



HOUSE-CALLS MENU

5313 Holmes Blvd

941-213-9926

Please call in your Prescription

\$10 EACH OR 'MIX AND MATCH' 6 for \$50

Celebratory Martini

Fresh pineapple infused vodka, shaken, served up.

Lemongrass Caipirinha

Soul Cachaça, fresh lime, lemongrass.

Chocolate Martini

Dark Godiva, White Godiva, vodka.

Bee's Knees

Hendrick's gin, Anna Maria honey, lavender, lemon.

All of our honey is a gift from local Island bees.

Painkiller

Dark rum, fresh pineapple, coconut, orange and lime

Preferred Remedy

Rye, Walnut Liquor, Sweet vermouth, Black Walnut Bitters

Frozen Margarita

Tequila, Cointreau, fresh citrus, agave

Prepared fresh and ready to drink

eat here

Take out

Call us at 941-778-0411

Available from 4:00 pm to 9:00 pm

Don't forget a cocktail

Soups & Salads

Better than any frenchman's onion soup , caramelized sweet onions with hints of sherry and cognac, crowned with emmenthal	8.00
Mrs. Murphy's chowder... Novey style seafood chowder	8.00
Classic Caesar Salad with an itty bitty kale garnish	10.00
Titanic Salad , iceberg lettuce, crumbled blue cheese, roasted tomatoes, crumbled bacon and blueberries	10.00

Sandwiches:

Eat Here burger , fresh ground beef, roasted tomato, grilled onion, arugula and american cheese	12.00
Open faced meatloaf sammitch , pan gravy, mushrooms and mashed	13.00
Fish sammitch , cajun dusted mani with key lime butter and capers daily chef's selection	18.00
Seattle style grilled cheese , munster and gruyere with caramelized onions and french dip. Add applewood bacon fo 2.00 more	12.00

Tacos:

Lobster & shrimp tacos kissed with garlic butter and lime	16.00
Veggie tacos ancho roasted cauliflower, chipotle crema, pickled onions, dukkah	9.00
Chef's pick fish tacos fish of the day, house slaw, fruit salsa, sriracha aioli	14.00

Sides

House cut fries	5.00
Chef Mashed	5.00

Grasslands

Marvelous veal meatloaf , mushrooms, pan gravy & mashed potatoes	lighter 13.00 full 19.00
Not mama's pot roast... port braised, roasted shallots, carrots & mashed potatoes	19.00
Tenderloin finished with demi and chef mashed	4oz 20.00 8oz 29.00
Fire roasted veggie platter... a medley of carrots, green beans, fingerlings, corn, arugula, pickled onion, and other seasonally available garden veggies, fire roasted and tossed in garlic butter	12.00

Swimmers

Atlantic salmon farm raised in the Faroe Islands, oven roasted with choice of horseradish cream or key-lime dill-butter and capers	18.00
Fire roasted clams... garlic chardonnay butter, andouille, arugula, focaccia bread	18.00
Mussels... garlic chardonnay butter, frites	18.00
Real gulf shrimp - mosca'd, pan roasted with garlic butter, chardonnay, and rosemary, stolen from mosca's in n'awlins	lighter 20.00 full 28.00
Gulf coast seafood stew fresh market fish, shrimp, clams, mussels, andouille sausage in a zuppa broth, fingerling potatoes	29.00
Line-caught Gulf fresh catch , daily chef selection, key lime dill butter and capers	24.00

Dessert:

Chocolate Budino	5.00
Cheesecake	5.00
Whole Cheesecake	40.00