

220 East

220 E Davis Blvd 33606-3786 · +18132591220 · Updated: Jan 14, 2026

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APPETIZERS 8

Hot Stickers	\$6.95
chinese dumplings loaded with pork and oriental seasonings. lightly blackened and served with szechuan soy sauce	
Baked Brie	\$9.95
a wheel of soft, mild cheese topped with butter, brown sugar, and chopped walnuts, then oven baked. served with french bread and fresh fruit	
Chicken Quesadillas	\$9.95
grilled chicken breast, mushroom, green onion, and cheddar stuffed into a garlic and herb flour tortilla. served with shredded lettuce, sour cream, and salsa	
Soft Shell Crab	\$8.50
sauteed in lemon butter & white wine, or tempura battered and fried with a side of honey mustard.	
Pizza Margherita	\$7.95
a traditional hand tossed pizza topped with fresh garlic, olive oil, fresh basil, tomato, and cheese.	
Calamari	\$8.25
lightly battered and fried. served with marinara and lemon.	
Tuna Sashimi	
sushi grade tuna rolled in sesame seeds and pan seared. served with pickled ginger, wasabi, and soy paint.	
Satay Chicken	\$7.95
skewered chicken breast first marinated in a light teriyaki sauce then grilled. served with our own ying-yang peanut sauce.	

SOUPS & SALADS 10

French Onion	AVAILABLE OPTIONS
topped with a crouton and provolone cheese, then oven baked until golden.	\$3.95
	\$4.95
220 Salad	\$5.25
crisp iceberg and romaine lettuce tossed with red cabbage and carrots. topped with tomato, celery, cucumbers, croutons, and cheddar cheese	
Caesar Salad	AVAILABLE OPTIONS
tossed with our chef's caesar dressing and freshly grated parmesan cheese.	\$5.95
	Add Grilled Chicken:
	\$4.00
	Add Shrimp: \$5.00
	Add Salmon: \$5.00

Crab Cake Louie Salad	\$12.95
shredded lettuce, red cabbage, carrots, tomato, sliced black olives, and chopped egg topped with our signature crab cake and a side of louie sauce.	
Chicken Thai Cobb	\$10.95
a thai style salad topped with grilled chicken breast, tomato, avocado, bean sprouts, green onion, cilantro, bacon, in a lime peanut dressing.	
Soup Du Jour	AVAILABLE OPTIONS
if you like hearty homemade soup, this is the place for you.	\$3.25
	\$4.25
Field Of Greens	\$6.95
organic field greens tossed with balsamic vinaigrette. topped with fresh bleu cheese crumbles.	
Cajun Fried Chicken Salad	\$10.50
spicy chicken strips mounded over our fresh salad greens with tomatoes, red cabbage, cucumbers and cheddar served with our chef's homemade honey mustard dressing.q	
Field Of Fruit	\$8.95
organic field greens tossed with balsamic vinaigrette, mandarin oranges, crumbled bleu cheese, strawberries, blackberries, blueberries, and walnuts.	
Field Of Fruit	\$13.95
w/ blackened salmon	

FROM THE EARTH 9

Filet Mignon	AVAILABLE OPTIONS
the most tender of all steaks. hand-cut and trimmed with care by our chef.	6 Oz: \$21.95
	8 Oz.: \$24.95
	Add Bleu Cheese Crumbles Or Bourbon-mushroom Glaze:
	\$1.50
	Add 3 Shrimp Hawaiian Or A Grilled Shrimp Skewer: \$5.00
Surf & Turf	\$27.95
6 oz. filet mignon paired with our crab cake	
New York Strip	\$22.95
a 12 oz. strip hand-cut and trimmed by our chef. the "king of steaks."	
Steak Al Forno	\$23.95
a 12 oz. new york strip, rubbed with fresh garlic and rosemary finished with a parmesan crust	
Bourbon Steak	\$18.95
a 10 oz. top sirloin in a new orleans style bourbon marinade with sauteed mushrooms	
Beef Or Chicken Stir Fry	\$16.95
chicken or beef sirloin stir fried with fresh vegetables and oriental sauce	

Pork Margarita	\$16.95
twin chargrilled boneless chops, marinated in a jose cuervo margarita. topped with demi glace & lime	
Chicken Marsala	\$16.95
sauteed chicken breast with mushroom, demi glace, and marsala wine.	
Chicken Piccata	\$16.95
sauteed chicken breast in a lemon butter white wine sauce with capers	

