

Starters

Shrimp Cocktail Martini 9.75

four jumbo shrimp with a vodka spiked cocktail sauce

Crab Cakes 10.50

shaved fennel slaw in citrus vinaigrette
with green goddess remoulade

Rare Seared Ahi Tuna 10.00

tomatillo relish, balsamic reduction,
ginger- lemon oil drizzle

Floyd's Rocker Fella Five 9.75

crab, lobster, oysters, clams and
scallops rockefeller style

Steamed Clams 9.75

little neck clams, fennel
broth garlic & basil

Chorizo and Black Bean Bundles 8.75

with cilantro lime aioli, roasted chili
pesto, smoky cheddar sauce

Onion Soup 5.75

caramelized onions in a rich
broth, gruyere crust

White Bean Soup 5.75

cannellini beans, Italian sausage,
escarole & aromatic vegetables

Salads

Floyd's Salad 5.25

baby greens, tomatoes, cucumbers, feta cheese
beet curls roasted & tomato vinaigrette

with grilled chicken 9.25
with citrus grilled shrimp 11.00

Caesar Salad 5.25

romaine hearts, croutons & parmesan
– *anchovies upon request*

with grilled chicken 9.25
with citrus grilled shrimp 11.00

Floyd's Sides

\$ 4.00

(sides from Floyd's Signature Dishes also available)

Fingerling Potato Hash
Sautéed Spinach
Steamed Asparagus

Sautéed Mushrooms
Black Pepper & Parmesan Polenta
Broccolini in Garlic

Pasta

(pasta served with your choice of Floyd's or Caesar salad)

Forest Mushroom and Veal Cannelloni 18.25

ground veal, mushrooms, ricotta and brie, porcini cream sauce

Ricotta Cavatelli 18.25

tomato basil, jumbo shrimp, asiago & parmesan cheese

Linguini and Clams 18.25

little neck clams, fresh clam broth, lemon & olive oil

Cioppino 25.00

shrimp, clams, mussels, calamari, scallops & snapper in a rich broth over linguine

Floyd's Signature Entrees

(entree dishes served with your choice of Floyd's or Caesar salad)

Pastrami Rubbed Ribeye 28.25

fingerling potato hash & asparagus

Pork Shank "Osso Buco" Style 20.25

creamy asparagus & mushroom risotto

Grilled Lamb Chops 25.25

double cut chops with black pepper- parmesan polenta & spring vegetables

Tuscan Chicken 20.25

fresh tomatoes, spinach, forest mushrooms & garlic herb butter on cappellini

Cedar Day Boat Scallops 21.25

tuxedo orzo, spiced herb pesto, grilled asparagus

Veal Scallopini 25.00

milk fed veal medallions, with basil infused risotto cake

Garlic Grilled Snapper 24.00

wilted spinach sauté, roasted fingerling potatoes & tomato tapenade vinaigrette

Crisped Gulf Grouper 24.00

grilled artichokes, tomatoes & asparagus
garlicky Chardonnay - lemon broth

18% gratuity will be added to parties of 8 or more

DESSERTS

Mojito Mousse

mojito mousse over a lime cake
with sugar cane garnish

\$7

Chocolate Harmony

rich chocolate cake layered with chocolate
mousse served with a white chocolate sauce

\$7

Lemon Curd Cheesecake

lemon curd baked New York style cheesecake

\$8

Classic Crème Brulee

classic vanilla brulee caramelized top with sugar
cane and fresh seasonal berries

\$7

Fried Banana Fosters Cheesecake

delectable bites of banana foster and cheesecake
batter fried, served with caramel, chocolate and
vanilla dipping sauces

\$8

After Dinner Beverages

Keoke Coffee

Kahlua, Crème De Cacao, Brandy and
Kona Coffee, topped with whipped cream

\$7

Chocolate Raspberry Delight

Godiva Chocolate Liqueur, Chambord and
Kona Coffee, topped with whipped cream

\$6

Nutty Irish Coffee

Bailey's Irish Cream, Frangelico and
Kona Coffee, topped with whipped cream
and Green Crème de Menthe

\$6

Café Buttery Nipple

Bailey's Irish Cream, Butterscotch Schnapps and
Kona Coffee, topped with whipped cream

\$7

Espresso **\$3**

Cappuccino **\$4**

Café Latte **\$4**

Harvey's Bristol Cream **\$5**

Dry Sack Sherry **\$6**

Sandman's "Founders Estate Port" **\$5**

Dow's 20 year Tawny Port **\$8**

Please ask to see our Premium Cigar & Port Menu