



STARTERS

BLUE CRAB & ARTICHOKE DIP

Blue crab, artichoke hearts and fresh shaved parmesan baked and served with toasted crostini > 10.99

CHICKEN WINGS

Crispy wings coated in your choice of housemade sauces - Florida Buffalo, Mango BBQ or St. Augustine Datil Pepper. Served with celery sticks and blue cheese dressing > 10.29

CHICKEN QUESADILLA

Fresh, marinated chicken and pepper jack cheese in crispy flour tortillas. Served with guacamole, pico de gallo and sour cream > 9.99

FRIED SHRIMP APPETIZER

Hand-battered local shrimp served with a zesty caper cocktail sauce > 11.49

SALADS & SOUP

SEAFOOD COBB SALAD

Topped with seasoned shrimp, lump crab meat, smokehouse bacon, avocado, tomato, egg, cucumber, pepper jack and cheddar cheeses. Served with your choice of dressing > 14.59

CAESAR SALAD

Crisp romaine topped with seasoned croutons, shaved Parmesan and a classic dressing > 8.29
Side Salad > 5.99

WEDGE SALAD

Wedge of crisp iceberg lettuce topped with diced tomatoes, smokehouse bacon, blue cheese crumbles and blue cheese dressing > 8.99

SIDE HOUSE SALAD*

Mixed greens topped with tomato, cucumber, bacon, pepper jack and cheddar cheeses with spicy candied pecans. Served with your choice of dressing > 5.99

Add Chicken > 3.29 • Add Shrimp > 5.29

A1A BEER CHEESE SOUP

Red ale blended with aged cheddar and pepper jack cheeses, caramelized onions and roasted barley > Cup 4.99 Bowl 6.79

HOUSEMADE DRESSINGS:

Caesar, Blue Cheese, Balsamic Vinaigrette, Honey Dijon, Champagne-Ginger Vinaigrette, Roasted Jalapeño Ranch, or Cilantro-Lime Vinaigrette

ENTRÉES

FISHERMAN'S PLATTER

Crispy fish, shrimp, calamari and tavern slaw served over seasoned house fries with banana peppers and signature tartar & cocktail sauces > 17.99

FRIED SHRIMP DINNER

Hand-battered local shrimp served with a zesty caper cocktail sauce, seasoned house fries & signature tavern slaw > 15.99

LOBSTER & SHRIMP TACOS

Crispy blue corn tortillas, wrapped with soft flour tortillas with pepper jack cheese, lettuce, pico de gallo and a citrus sauce. Served with black beans & rice > 16.99

SHRIMP & GRITS

Sautéed shrimp with smokehouse bacon, garlic, mushrooms and scallions over pepper jack cheese grits > 16.99

BISTRO FILET MEDALLIONS†

Grilled filet medallions with garlic mashed potatoes, fresh vegetables and a side of blue cheese steak sauce > 21.99 Add a skewer of grilled shrimp > 5.29

KEY LIME SHRIMP & LOBSTER LINGUINE

Shrimp and Maine lobster sautéed in key lime butter, tossed over linguine then garnished with balsamic tomatoes > 20.99

SANDWICHES

A1A CHEESEBURGER†

Premium half pound steakburger grilled to your liking and topped with aged cheddar cheese, lettuce, tomato, and onion > 14.99
Add Smokehouse Bacon > 1.50 • Add Guacamole > 2.00

FRESH BLACKENED FISH†

With mango ketchup, cajun remoulade, lettuce, tomato and onion on a brioche bun > 13.99

GRILLED PORTOBELLO MUSHROOM

Red bell peppers, zucchini and red onions, topped with tomato and melted gruyère on toasted ciabatta > 10.59

ARTISAN GRILLED CHEESE

Toasted sourdough bread topped with melted gruyère, smokehouse bacon and avocado mayo > 10.29

DESSERT

CHOCOLATE BROWNIE SUNDAE

Warm brownie topped with vanilla ice cream, drizzled with caramel and chocolate sauce > 5.99

SIDES | 2.99

Seasoned House Fries
Tavern Slaw
Sautéed Vegetables
Pepper Jack Cheese Grits
Garlic Mashed Potatoes

†This menu item may contain raw or undercooked ingredients or may be cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*This menu item contains peanuts, pecans, cashews, almonds, walnuts, pine nuts, tree nuts, sesame seeds or sunflower seeds. For more information, please visit a1aaleworks.com/nutrition-allergy-info

