



## SIGNATURE COCKTAILS



### DAIQUARI MARTINI 11

Bayou Silver Rum, simple syrup, lime juice

### ALDOVINA'S OLD FASHIONED 12

Redemption Rye, raw sugar, housemade bourbon soaked cherries, bitters, orange essence

### BIGG'S MARGARITA 12

Grey Goose Vodka, Cointreau, agave nectar, fresh lime juice, fresh basil, served frozen

### J MCDANIEL 12

Wild Turkey 81 Bourbon, Chambord, Cointreau, fresh lemon juice, simple syrup, cinnamon, crushed ice

### SAZERAC 11

Sazerac Rye Whiskey, Absinthe, simple syrup, Peychaud's Bitters, Angostura Bitters, lemon & orange peel

### 121 MULE 11

Tito's Vodka, Canton Ginger Liqueur, ginger beer, agave nectar, fresh lime juice, fresh mint, crushed ice



## HOUSE MARTINIS



All Made With Svedka Vodka 12

### COSMO

Svedka Vodka, triple sec, cranberry juice, fresh lime juice

### APPLE PIE

Svedka Vodka, Sour Apple Liqueur, fresh lemon juice, simple syrup, cinnamon

### POMEGRANATE

Svedka Citron Vodka, pomegranate juice, fresh lemon juice, simple syrup

### MILKY WAY

Svedka Vanilla Vodka, Bailey's, Crème de Cacao, w/a hint of cream, chocolate lined glass

### LEMON DROP

Svedka Citron Vodka, fresh lemon juice, simple syrup, sugar rimmed glass

### BLUEBERRY LEMON DROP

Svedka Citron Vodka, Stoli Blueberry, raspberry liqueur, fresh lemon juice, simple syrup, sugar rimmed glass.

### PINEAPPLE

Svedka Vanilla Vodka, Frangelico, pineapple juice, simple syrup,

### KEY LIME

Svedka Vanilla Vodka, fresh lime juice, simple syrup, w/a hint of cream

### CUCUMBER MARTINI

Svedka Cucumber Lime Vodka, fresh lime juice, simple syrup



## HOUSE MARGARITAS



All Made With El Jimadore 100% Anejo Tequila and served on the rocks 12

### RIVIERA CLASSIC

Grand Marnier, fresh lime juice, simple syrup

### ITALIAN

Disaronno, Cointreau, fresh lime juice, fresh orange juice, simple syrup

### SKINNY

Cointreau, fresh Lime juice

### AGAVE ORANGE

Cointreau, fresh lime juice, fresh orange juice, agave nectar



## DRAFT BEER



Stella Artois 7  
Fat Tire 7

Founders All Day IPA 7  
LA Lager 7

Ready to Mingle 7  
Southern Pecan Nut Brown Ale 7



## BOTTLED BEER



Budweiser, Bud Light, Miller Lite, Coors Light, Shiner Bock, Michelob Ultra,  
Yuengling and Pistol Bridge Porter 4.25  
Modelo Especial, Peroni, Heineken 4.75

## 121 STARTERS 121

All starters are designed to feed 2-3 guests

### FLASH FRIED OYSTERS

Brown meunière,  
Louisiana jumbo lump crab  
**21**

### ROASTED STUFFED MUSHROOMS

Shrimp, spinach and smoked mozzarella, lemon butter  
**14**

### LAMB LOLLIPOPS

Grilled, choice of sauce  
**25**

### SLOW SMOKED

### LONG ISLAND DUCK

Arugula, pomegranate vinaigrette, goat cheese, charred pear, seasonal berries, toasted almonds, roasted beets  
**18**

### GRILLED BEEF BROCHETTES

Tenderloin tips, peppers and onions, topped with feta, kalamata olives, salsa verde, hummus  
(2) brochettes **15**  
(3) brochettes **21**

