

# Stillwaters Tavern

224 Beach Dr NE 33701 · +17273501019 · Updated: Jan 14, 2026

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## STARTERS 10

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**House Smoked Wings** **\$12.99**

banana sriracha BBQ sauce, pickled scallion ranch dipping sauce

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**FGT Stack** **\$10.99**

fried green tomatoes, tavern pimento cheese, smoked tomato jam, Daily's bacon

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**Artichoke Dip** **\$12.99**

smoked gouda, parmesan, kale, jamison's breadhouse saltines

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**Tavern Soup**

keys conch chowder or new england clam chowder

### AVAILABLE OPTIONS

Cup: \$5.99

Bowl: \$10.99

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**Warm Pretzels** **\$11.99**

cheddar fondue, pickled mustard seeds

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**Deviled Eggs** **\$9.99**

pickled jalapenos, Daily's bacon

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**House Smoked Fish Spread** **\$13.99**

w/ jamison's breadhouse saltines

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**Fried Wisconsin Cheese Curd** **\$8.99**

smokey aioli

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**Cast Iron Jalapeño Cheddar Cornbread** **\$7.99**

honey butter

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**Crispy Pork Belly** **\$16.99**

brown sugar bourbon glaze, cilantro, green onion, fried garlic, jalapeno

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## TAVERN SAUSAGE 5

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**The Sausage Board** **\$25.99**

all sausages w/ mustards, warm mini baguette

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**Smoked Beef Knockwurst** **\$6.99**

w/ pickled red onion

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**Bacon Jalapeno Cheddar Bratwurst** **\$6.99**

w/ dijon mustard

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<b>Pork Kielbasa</b>	<b>\$6.99</b>
w/ apple butter mustard	
<b>Chicken Chorizo</b>	<b>\$6.99</b>
w/ salsa verde mustard	

## SALAD 5

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<b>Sponge Dock Greek Salad</b>	<b>\$13.99</b>
mixed greens, cucumber, feta, heirloom tomatoes, sourdough croutons, egg, kalamata olives, potato salad, greek vinaigrette	
<b>Roasted Beet Salad</b>	<b>\$14.99</b>
red & golden beets, watermelon, strawberry, frisee lettuce, red onion, feta, marcona almonds, lime vinaigrette	
<b>Vegan Pad Thai Salad</b>	<b>\$17.99</b>
sweet potato noodle, kale, carrots, cucumber, green beans, heirloom tomatoes, radish, napa cabbage, beam sprouts, thai basil, peanuts	
<b>Fried Chicken Salad</b>	<b>\$15.99</b>
buttermilk fried chicken, mixed greens, pecans, blue cheese, apples and celery, maple vinaigrette	
<b>Caesar</b>	<b>\$12.99</b>
chopped romaine, kale, parmesan, harissa caesar dressing, sourdough croutons	

## MAINS 11

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<b>Fish of the Day</b>	
chef's choice	
<b>Fish 'n Chips</b>	<b>\$18.99</b>
local catch, southern slaw, malt vinegar aioli	
<b>Tavern Pot Roast</b>	<b>\$20.99</b>
slow-braised chuck roast, carrots, celery, onions, mashed potatoes	
<b>Mac N Cheese</b>	<b>\$12.99</b>
cavatappi, smoked gouda, swiss, parmesan, toasted garlic panko	
<b>Citrus-Ginger Salmon</b>	<b>\$24.99</b>
carrot vinaigrette, wood-grilled asparagus, fried kale	
<b>Chicken Tikka Masala</b>	<b>\$18.99</b>
basmati rice, Jamison's Breadhouse garlic naan	
<b>Bayou Style Shrimp &amp; Crawfish</b>	<b>\$20.99</b>
red peppers, onions, celery, cajun cream sauce, crawfish grit cake	
<b>Prime Strip</b>	<b>\$39.99</b>
tavern mashed potatoes, wood-grilled asparagus, bourbon au poivre sauce	
<b>Creole Shrimp Pasta</b>	<b>\$21.99</b>
garlic beer butter, red pepper, gulf shrimp, spaghetti, toasted La Segunda Cuban bread	

## Jerk Chicken

grilled jerk chicken, rice, black beans, pineapple pico

### AVAILABLE OPTIONS

\$18.99

smoked pork: \$4.99

gulf shrimp: \$10.99

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## Grilled Meatloaf

**\$18.99**

country style BBQ, crispy onions and jalapenos, tavern mashed potatoes, local vegetables

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## WICHES 6

### Nashville Hot Chicken

**\$14.99**

house-made garlic dill pickle, duke's mayo, Jamison's Breadhouse brioche bun

### Wood-Grilled Chicken

**\$14.99**

mustard q sauce, red cabbage slaw, Daily's bacon, cheese curds, Jamison's Breadhouse brioche bun

### Cuban

**\$16.99**

smoked ham, slow roasted mojo pork, pickled apple slaw, swiss cheese, La Segunda Cuban bread

### Fresh Catch

grilled or blackened, malt vinegar aioli, lettuce, house-made pickles, Jamison's Breadhouse brioche bun

