COCKTAILS

Don Q Rum Pomegranate Mojito 12

Classic 4 Roses Manhattan 16

Classic Negroni 12

bombay sapphire / vermouth / Campari

Blueberry Old Fashioned 16

woodford reserve bourbon / angostara bitters / blueberry s. syrup

Rum Punch 10

pineapple / orange / lime juice / maraschino cherry juice

Perfect Paloma 14

Jose Cuervo Gold / Ruby Red Grapefruit Juice / splash of soda

Trinidad 12

pineapple / juice / lemon juice / orange curacau / grenadine / light rum / dark rum

DESSERT

Dessert of the Day ... M.P.

Fried Apples ... 16

STRAWBERRY SAUCE / GELATO

The Chocolate Cake ... 12

Traditional Key Lime Pie ... 8

Chocolate Molten Cake & Gelato ... 12

Baked New York Cheesecake ... 14

ICE CREAM

Strawberry Shortcake ... 12

LEMON CAKE / ORANGE LIQUER

Baked Brie "Petit Patre" ... 14

CIAO GELATO

handcrafted locally in Venice, Florida

SINGLE SCOOP ... 6 DOUBLE SCOOP ... 8

PROUDLY SERVING NESPRESSO CAPPUCINO AND ESPRESSO