

Steaks



Ribeyes

Providence Cattle	16 oz	\$39 Each
White Gold	16 oz	\$39 Each
Chatel Farms – Prime	16 oz	\$49 Each

Filet Mignon

Providence Cattle	8 oz	\$25 Each
White Gold	8 oz	\$28 Each
Chatel Farms – Prime	6 oz	\$26 Each

Strip Steaks

Providence Cattle	14 oz	\$33 Each
White Gold	?? oz	\$25 Each
Chatel Farms – Prime	6 oz	\$42 Each

Ground Beef

Providence Cattle – 80/20	16 oz	\$12 Each
Providence Cattle – 85/15	16 oz	\$13 Each
Providence Cattle – 90/10	16 oz	\$15 Each
CBS Blend Patty	16 oz	\$12 Each

Roasts



Providence Cattle

Ocala, FL - Grass Finished

Brisket (Point and/or Flat)	16 oz	\$16/lb.
Picanha (Coulotte / Sirloin Cap)	16 oz	\$19/lb.

White Gold Label

*Midwestern Corn Belt and Georgia - Choice +
Grass Fed Grain Finished*

Whole Tenderloin	4 - 5 lbs	\$67/lb.
2 lb Center Cut Tenderloin	2 lbs	\$134 Each
Ribeye Roast (Boneless)	12 lbs	\$372 Each
Ribeye Roast (Bone-In)	14 lbs	\$420 Each

Chatel Farms

*Need to know Where from - Prime
Grass Fed Grain Finished*

Whole Tenderloin (Cleaned)	4 - 5 lbs	\$70/lb.
Prime 2 lb Center Cut Tenderloin	2 lbs	\$140 Each
Prime Ribeye Roast (Boneless)	12 lbs	\$468 Each
Prime Ribeye Roast (Bone-In)	6-14 lbs	\$32/lb.

Butcher's Cuts



White Gold Label

White Gold Label Beef is sourced from carefully selected small- to mid-size ranches throughout the Midwestern Corn Belt and Georgia, where Black Angus cattle are raised under strict animal welfare and quality standards.

Sirloin Baseball Steak	8 oz.	\$12 Each
Brisket/Rib Blended Beef Patty	2 x 8oz.	\$12 Each

Providence Cattle

Providence Cattle is a family-owned Florida ranch specializing in 100% grass-fed, grass-finished beef.

Outside Skirt	.4 - 1 lb.	\$25/lb.
Oxtail	1 - 1.5 lb.	\$21/lb.
Liver	1 - 2 lb.	\$18/lb.
Knuckle Bones	3 - 4 lb.	\$11/lb.
Back Rib	1 - 1.5 lb.	\$11/lb.
Beef Tongue	1.5 - 2 lb.	\$19/lb.
Beef Heart	2 - 3 lb.	\$17/lb.



Duroc Heritage Pork

White Gold Label's premium Duroc heritage pork comes from carefully managed farms in Iowa where pigs are raised to meticulous standards. **This pork is all-natural, hormone-free, and non-GMO**, reflecting a commitment to responsible farming and clean, high-quality protein.

The Duroc breed is renowned for its deep red color, exceptional marbling, and natural tenderness, producing pork that is far more flavorful and juicy than conventional pork. The result is **richly satisfying cuts that cook beautifully** and deliver the kind of quality trusted by top chefs and restaurants.

Butcher's Cuts

Pork Chop Frenched	10 oz	\$10 Each
Pork Chop Double Cut	14 oz	\$14 Each
Pork Tenderloin	1-1.5 lbs.	\$14/lb
Applewood Smoked Bacon	12 oz.	\$9 Each

Sausage - Same Gold Label Premium Duroc Pork – Totally Natural

Italian Sausage (Sweet)	16 oz.	\$10 Each
Italian Sausage (Hot)	16 oz.	\$11 Each
Jalapeño & Cheese Beef/Pork	16 oz.	\$11 Each
Breakfast Sausage	16 oz.	\$11 Each

Sunbird Poultry

Amish Raised Chicken



Our chicken is slow-grown and raised by Amish farmers in Pennsylvania using traditional farming practices. The birds are **free-range, vegetarian-fed, and raised without antibiotics**. Air-chilling preserves the chicken's natural flavor and texture, producing meat that is **firmer, cleaner tasting, and cooks beautifully**. Raised from a Hubbard Ross / Cornish Cross breed, these chickens are known for their exceptional quality and flavor.

