

THE PATIO

AT 5TH AND ASH

SHAREABLES

🚢 Drunken Cheesy Bread

A baguette dipped in red wine, baked with garlic butter and shredded mozzarella. Served with marinara 12 Add a side of tomato bisque +3

🚢 Fernandina Famous Meatballs

House-recipe meatballs served with our signature marinara sauce 12

Mediterranean Flatbread

Marinara, sundried tomatoes, caramelized onion, roasted red peppers and black olives, topped with shredded mozzarella and balsamic 15

****Ask about our Flatbread of the Day! (available 11am-3pm)**

Black & Bleu Cauliflower Pizza (GF)

Bleu cheese dressing, braised short ribs, roasted garlic, bacon, onions, shredded mozzarella, all jazzed up with a balsamic reduction 16

Bavarian Pretzel

A giant soft pretzel, brushed in butter and sprinkled with salt, comes with a side of beer cheese dip & pub mustard 12 Add Crab Dip +6

Classic Caprese (GF)

Tomatoes and mozzarella layered with basil leaves & topped with cracked pepper and a balsamic glaze drizzle 12

🚢 Jumbo Lump Crab Cakes (DF)

Our signature hand-rolled crab cakes made with fresh jumbo lump crab meat. Served with house-made lemon aioli 19

Patio Mussels

Steamed PEI Mussels with butter, lemon, garlic, basil, onion and a splash of Pernod. Served with crostini 17 Add pasta +4

Crab Dip

Our signature lump crab blended with peppers, onions, savory spices and cheese. Served with warm naan bread for dipping 17

First Coast Shrimp Cocktail (GF, DF)

Six fresh, local jumbo shrimp. Served with cocktail sauce 15

🚢 Charcuterie for Two

A special selection of premium cheeses served with an array of meats, fruits, and house made jams and jellies

22

Make it a Charcuterie for Four for an additional \$11



SOUP & SALAD

Soup du Jour

Rotating fresh soup of the day [Market]

🚢 Tomato Bisque (GF)

Homemade, savory, rich bisque 8

🚢 Berry Salad (GF)

Mixed greens, seasonal berries, red onions, candied pecans, feta cheese, and homemade poppy seed dressing 8/15

🚢 Beet Salad (GF)

Beets, mandarin oranges, red onions, feta, and raisins on a bed of mixed greens with champagne vinaigrette 8/15

Caesar Salad

Romaine, croutons and parmesan in a creamy dressing 8/13

Steak House Style Wedge (GF)

Baby Iceberg, heirloom tomatoes, bleu cheese crumbles, egg, red & green onions, and bacon with bleu cheese dressing 15

Asian Salad (GF, DF)

Spring mix topped with snow peas, mandarin oranges, carrots, green onions, and cashews with a miso vinaigrette 16

Poached Pear & Shrimp Salad

Spring mix topped with red wine poached pears, shrimp, red onion, tomatoes, and candied pecans with a poppyseed dressing 24

Soup & Salad Combo

A cup of soup and your choice of Berry, Beet, Caesar, or Garden salad 15



Salad dressings are house made and sourced locally from Olive Amelia

Champagne Vinaigrette, Miso Vinaigrette, Poppy Seed, Bleu Cheese, Balsamic Glaze, Ranch, Caesar, and Honey Mustard

Add to any salad:
Chicken (6), Shrimp (7), Crab Cake (9)
Salmon, Grouper (Market)

Parties of 6 or more will incur a 20% gratuity. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

We're so happy you're here!

Open daily from 11am to 9pm

Sunday brunch available from 10am to 3pm

Enjoy the best happy hour on the Island from 3pm to 6pm every day

Live music performances every night

Follow us on social media @thepatioat5thandash

Ask us about renting out the patio for your private event!

GF- Gluten Free DF - Dairy Free V - Vegetarian 🚢 - The Patio Favorites

LUNCH

AVAILABLE ALL DAY

HANDHELDS

All Handhelds and Burgers come with your choice of fries, slaw, or garden salad. Add gluten free bun for \$3.00

🚢 Fernandina French Dip.....16

Braised short rib, caramelized onions, creamy horseradish sauce, provolone cheese, and a side of au jus for dipping

Chicken Pesto Caprese.....16

6oz grilled chicken breast topped with shredded mozzarella, lettuce, tomato, pesto mayo, and balsamic glaze on a ciabatta bun

🚢 Grouper Sandwich.....18

Grilled or blackened grouper, lettuce and tomato with our spicy island slaw

Cajun Chicken Sandwich.....18

6oz blackened chicken breast with sauteed peppers and onions, lettuce and tomato on a ciabatta bun with remoulade sauce

Chicken Salad Sandwich.....15

Tender chicken salad made with cranberries, pecans, celery, and a touch of honey. Served with shredded romaine on a butter croissant bun or atop leafy greens

