

# Talons

Executive Chef, Richard Dino

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## STARTERS

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### SOUPS *Cup \$3 | Bowl \$5*

Tomato Basil | Soup Du Jour

### GRILLED VEGETABLE HUMMUS \$7

Served with crostini and extra virgin olive oil.

### PORK RINDS \$7

Cajun seasoning, salsa verde and lime.

### HOUSE-MADE PIMENTO CHEESE DIP \$7

Pimento cheese and tomato bacon jam, served with crostini.

### FRIED SOFT PRETZEL \$7

Coarse sea salt and served with Sweetwater 420 beer cheese.

### NACHOS \$8

Corn chips topped with pepper jack queso, tomatoes, jalapeños and red onions.

*Add: Chicken \$4, Shrimp \$6 or Steak \$8*

### CHEESE CURDS \$9

Breaded, fried and served with a side of marinara.

### FRIED GREEN TOMATOES \$9

House-made pimento cheese, tomato bacon jam, arugula and pickled red onion.

### CALAMARI \$11

Spicy peanut sauce, cilantro, scallions, purple cabbage, toasted sesame seeds and crushed peanuts.

### CHICKEN STRIPS \$10

Marinated in buttermilk, hand-breaded and served with your choice of sauce.

*Tossed in sauce \$1 | Extra sauce \$.50*

### SIGNATURE WINGS \$11

Ten large chicken wings tossed in your choice of sauce.

*All flats or all drums \$2 | Extra sauce \$.50*

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Mild | Medium | Hot | Cajun | BBQ | Lemon Pepper | Hawaiian Blackened | Garlic Parmesan | White Truffle | Honey Sriracha

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### CARAMELIZED ONION & BACON DIP \$12

Onions, bacon and balsamic reduction served with crostini.

### AHI TUNA \$12

Black pepper crusted ahi tuna, sesame cucumber salad, avocado, pickled ginger, wasabi and sesame seeds.

### CRAB CAKES \$12

Two jumbo blue crab cakes topped with house-made remoulade.

### COCONUT CURRY MAYPORT SHRIMP \$11

Six large shrimp hand-breaded with shaved coconut. Fried ginger, basil and cilantro served with coconut curry sauce.

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## SALADS

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### HOUSE \$8

Crisp romaine, cucumbers, red onions, heirloom grape tomatoes and shredded cheese.

### CAESAR \$8

Crisp romaine, house-made Caesar dressing, parmesan cheese and garlic croutons.

### TOMATO PANZANELLA \$10

Marinated heirloom grape tomatoes, cucumbers, red onions, arugula, croutons and house-made mozzarella served with an herb vinaigrette dressing.

### B.L.T. \$11

Crisp romaine, fried green tomatoes, feta and bacon served served with a house-made ranch dressing.

### AHI TUNA & MELON SALAD \$11

Spring mix, arugula, ahi tuna, melon, spiced nuts, and feta cheese, served with a house-made melon vinaigrette.

### STEAKHOUSE GRILLED ROMAINE \$16

Grilled romaine heart, grilled steak, heirloom grape tomatoes, cucumbers, bacon, hard-boiled egg and crispy shallots served with a house-made blue cheese dressing.

*Add: Chicken \$4, Shrimp \$6 or Steak \$8 to any salad*

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Ranch | Balsamic Vinaigrette | Blue Cheese | Catalina Honey Mustard | Herb Vinaigrette | Melon Vinaigrette

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For Reservations or ToGo Orders: 904.269.1953

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any food allergies. For your convenience, a 20% gratuity us added to parties of six or more. \$3 Split-Plate charge.*

# Talons

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## HAND-HELDS

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*Served with a choice of Standard Side. Substitute any Premium Side for \$1.50.*

### CRANBERRY PECAN CHICKEN SALAD SANDWICH \$9

Roasted chicken breast, sundried cranberries, candied pecans, celery, red onions, lettuce and tomatoes. | *also available as a wrap or salad*

### TALONS BURGER \$10

Half-pound patty served with lettuce, tomato and onion served on a kaiser bun.