### Tavern Burger

**\$18.99**

fresh ground short rib, chuck & brisket, sharp cheddar, tavern thousand island, lettuce, caramelized onions, tomato, Jamison's Breadhouse brioche bun

### Cheese Steak French Dip

**\$16.99**

shaved steak, caramelized onion, mushroom, cheese curds, duke's mayo, pickled jalapeno, au jus, toasted La Segunda Cuban bread

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## SWT HAPPY HOUR 4

### All Beers on Tap

### Select Wines on Tap

### AVAILABLE OPTIONS

6oz Wine For: \$7.49

9oz Wine For: \$10.49

### Bubbles

**\$5.00**

### Wells

**\$3.99**

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## HOUSE COCKTAILS 11

### #27

**\$12.99**

tito's vodka, aperol, lemon, orange

### #75

**\$13.99**

sipsmith london dry gin, giffard rhubarb liqueur, strawberry simple, lemon, strawberries, prosecco

### #48

**\$12.99**

knob creek, blackberry jalapeño jam, mint, lemon

<b>#31</b>	<b>\$12.99</b>
breckenridge vodka, blackberry, basil, lime, agave	
<b>#2</b>	<b>\$12.99</b>
espolon blanco, agave, lime, pink grapefruit, soda	
<b>#3</b>	<b>\$12.99</b>
st. petersburg distillery banyan reserve vodka fresh raspberries, ginger	
<b>#8</b>	<b>\$12.99</b>
st. petersburg distillery oak and palm coconut rum lemon, lime and pineapple juice, egg white* coconut sugar rim	
<b>#1</b>	<b>\$14.99</b>
maker's mark, luxardo, sweet vermouth, barrel-aged in house for 30 days in american oak	
<b>#711</b>	<b>\$12.99</b>
corazon reposado, cointreau, grilled pineapple, sage, lemon and lime, agave, house bitters, chipotle salt rim	
<b>#22</b>	<b>\$12.99</b>
buffalo trace, cold brew, house bourbon bitters	
<b>#29</b>	<b>\$12.99</b>
neft vodka, watermelon, lemon, mint simple	

## WHITE 3

<b>St. Francis, Chardonnay, Sonoma</b>	<b>AVAILABLE OPTIONS</b>
	\$10.99
	\$14.99
<b>Acrobat, Pinot Gris, Oregon</b>	<b>AVAILABLE OPTIONS</b>
	\$13.99
	\$17.99
<b>Rosé of Pinot Noir, Banshee, California</b>	<b>AVAILABLE OPTIONS</b>
	6oz: \$9.99
	9oz: \$13.99

## RED 1

<b>Cabernet Sauvignon, Freakshow, Lodi</b>	<b>AVAILABLE OPTIONS</b>
	\$11.99
	\$15.99

## BRUNCH 7

<b>Chef's Brunch Special</b>	
chefs daily preparation	
<b>Daily's bacon &amp; cheddar cheese omelet</b>	<b>\$13.99</b>
tavern cheese sauce, scallions	

<b>Ham &amp; Cheese benedict</b>	<b>\$14.99</b>
sharp cheddar, house-made buttermilk biscuit, hollandaise	
<b>Honey Bourbon Smoked Salmon Benedict</b>	<b>\$14.99</b>
house-made buttermilk biscuit, hollandaise, dill caper sauce	
<b>Breakfast Smash-Wich</b>	<b>\$14.99</b>
house-made buttermilk biscuit,two maple sage sausage patties, cheddar, scrambled eggs, tavern cheese sauce	
<b>Stuffed French Toast</b>	<b>\$14.99</b>
ask about chef's daily creation	
<b>Chicken &amp; Waffle-wich</b>	<b>\$15.99</b>
buttermilk waffle, fried chicken, Daily's bacon, cheddar cheese, maple sage aioli, fried egg, spicy maple syrup	

## LIQUID BRUNCH 3

<b>Tavern Bloody Mary</b>	<b>\$6.99</b>
datil pepper infused vodka, house bloody mix, celery, lime, olives	
<b>Mimosa</b>	<b>AVAILABLE OPTIONS</b>
choice of florida fresh grapefruit or orange juice	\$9.99
	Make it Bottomless: \$19.99
<b>House-Made Cold Brew</b>	<b>\$3.99</b>
served over ice	

## N/A BEV 13

<b>Coke</b>	<b>\$2.99</b>
<b>Sprite</b>	<b>\$2.99</b>
<b>Diet Coke</b>	<b>\$2.99</b>
<b>Ginger Ale</b>	<b>\$2.99</b>
<b>Fanta Orange</b>	<b>\$2.99</b>
<b>Mellow Yellow</b>	<b>\$2.99</b>
<b>Root Beer</b>	<b>\$2.99</b>
<b>Mr Pibb</b>	<b>\$2.99</b>
<b>Lemonade</b>	<b>\$2.99</b>
<b>Ginger Beer</b>	<b>\$2.99</b>
<b>Virgin Bloody Mary</b>	<b>\$4.99</b>
<b>Virgin Mojito</b>	<b>\$4.99</b>