The Patio Burger.....16

Angus beef patty grilled to your liking with cheddar cheese, lettuce and tomato *Also available as Impossible Burger +2

🚢 Goat Cheese Burger.....18

Angus beef patty topped with Pico de Gallo, creamy goat cheese, avocado, spring mix, and a remoulade sauce drizzle

Meatball Parmesan Hero.....16

Our famous meatballs served on a toasted hoagie with house marinara and provolone cheese

LITTLE PIRATES



Served with a drink \$7

Chicken Fingers

Flatbread Pizza

Spaghetti & Meatballs

SOFT DRINKS \$3.50

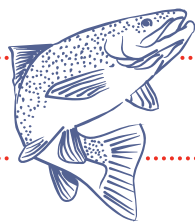
Pepsi, Pepsi Zero, Starry, Lemonade, Ginger Ale, Dr. Pepper, Sweet & Unsweet Tea

Strawberry Lemonade, Shirley Temple (\$3.75)

Aqua Panna (\$3), San Pellegrino (\$3.50)

DINNER

AVAILABLE AT 4:30 PM



FROM THE OCEAN

🚢 Blackened Grouper (GF)38

Fresh filet of grouper blackened and served over creamy cheese grits and topped with house-made mango salsa

Substitute crab-crusting for just \$8 more!

Blackened Redfish.....28

Redfish blackened with house made spices, served over creamy cheese grits and topped with a cajun cream sauce

🚢 Shrimp and Grits (GF)26

Old Charleston Style recipe made with local, Mayport Shrimp, andouille sausage, peppers and onions, atop creamy cheese grits

Catch of the Day.....Market

A fresh, chef-selected seafood prepared with a unique culinary touch and paired with carefully crafted accompaniments

Chef's Mahi-Mahi (GF).....29

Grilled fresh Mahi served over sautéed spinach, basil infused mashed potatoes with a rich and creamy tomato artichoke beurre blanc

Ancho Rubbed Salmon.....27

Icelandic Salmon seared with a house ancho seasoning, accompanied with wild rice, vegetables and topped with a tequila lime butter

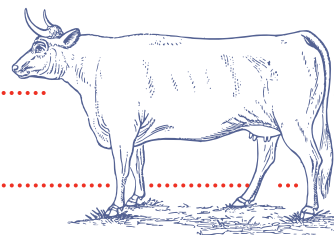
Shrimp Scampi24

Local Mayport Shrimp sauteed with fresh spinach and tomatoes in a white wine lemon butter sauce, served over pasta

Herb Encrusted Tuna.....38

Tuna encrusted with a blend of house herbs, seared to perfection in sesame oil. Paired with wild rice and vegetables

FROM THE FARM



🚢 Braised Short Ribs.....29

Our specialty short rib slow-roasted in a red wine reduction demi-glace, served over basil infused mashed potatoes and vegetables, and topped with crispy onion straws

Porterhouse Pork Chop.....25

White Marble Farms 14oz porterhouse pork, cast-iron seared to perfection and served with basil infused mashed potatoes and vegetables

🔥 Chimichurri Cauliflower Steak (GF/V)22

A hearty cauliflower steak seasoned and pan-grilled, then topped with a flavorful chimichurri sauce served over wild rice

🚢 Cajun Penne Chicken Pasta.....24

Tender chicken and andouille sausage seared with peppers, mushrooms and onions in a spicy cream sauce served atop penne pasta

Sub Shrimp + \$3, Add shrimp + \$7

Steak Frites.....34

12oz New York strip steak, sliced and topped with gorgonzola butter and a rich demi-glace. Served alongside truffle aioli house fries

Make it Oscar style! Crab cake, 2 shrimp, asparagus + \$12

Pasta & Meatballs.....22

Al dente spaghetti with four house-made meatballs, topped with our signature marinara sauce and parmesan cheese

🚢 Pollo Fernandina (GF)25

Grilled chicken, goat cheese, and lemon butter with sundried tomatoes and basil atop basil infused mashed potatoes and vegetables

Baby Back Ribs.....29

Full rack of smoked baby back ribs brushed with Sweet Baby Ray's BBQ sauce. Served alongside truffle mac and cheese and seasonal vegetables

SIDES

\$6

Wild Rice
Small Garden Salad
Cheesy Grits
Spicy Island Slaw
Basil Infused Mashed Potatoes
French Fries
Seasonal Vegetable
Grilled Asparagus
Truffle Mac & Cheese

DESSERTS

6 Layer Chocolate Cake

Indulge in a thick slice of our ultra-rich six-layer chocolate cake with a velvety chocolate ganache 12

Key Lime Pie

A creamy and tart key lime filling inside a buttery graham cracker crust 9

Peanut Butter Pie

A smooth and creamy confection with a graham cracker crust topped with whipped cream 9

Crème Brûlée Cheesecake

Rich and creamy cheesecake with a caramelized sugar crust, inspired by the classic crème brûlée 14