



Easter

MENU

APPETIZERS

TEXAS AKAUSHI MEATBALLS (3) \$19

Akaushi meatballs, basil tomato sauce, parmesan cheese, garlic bread

CEVICHE \$26

red snapper, shrimp, crab, pico de gallo, avocado, lime juice

CALAMARI ZEN-CHINO \$24

hot cherry peppers, banana peppers, scallions, bean sprouts, cilantro, red chili peppers, served with Asian sweet chili sauce

CRAB CAKE MARYLAND (2) \$26

mini jumbo lump crab cakes with lemon Cajun lobster sauce

BEEF EMPANADAS (3) \$18

ground beef stuffed empanadas served with creamy cilantro jalapeño sauce

FRESH BAKED PASTRIES

Muffin, Danish, Jalapeno & Cheddar Cornbread

2 each ½ dz \$ 10

SOUPS & SALAD

POBLANO SOUP (GF) \$9

LOBSTER BISQUE \$10

SEAFOOD SOUP (GF) \$12

red snapper, shrimp and seafood fumet

CAESAR SALAD \$11

croutons, romano, parmesan

HOUSE SALAD (GF) \$10

Mix greens, cherry tomato, feta cheese, pickled red onion, cucumbers, green olives, champagne dressing.

ENTRÉE SALADS & SANDWICHES

SEAFOOD SALAD \$47

lobster, shrimp, crab, avocado, cucumber and mixed greens, cherry tomatoes, light cilantro basil citrus vinaigrette

COBB SALAD \$31

grilled chicken, romaine hearts, green onion, crispy bacon, blue cheese crumble, tomatoes, hard boil egg, avocado, house dressing

GRILLED SALMON SALAD \$28

orzo, cucumber, tomatoes, feta cheese, arugula, white caper vinaigrette dressing

51FIFTEEN AKAUSHI BURGER \$19

Texas Heart Brand akaushi, homemade brioche bread, lettuce, tomato, onion, pickles, applewood smoked bacon, cheddar cheese, mayonnaise, chipotle aioli

SLOW ROASTED PRIME RIB FRENCH DIP \$20

traditional ciabatta bread, horseradish aioli, au jus, fries



V - Vegan

GF - Gluten Free

BRUNCH

Available Only Till 3 p.m.

Add 2 eggs \$4, Add 3 bacon or sausage \$5

SOUTHWESTERN HASH \$28

6oz diced New York strip steak, peppers, onion, tomato, sweet potato, queso fresco, crema, corn tortilla strip

BISCUIT BENEDICT \$24

poached eggs, fresh baked jalapeño & cheddar biscuit, Canadian bacon, smoked paprika hollandaise, roasted rosemary potatoes

HOPPIN JOHN \$21

thick smoked hickory bacon, andouille sausages, rice, sofrito, black-eye peas, roasted poblano romesco

CHICKEN AND BELGIAN WAFFLE \$21

fried buttermilk chicken, green apples, berries, powder sugar, nutella syrup, 4 fried buttermilk chicken tenders

CHICKEN CHILAQUILES \$26

Adobo marinated pulled chicken, homemade roasted green tomatillo and guajillo pepper sauce, corn tortilla chips, queso fresco, crema, radish, avocado salsa, refried black beans

TRADITIONAL ENGLISH BREAKFAST \$20

3 eggs any style, sausage, bacon, breakfast potatoes, sliced tomatoes

CRAB MEAT AVOCADO OMELETTE \$27

mozzarella cheese, habanero sauce, arugula and sliced tomatoes

STUFFED NUTELLA FRENCH TOAST \$22

brioche bread, bacon, mascarpone cheese, fresh berries, powdered sugar, sugar cane syrup

BUTTERMILK PANCAKES \$17

3 buttermilk pancakes, sugar cane syrup, 2 any style eggs \$4, bacon or sausages \$5

ACAI BOWL (V)(GF WITHOUT GRANOLA) \$14

fresh berries, banana, homemade granola, agave

ENTRÉE

ANGUS RIBEYE STEAK 14oz \$39

herb butter

BEEF TIPS \$34

garlic mashed potatoes, au jus

14oz RACK OF LAMB \$48

pearl onions, balsamic honey reduction sauce

SEAFOOD LINGUINE \$33

shrimp, scallops, red snapper, fresh basil, brandy lobster cream sauce

SIDES

ASPARAGUS \$12

GARLIC MASHED POTATO \$13

MAC AND CHEESE \$12

SWEET CARAMELIZED BRUSSELS SPROUTS, GARLIC, AGAVE \$13

SEASONAL FRUIT CUP \$5 BOWL \$10

DRINKS

FLAVOR MIMOSAS(CRANBERRY, MANGO & TRADICIONAL) \$13

51FIFTEEN BLODY MARY \$13

MICHELADA 51 \$13

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