WINES BY GLASS, CARAFE + BOTTLE

| | GLASS | CARAFE | BOTTLE |
|--|-------|--------|--------|
| BUBBLES | | | |
| LA MARCA Prosecco, Italy | 7.99 | * | * |
| PIPER SONOMA Sparkling Wine, California | 7.99 | * | 31 |
| VEUVE CLICQUOT YELLOW LABEL Champagne, France | * | * | 99 |
| LIGHTER STYLE WHITES | | | |
| BERINGER White Zinfandel, California | 6.49 | 9.49 | 26 |
| CHATEAU STE. MICHELLE Riesling, Washington | 7.49 | 10.99 | 29 |
| ECCO DOMANI Pinot Grigio, Italy | 7.49 | 10.99 | 29 |
| MASO CANALI Pinot Grigio, Italy | 9.49 | 13.49 | 37 |
| KIM CRAWFORD Sauvignon Blanc, New Zealand | 10.49 | 15.49 | 41 |
| COOL & CRISP CHARDONNAYS | | | |
| CANYON ROAD California | 6.49 | 9.49 | * |
| KENDALL-JACKSON California | 9.49 | 13.99 | 37 |
| SONOMA-CUTRER Russian River Ranches | 11.49 | 16.99 | 45 |
| CAKEBREAD CELLARS Napa Valley | * | * | 72 |
| WEST COAST PINOT NOIRS | | | |
| BV COASTAL ESTATES California | 7.99 | 11.99 | 31 |
| MARK WEST California | 8.99 | 13.49 | 35 |
| LA CREMA Sonoma | 11.99 | 17.99 | 47 |
| BIG & BOLD REDS | | | |
| CANYON ROAD Cabernet Sauvignon, California | 6.99 | 10.49 | * |
| J. LOHR SEVEN OAKS Cabernet Sauvignon, Paso Robles | 7.99 | 11.99 | 31 |
| DON MIGUEL GASCÓN Malbec, Argentina | 8.49 | 12.49 | 33 |
| MÉNAGE À TROIS Red Blend, California | 8.49 | 12.99 | 33 |
| SEVEN FALLS Merlot, Washington | 8.99 | 13.49 | 35 |
| LOUIS M. MARTINI Cabernet Sauvignon, Sonoma | 10.99 | 14.99 | 43 |
| SEQUOIA GROVE Cabernet Sauvignon, Napa Valley | * | * | 72 |

NON-ALCOHOLIC BEVERAGES

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|---|-------------|
| FRESH-BREWED COFFEE | 2.99 |
| ICED TEA | 2.99 |
| FLAVOR-INFUSED ICED TEA Peach, Raspberry or Mango | 3.29 |
| ROOT BEER | 3.29 |
| FRESH-SQUEEZED LEMONADE | 3.49 |
| STRAWBERRY LEMONADE | 3.49 |
| RED BULL ENERGY DRINK | 3.49 |
| FIJI BOTTLED WATER | 3.99 |

HAND-CRAFTED COCKTAILS

BEACHSIDE COCKTAILS

A1A MULE

Ginger beer poured over St. Augustine vodka, fresh lime and mint > 9.49

ATLANTIC BEACH LEMONADE

Skyy Infusions citrus vodka, triple sec and cranberry juice shaken with fresh housemade lemonade > 7.99

COASTAL COSMO

St. Augustine vodka and cointreau shaken with cranberry juice and fresh limes > 9.49

PAINKILLER

Pusser's rum shaken with coconut cream, pineapple and orange juices and sprinkled with nutmeg > 8.99

BEACH WHISKEY COLADA

Beach Whiskey Island Coconut and pineapple juice shaken and served on the rocks > 8.49

RUM RUNNER

Light and dark rums, blackberry brandy and banana schnapps shaken with pineapple and orange juices > 8.49

MAI TAI

A blend of rums and pineapple and orange juices with a float of dark rum > 8.99

DARK & STORMY

Gosling's Black Seal rum, fresh lime and ginger beer > 8.99

GATOR-AID (Choice of Mango, Cherry or Grape)

Choose your flavored vodka and we'll do the rest! > 7.99

GOOMBAY SMASH

Cruzan Coconut rum, Bacardí Gold rum, apricot brandy, pineapple and orange juice with a float of Myers's dark rum > 8.99

MOJITO

(Choice of Coconut, Strawberry, Mango or Classic) Bacardí rum, fresh limes and mint > 8.99

JAX BEACH TEA

Vodka, rum, gin and triple sec shaken with fresh sour mix and topped with cranberry juice > 8.49

CITYSIDE COCKTAILS

PATRÓN MARGARITA

Patrón Silver and Patrón Citronge shaken > 10.49

HOUSEMADE BLOODY MARY

Absolut Peppar and our house blend of tomato juice, spices and things we just can't share > 8.49

TITO'S MARTINI

Tito's Handmade vodka served with olives or a twist > 9.49

NEW FASHIONED

Jim Beam rye whiskey with brown sugar simple syrup, orange bitters and a fresh orange slice > 8.99

LEMON DROP MARTINI

Absolut Citron, Cointreau and fresh lemon juice shaken and served with a sugar rim > 9.49

GEORGIA PEACH MARTINI

Absolut Apeach vodka, Grand Marnier, cranberry juice and orange juice > 9.49

JAMEY & GINGER

Jameson Irish whiskey, Domaine De Canton and ginger ale > 8.49

BERRY BASH SANGRIA

Red wine, a blend of puréed berries, pineapple juice and black raspberry liqueur > 7.99

RASPBERRY ICE PICK

Gin, raspberry vodka, spiced rum, chambord and sour topped with lemon lime soda > 9.49