

PORT SAINT JOE

provisions

just great food

antipasto appetizers

Appetizers

Tomato Basil Bruschetta | 10

Tomato Basil Bruschetta with shaved Parmesan and grilled Baguette

Goat Cheese Marinara Fondue | 10

Goat Cheese Marinara Fondue with grilled Garlic Bread

Sesame-Seared Tuna | 14

Sesame-seared Tuna with Wasabiyaki Sauce and Wacumbi Seaweed Salad

Antonio's Mussels | 14

Mussels in White Wine and Garlic Sauce

**CONSUMING RAW OR UNCOOKED MEATS AND SEAFOOD
MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS**

primer plato

Starter Salads

Provisions House Salad

Petite | 4 Standard | 7
Julienne Romaine with Garlic Croutons, Kalamata Olives, Parmesan and House Balsamic Vinaigrette on the side

Classic Caesar

Petite | 4 Standard | 7
Crispy Romaine and Garlic Croutons tossed in our Classic Dressing then topped with imported Parmesan and Kalamata Olives

Georgia Girl Greens

Petite | 5 Standard | 7
Baby Greens with toasted Georgia Pecans, crumbled Bleu Cheese and our creamy Vidalia Onion Vinaigrette on the side

Enjoy Additions To Starter Salads:

- Chicken Salad | 2
- Grilled Chicken | 2
- Steak | 3 Shrimp | 5

especialidad

Specialty Salads

Mediterranean Chop Chop

Petite | 7 Standard | 10
Grilled Chicken or Steak, Parmesan, Garlic Croutons, Artichoke Hearts, Roma Tomatoes and chopped Grilled Vegetables tossed in Balsamic Vinaigrette

Grilled Chicken Bruschetta

Petite | 7 Standard | 10
Mixed Baby Greens, Bow Tie Pasta, grilled Chicken Breast and Tomato Basil Bruschetta served with Cheesy Bread

Tom Tom's Thai Chicken

Petite | 7 Standard | 10
Asian Veggies and grilled Chicken Breast tossed in our spicy Thai Peanut Sauce served on a bed of Julienne Romaine

paninis sandwiches

Sandwiches

*Includes your choice of Pasta Salad,
Fries or House Salad*

Aunt Sparkles Chicken Salad | 9

Savory Chicken Salad on toasted Croissant

Society Chicken | 9

Garlic-grilled Chicken with Basil Pesto and Melted Brie

Miami Vice | 9

Grilled Cuban with roasted Mojo Pork, Ham, Swiss and Pickles

Guadalupe's Steak | 9

Grilled Skirt Steak with Chimichurri Sauce, grilled Zucchini, roasted Red Peppers and Mozzarella Cheese

Long Board Betty Burger | 10

Juicy Angus Beef with caramelized Onions

Prime Rib | 10

Served on a grilled Croissant with caramelized Onions, Au Jus and creamy Horseradish

Add Cheese!

- Swiss, Mozzarella, Bleu, Brie or Cheddar | 1
- Goat Cheese | 2

*An 18% gratuity will be added
to parties of six or more.*



pasta/pates
Pasta

Thai Angel

Petite | 9 Standard | 16

Asian Chicken, thinly Sliced Carrots, Cabbage & Scallions, wok-seared, then tossed with Angel Hair Pasta and our Thai Peanut Sauce

Betty Spaghetti

Petite | 8 Standard | 14

Best Spaghetti ever! Our famous "Betty Burger" of seasoned Angus Beef simmered in rich Marinara topped with imported Parmesan

Basil Basil Bowtie

Petite | 9 Standard | 14

Bowtie Pasta with fresh Basil Pesto, grilled Chicken, sun-dried Tomatoes, toasted Pecans and Brie

Shrimp Carbonara

Petite | 10 Standard | 18

Shrimp, Bacon and Penne Pasta tossed in our creamy Parmesan Sauce

Triple Cheese Penne

Petite | 8 Standard | 14

Creamy Rosado Sauce tossed with imported Parmesan, Mozzarella and Goat Cheese with grilled Chicken

Manhattan Mack & Cheese

Petite Only | 12

Penne Pasta with Prosciutto, smoked Cheddar, Parmesan and Goat Cheese

Antonio's Mussels Over Angel Hair Pasta

Standard | 17

Mussels in White Wine Garlic Sauce served over Angel Hair Pasta

antipasti/entrees
Entrees

Chimichuri Steak | 10

6 oz. Skirt Steak with Chimichuri Sauce served with roasted Potatoes and side Salad

Angel Hair Ahi | 20

Seared Ahi Tuna with Artichoke Hearts and Lemon Caper Sauce over Angel Hair Pasta