Chicken Breast	1 lb	\$10 Each
Whole Chicken	3 - 3.5 lbs	\$8 Per Pound
Chicken Wings	2 lb	TBD
Chicken Thighs	2 lb	TBD



OUR BEEF SUPPLIERS

Providence Cattle

Providence Cattle is a family-owned Florida ranch specializing in **100% grass-fed, grass-finished beef**. Their cattle are raised naturally on open pasture, producing beef that is leaner, nutrient-dense, and rich in Omega-3 fatty acids, along with Vitamins A and E.

Grass-fed beef has a slightly firmer texture than grain-finished cuts, but it offers a clean, robust flavor and impressive natural marbling. The result is **beef that is both exceptionally healthy and deeply satisfying**.

White Gold

White Gold Label Beef is sourced from carefully selected small- to mid-size ranches throughout the **Midwestern Corn Belt and Georgia**, where Black Angus cattle are raised under strict animal welfare and quality standards.

These cattle are grain-finished to develop the rich marbling and tenderness that define classic American steakhouse beef. **White Gold Label offers cuts graded USDA Prime through Choice+**, delivering the same level of quality and consistency you would expect from top steakhouses and fine restaurants.

The result is beef known for its excellent marbling, deep flavor, and exceptional tenderness, making it a perfect choice for traditional steak lovers.

Chatel Farms

Chatel Farms produces exceptional **USDA Prime Black Angus beef**, widely regarded as some of the finest beef available. Prime is the highest grade awarded by the USDA and is reserved for beef with abundant marbling, which creates outstanding tenderness and deep, rich flavor.

Raised with careful attention to quality and consistency, these cattle produce steaks that are beautifully marbled and incredibly flavorful. When cooked, the marbling melts into the meat, **creating a buttery texture and a tender, juicy bite that steak lovers expect from the very best cuts.**

This is the same caliber of beef trusted by many of the country's top steakhouses — a true steakhouse experience, delivered to your door.

Fileted Fish

Wild Caught & Fresh Off The Boat

What we offer depends on what our Fishermen have caught. Contact us for availability

Red Grouper	\$34.00 Per Pound
Yellowtail Snapper	\$27.00 Per Pound
Mangrove Snapper	\$29.00 Per Pound
Red Snapper	\$34.00 Per Pound
Mutton Snapper	\$29.00 Per Pound
Triple Tail	\$29.00 Per Pound
Sushi Grade Tuna	\$27.00 Per Pound
Swordfish	\$27.00 Per Pound
Cobia	\$29.00 Per Pound
Amberjack	\$29.00 Per Pound
Mahi Mahi	\$29.00 Per Pound
Wahoo	\$29.00 Per Pound
Tile Fish	\$34.00 Per Pound
African Pompano	\$28.00 Per Pound

Shellfish

Key West Pink Shrimp - <i>Best of the Best!</i>	\$25.00 Per Pound
Cooked Key West Pink Shrimp	\$25.00 Per Pound
Peeled & Deveined Domestic Shrimp	\$18.00/1 lb package
Oysters	\$Market Price
P.E.I. Mussels	\$Market Price
New Bedford Scallops	\$Market Price

Platters

We prepare all of our platters to exacting standards using the same ingredients and methods we have used for 15 years. For ordering platters, please make sure to give us a few days of advanced notice.

Pink Shrimp Cocktail - 3lb	\$95.00 Per Platter
Pink Shrimp Cocktail - 5lb	\$145.00 Per Platter

Platter orders are plated with peeled & deveined Key West Pink Shrimp, the best of the best. All platters also come with our homemade Cocktail Sauce.

Shrimp Ceviche & Chips	\$25.00 Per Pound
Smoked Fish Dip & Crackers	\$25.00 Per Pound

Ceviche and Smoked Fish Dip platters come with chips or crackers. As an appetizer, each pound should be enough to feed 5-7 people, but appetites vary.

All seafood is subject to availability and based on the daily catch.

Stone Crabs



Available: October 15th-May 1st

All of our stone crabs are sourced right here in The Gulf of America. All of our crabs come straight off of the boats of our buddies to guarantee that you get the best Stone Crabs money can buy.

Medium Claws	\$27.00 Per Pound
Large Claws	\$37.00 Per Pound
Jumbo Claws	\$47.00 Per Pound

Ask us about our Stone Crab Specials!!

Stone Crab Platters - Wow Your Guests

The perfect no sweat option as an appetizer for your next dinner party. All Crabs arrive cracked and ready to eat!

Large Claws	\$40.00 Per Pound
Jumbo Claws	\$50.00 Per Pound
Half Large/Half Jumbos	\$45.00 Per Pound

Platters range from 3 lbs and up. All come with Mustard Sauce. Large Claws have 4-5 Claws per pound/Jumbo Claws have 2-3 Claws per pound.

All seafood is subject to availability and based on the daily catch.