

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 17

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

Burrata Caprese (GF)

A blend of sliced and baby heirloom tomato tossed in olive oil and sea salt. Paired with burrata and basil leaves. Finished with a balsamic drizzle. 14

🚢 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

Sauteed PEI mussels with shallots, garlic and heirloom tomato. Finished with a white wine lemon butter broth and toasted baguettes. 17 Add pasta +4

Clams Casino

Tender clams topped with casino butter, toasted panko and parmesan cheese 16

Crab Dip

Our signature blend of lump crab, cream cheese and house spices. Served with toasted baguettes and veggies 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

26

SOUP & SALAD

Crab Bisque

Rich, creamy soup with lump crab and old bay 12

🚢 Tomato Bisque (GF)

Homemade, savory, rich bisque 9

🚢 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



Salad dressings are house made and sourced locally from Olive Amelia

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

Patio Wedge Salad (GF)

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

Asian Salad (DF)

Spring mix topped with snow peas, mandarin oranges, green onions, edamame, red onion and cashews. Topped with crispy wontons & a sesame ginger vinaigrette 16

Citrus Glazed Salmon BLT Salad

Pan seared fillet of salmon basted in our soy-citrus glaze. Paired with mixed greens tossed with cilantro lime ranch, pico, avocado, edamame and bacon 24

Soup & Salad Combo

A cup of soup and your choice of Berry, Beet, or Garden salad 15 add \$2 for crab bisque

Add to any salad:

Chicken (6), Shrimp (7), Crab Cake (9)
Salmon, Grouper (Market)

We're so happy you're here!

Open daily from 11am to 9pm. Close 10pm on Fri & Sat

Sunday brunch available from 10am to 2pm

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

Caribbean Fish Wrap.....17

Island spiced grouper paired with mixed greens, mango salsa, tomato and lemon aioli

Chicken Salad Sandwich.....15

Tender chicken salad made with cranberries, pecans, celery, and a touch of honey. Served with mixed greens 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

Drunken Meatball Grinder.....16

Our famous meatballs stuffed into our cheesy bread finished with mozzarella and house made marinara

LITTLE PIRATES \$7

Served with a drink



Chicken Fingers

Flatbread Pizza

Spaghetti & Meatballs

SOFT DRINKS \$3.50

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

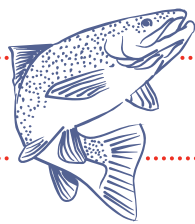
Strawberry Lemonade, Shirley Temple (\$3.75)

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

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.

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 tropical salsa

Substitute crab-crusted grouper 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)27

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, mashed potatoes with a rich and creamy lemon beurre blanc

Citrus Glazed Salmon.....27

Fresh Salmon filet pan seared and glazed with our zesty citrus-soy glaze, topped with sesame seaweed. Served with citrus rice pilaf and house vegetables

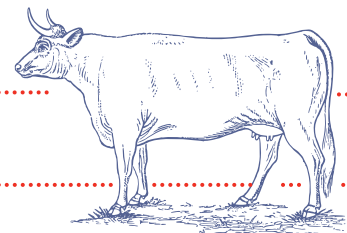
Shrimp Scampi25

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

Lobster Ravioli.....36

Delicate stuffed lobster raviolis served with house roasted pepper cream. Paired with sauteed lobster tails, fresh herbs and a dusting of parmesan cheese

FROM THE FARM



🚢 Braised Short Ribs.....29

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

Porterhouse Pork Chop.....25

White Marble Farms 12oz porterhouse pork, cast-iron seared to perfection and served with 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 citrus rice pilaf

🚢 Cajun Penne Chicken.....24

Andouille sausage and mushrooms sauteed in a rich cajun cream tossed with penne pasta. Topped with blackened chicken.

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

Gorgonzola N.Y. Strip.....38

12oz Angus New York strip steak pan seared. Topped with house made demi and gorgonzola butter. Served with red skin mashed potatoes and house vegetables

Pasta & Meatballs.....22

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

🚢 Pollo Fernandina (GF)26

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

Patio Stuffed Chicken.....28

Chicken breast filled with spinach, roasted peppers, prosciutto and smoked gouda. Topped with roasted pepper cream and feta. Served with mashed potatoes and vegetables.

SIDES

\$6

Citrus Rice Pilaf
Small Garden Salad
Cheesy Grits
Spicy Island Slaw
Mashed Potatoes
French Fries
Seasonal Vegetable
Grilled Asparagus

DESSERTS

6 Layer Chocolate Cake

Indulge in a thick slice of our ultra-rich six-layer chocolate cake with a velvety chocolate ganache 14

Key Lime Pie

A creamy and tart key lime filling inside a buttery graham cracker crust 10

Peanut Butter Pie

A smooth and creamy confection with a graham cracker crust topped with whipped cream 10

Seasonal Cheesecake

Ask your server about today's featured flavor! 14