Saint Joe Sauté

Petite | 11 Standard | 21

Shrimp, Scallops, Portabella Mushrooms and Artichoke Hearts sauteed in a sun-dried Tomato Herb Burre Blanc served over Spinach Fettuccine topped with Goat Cheese crumbles

8 oz Filet Mignon | 25

Add Rosemary Shrimp | 5

Drizzled with Burre Blanc served with grilled Zucchini, Squash, roasted Red Potatoes and caramelized Onions

Snapper Picatta | 28

Snapper Filet lightly dusted in flour, pan-seared and served with our traditional Picatta Sauce, a side of Angel Hair Pasta and grilled Vegetables

Chicken Picatta

Petite | 17 Standard | 20

Breast of Chicken with Roma Tomatoes, Capers and Artichoke Hearts tossed in our traditional Picatta Sauce over Angel Hair Pasta

Saint Joe Bouillabaisse

Petite | 14 Standard | 25

Classic southern french seafood "stew" with Shrimp, Scallops, Mussels, Grouper Cheeks and Red Potatoes in a savory Saffron-Tomato Broth

CONSUMING RAW OR UNCOOKED MEATS AND SEAFOOD
MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS

vino tinto rosso
vin rouge
Red Wines

	Glass	Bottle
Yauquen	9	36
<i>Argentina Malbec</i>		
Six Clones	8.5	34
<i>California Merlot</i>		
Meiomi	11	44
<i>Chile Pinot Noir</i>		
Leese Fitch	8	32
<i>California Cabernet</i>		
Josh	9	36
<i>California Cabernet</i>		
Layer Cake	10	40
<i>South Australia Shiraz</i>		
Austerity	9	36
<i>California Red Blend</i>		
House Red	6	

vino bianco
vin blanc
White Wines

	Glass	Bottle
Seven Daughters	6	24
<i>Italy Moscato</i>		
2 Princes	8	32
<i>Germany Reisling</i>		
Epica	8	32
<i>Chile Chardonnay</i>		
Kris	9	36
<i>Italy Pinot Grigio</i>		
Cannonball	9	36
<i>California Sauvignon Blanc</i>		
House Chardonnay	6	

sangria
sangria
Sangria

	Glass	Pitcher
Red Sangria	5	20
White Sangria	5	20

Sangria Saturdays: All Day
Saturdays 2 for 1 White or Red Sangria

birra
biere
cerveja
Beer

DRAFT

Killian's Irish Red	4
Rip Tide Amber Ale	4
Yuengling	3
Bud Light	3
Shock Top	4
Goose Island Pale	4

BOTTLE

Bud Light	3
Budweiser	3
Miller Light	3
Michelob Ultra	3
Becks NA	3
Coors Light	3
Heineken	4
Corona	4

bebidas
beverages
Beverages

Coca-Cola	2.25
Diet Coca-Cola	2.25
Sprite	2.25
Ginger Ale	2.25
Sweet Tea	2.25
Unsweetened Tea	2.25
Lemonade	2.25

postre
dessert
Desserts

Salted Caramel Crunch	5
Key Lime Pie	5
Tiramisu	5
Triple Chocolate Cake	5

An 18% gratuity will be added to parties of six or more.



Happy Hour: 3:00pm to 5:00pm

Appetizers

Tomato Basil Bruschetta	5
Goat Cheese Marinara Fondue	5
Sesame-Seared Tuna	5

Beer

DRAFT

Killian's Irish Red	2.5
Rip Tide Amber Ale	2.5
Yuengling	2
Bud Light	2
Shock Top	2.5
Goose Island Pale	2.5

BOTTLE

Bud Light	2
Budweiser	2
Miller Light	2
Michelob Ultra	2.5
Becks NA	2.5
Coors Light	2
Heineken	2.5
Corona	2.5

Red Wines

Glass

Yauquen	5.95
<i>Argentina Malbec</i>	
Six Clones	5.95
<i>California Merlot</i>	
Leese Fitch	5.95
<i>California Cabernet</i>	
Josh	5.95
<i>California Cabernet</i>	
Austerity	5.95
<i>California Red Blend</i>	

White Wines

Glass

Seven Daughters	5.95
<i>Italy Moscato</i>	
2 Princes	5.95
<i>Germany Reisling</i>	
Epica	5.95
<i>Chile Chardonnay</i>	
Kris	5.95
<i>Italy Pinot Grigio</i>	
Cannonball	5.95
<i>California Sauvignon Blanc</i>	

Gift Certificates Available

PROVISIONS CATERS!

Provisions is the region's premier full-service caterer, accommodating events for up to 500 guests from St. George Island to Cape San Blas to Mexico Beach. New catering menu online at www.provisionsfl.com. Please reserve early!



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www.provisionsfl.com