FROM THE SEA 11

Wasabi Crusted Ahi	\$22.95
sushi grade tuna rolled in panko breadcrumbs and wasabi. finished with sweet chili sauce and served with udon noodles and stir fried vegetables.	
Bacon Crusted Scallops	\$22.95
large sea scallops sauteed with a bacon crust topped with smoked gouda cream.	
Fresh Catch Of The Day	
ask your server about today's catch prepared grilled, blackened, sauteed, or fried. almondine, florentine, bourbon, or piccata style add \$1.50	
Salmon	\$18.95
a fresh norwegian fillet prepared grilled, blackened, or sauteed in a lemon butter white wine sauce	
Crab Stuffed Tilapia	\$19.95
stuffed with crabmeat, oven roasted, and topped with roasted red pepper sauce	
Tortilla Crusted Tilapia	\$19.95
crusted with crushed tortilla strips and parmesan cheese. served with black beans and rice and mango salsa	
Fried Shrimp	\$16.95
10 gulf shrimp tempura battered and deep fried. served with szechuan soy sauce.	
Shrimp Scampi	\$17.95
large gulf shrimp sauteed in lemon butter garlic cream.	
Shrimp Hawaiian	\$17.95
large gulf shrimp stuffed with pineapple slices, wrapped in bacon, then charbroiled to perfection and topped with teriyaki	
Soft Shell Crab	\$19.95
two softshell crabs available tempura fried or sauteed in lemon butter and white wine.	
Crab Cake Dinner	\$19.95
two maryland-style lump crab cakes served with roasted red pepper sauce.	

PASTA & SPECIALTIES 8

Smoked Mozzarella Ravioli	\$11.95
freshly made ravioli tossed in a four cheese sauce.	

Shrimp And Penne Pasta	\$13.95
large gulf shrimp and mushrooms sauteed in lemon butter & white wine.	
Blackened Chicken Alfredo	\$13.95
bow tie pasta with homemade alfredo sauce	
Fish And Chips	\$11.95
tempura battered white fish served over french fries with tartar sauce.	
Chicken Fingers	AVAILABLE OPTIONS
battered white meat chicken served with barbeque or honey mustard and fries.	
	6 Pcs: \$9.95
	8 Pcs: \$11.95
Make Your Favorite Pasta	\$9.95
choose penne, bow tie, or linguini, and pair it with marinara, alfredo, or garlic & olive oil. add grilled chicken or homemade meat sauce for \$4, shrimp for \$5, or veggies for \$1 ea.	
Black Tie Affair	\$14.95
large gulf shrimp with andouille sausage, mushrooms, & cajun seasoning in a parmesan cream sauce and served over bow tie pasta.	
Seafood Linguini	\$17.95
shrimp, scallops, and langostinos sauteed with tomato, spinach, and linguini, in a tomato cream sauce.	

BURGERS & SANDWICHES 8

Old Fashioned Hamburger	\$8.00
hand pattied usda choice beef chargrilled the way you like it	
Black Jack Burger	\$9.50
seasoned with cajun spices, then topped with melted jack cheese and sauteed mushrooms	
Sirloin Steak Sandwich	\$9.95
chargrilled, then hand sliced onto a baguette.	
Portobello Mushroom Melt	\$9.50
chargrilled, then sliced and topped with sauteed onions and melting provolone. served with a side of roasted red pepper sauce.	
Blue Moo	\$9.50
a house specialty... topped with melting bleu cheese crumbles.	
Bacon Cheddar Chicken	\$9.50
fire grilled chicken breast topped with cheddar & bacon. served with a side of barbeque sauce.	
Blackened Chicken Sandwich	\$9.50
a blackened chicken breast topped with melted jack cheese with a side of mayo.	
Chicken Club	\$8.95
charbroiled chicken breast thinly sliced with bacon, lettuce, tomato, and mayonnaise on french baguette.	

HOMEMADE DESSERTS 7

Authentic Key Lime Pie

\$4.95

real key lime custard served on a lorne doone crust and finished with whipped topping.

Creme Brulee

\$5.95

vanilla custard with caramelized sugar crust, accompanied with fresh fruit.

Upside Down Apple Pie

\$5.95

juicy granny smith apples, walnuts, and sweet crumbles turned over and topped with vanilla ice cream and whipped topping.

Three Berry Shortcake

\$5.95

fresh strawberries, \$1.95 blackberries, and blueberries sprinkled over vanilla ice cream and whipped topping, on top of a homemade biscuit.

Reese's Peanut Butter Cup Cheesecake

\$5.95

fresh baked cheesecake filled with reese's peanut butter cup pieces, baked in a graham cracker crust then topped with peanuts, chocolate syrup, and whipped cream.

Chocolate Velvet Cake

\$5.95

rich, dark ambrosia chocolate carefully blended with cherry brandy and creme de cacao, with a hint of peanut butter mousse. served over a delicate raspberry sauce.

Ice Cream And Sherbet

\$1.95

vanilla or chocolate ice cream, or rainbow sherbet.