*Add any additional Toppings for \$1 each:*

Fried Onion | Sunny Side Up Egg | Bacon | Avocado  
Mushrooms | Caramelized Onions | Grilled Peppers  
Jalapeños | Smoked Gouda | Blue Cheese | Swiss  
Pepper Jack | Cheddar | American | Provolone | Pimento

### CONLEY WRAP \$10

Fried chicken, house-made ranch, lettuce, tomato, bacon, red onions, and cheddar cheese, served in a flour tortilla.

### GRILLED CHEESE FONDUE \$10

White bread, cheddar, Swiss and tomato bacon jam with pepper jack fondue to dip.

### TACO DEL DIA \$10

Ask for today's selection of hand-crafted street tacos.

### BEER BRAT \$11

Local bratwurst, sweet pepper and onion relish with pepper jack queso, on a hoagie roll.

### AHI TUNA BAHN MI \$12

Black pepper seared yellow-fin, pickled carrots, cucumbers, celery, jalapeño, daikon radish. Cilantro, scallions and smoked black pepper aioli, served on a hoagie roll.

### CRAB CAKE B.L.T. \$12

Jumbo lump crab, smoked bacon, tomato, lettuce, jalapeno aioli, served on a kaiser bun.

### CHICKEN & WAFFLE SLIDERS \$12

Two buttermilk biscuit waffles, southern fried chicken, cheddar cheese and pepper jelly.

### BUFFALO CHICKEN SANDWICH \$12

Buttermilk fried chicken, blue cheese slaw, lettuce, tomatoes, onions, on a kaiser bun. | *also available as a wrap*

### TALONS CLUB \$12

Ham, turkey, cheddar, American cheese, lettuce and bacon tomato jam, on your choice of white or wheat bread, served toasted and hot or cold.

### SHRIMP PO-BOY \$14

Fried Mayport shrimp, romaine, heirloom grape tomatoes, house-made remoulade, served on a hoagie roll.

### FRESH CATCH SANDWICH *MARKET PRICE*

Local fresh fish, served with lettuce, tomato, onion, house-made tartar sauce, on a toasted kaiser bun.

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## ENTRÉES

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*Available after 4 PM*

### HOT CHEETO SMOKED GOUDA MAC & CHEESE \$12

Cavatappi pasta, smoked gouda cheese sauce, hot Cheeto crust and balsamic reduction.

*Add: Chicken \$4, Shrimp \$6 or Steak \$8*

### ARUGULA PESTO CAVATAPPI \$14

Sundried tomatoes, black olives, parmesan cheese, candied pecans and grilled chicken.

### FRIED HALF CHICKEN \$21

Southern fried chicken, bourbon-glazed buttermilk biscuit waffle, mac & cheese, sweet & sour collard greens and andouille red-eye gravy.

### GRILLED SALMON \$25

Arugula pesto, roasted red potatoes and house vegetables.

### BONE-IN PORK CHOP \$26

Cast iron seared Frenched pork chop, bacon and mushroom sauce, roasted red potatoes and bacon charred pickled green beans.

### FRESH CATCH OF THE DAY *MARKET PRICE*

Pineapple cucumber salsa, coconut ginger jasmine rice and bacon charred pickled green beans. | *Seasonal Selections*

### CHEF'S CUT *MARKET PRICE*

Lyonnais potatoes and sweet & sour collard greens.

### STANDARD SIDES \$3

French Fries | Coleslaw | Fresh Fruit

### PREMIUM SIDES \$4.50

House Salad | Caesar Salad | Cup of Soup | Sweet Potato Fries | Sautéed Vegetables  
Bacon Charred Pickled Green Beans | Coconut Ginger Jasmine Rice  
Roasted Red Potatoes | Sweet & Sour Collard Greens