### PARMESAN CRUSTED SHRIMP

1lb. Lightly fried shrimp, parmesan, fresh herbs, Creole honey mustard  
**19**

### CALAMARI FRITTI

Traditional style with fresh basil marinara  
**13**

### FRIED MOZZARELLA

Hand-cut and house made, fresh basil marinara  
**12**

### FOCCACIA BREADS

**HOUSE** Herbs & smoked mozzarella choice of dip – Spinach **13** or Hummus **11**

**TUSCAN** Brandy cream sauce, Gulf shrimp, pancetta, smoked mozzarella, capers **14**

**GREEK** Pesto, kalamata olives, sundried tomato, artichokes, feta **13**

**CAPRESE** Fresh mozzarella, roma tomato, capers, fresh basil, balsamic reduction **11**

## 121 SALADS & SOUPS 121

### HOUSE SALAD STARTER **7** ENTRÉE **10**

Wild greens, chic peas, gorgonzola, beet strings, candied pecans, house dressing

### CAESAR STARTER **6** ENTRÉE **9**

Romaine, house croutons, classic caesar dressing, asiago cheese

### SENSATION STARTER **6** ENTRÉE **9**

Romaine, romano, lemon garlic parmesan vinaigrette, toasted almonds

### TUSCAN CHOP STARTER **8** ENTRÉE **11**

Wild greens, tomatoes, feta, candied pecans, shaved red onion, sundried cranberry, sliced apples, house dressing

### CAPRESE **9**

Vine ripened tomato, fresh bocconcini mozzarella, capers, tuscan olive oil, fresh basil, balsamic glaze

### SPINACH SALAD **12**

Warm bacon vinaigrette, asiago cheese, boiled egg, thick bacon, tomatoes, red onions, strawberries, candied pecans

### COBB **16**

Wild greens, grilled chicken breast, boiled egg, Wright's bacon, chic peas, avocado, tomatoes, gorgonzola

### SPICY TOMATO BASIL SOUP **5**

### SHRIMP & CORN BISQUE **7**

### SALAD ADDITIONS:

Grilled chicken breast (6 oz) **5**

Grilled shrimp or fried shrimp (8 pcs) **6**

One grilled beef brochette **6**

Blackened yellowfin tuna (Sashimi Grade) **8**



Gluten-Free

# STARTERS/SALADS/SOUPS



# STONE HEARTH FAVORITES



Price includes one side and one sauce.

## RIBEYE

Center cut choice, 16 oz.

**36**

## FILET OF BEEF TENDERLOIN CHOICE

10 oz.

**37**

## BASEBALL SIRLOIN

Choice cut 10 oz.

**29**

### TOP IT OFF WITH:

Jumbo lump crab **9**

Sauteed crimini mushrooms **4**

Gorgonzola **4**

## HERB CRUSTED WILD ATLANTIC SALMON

6 oz.

**23**

## HERB CRUSTED WILD MAHI MAHI

7 oz.

**27**

### FRESH CATCH OF THE DAY

Blackened with roasted red pepper crawfish cream sauce OR  
Pan seared with sauteed gulf shrimp, capers, lemon & brown butter  
Choice of side. Prepared daily 5pm- til. Market Price.

### EXTRA SAUCES **4**

Marsala brandy cream    Cilantro basil butter    Lemon butter    Brown meuniere    Chianti reduction

### EXTRA SIDES **7**

Crimini & pancetta spinach sauté    Asparagus    Asiago & pancetta potatoes,  
Stone ground rosemary grits    Spaghetti squash    Seasonal vegetables

Fries or sweet potato fries **5**



# HOUSE FEATURES



## BEEF TIPS AND GRITS **21**

Slow braised beef tenderloin tips in a veal milanese sauce, creamy rosemary,  
stone ground grits, green beans

## CHICKEN SCALOPINI **23**

Tenderized and pan sauteed, choice of sauce picatta or marsala,  
side of angel hair pasta with marinara

## 121 MEATLOAF **19**

House made, Marsala brandy cream, sauteed onions and crimini mushrooms. Choice of side.



# BURGERS / SANDWICHES



All served on a sesame bun. Choice of fries or sweet potato fries.

## CLASSIC BURGER **12**

Choice of cheese, fully dressed

## SMOKED BACON & CHEDDAR BURGER **14**

Thick bacon, cheddar, chipotle bbq, mayo,  
fried onion ring

## TURKEY BURGER **12**

Mayo, tomato, onion and wild greens

 No bun)

## BLEU BURGER **14**

Sauteed onions, gorgonzola, wild greens,  
tomato, mayo, balsamic glaze

## SHRIMP BURGER **13**

House made fresh daily, zesty remoulade,  
fully dressed

## SHAVED SMOKED RIBEYE **13**

Melted swiss cheese, sauce au jus.

### ADDITIONAL TOPPINGS

Baby swiss, sharp cheddar, gorgonzola 1.00    Sauteed mushrooms 1.25    Avocado 1.25  
Thick bacon 1.75    Fried onion ring or sauteed onions .75    Jalapeno .50

Hours of operation Monday-Thursday 11am-9:30pm - Friday-Saturday 11am -10pm

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# STEAKS/HOUSE FEATURES/BURGERS

**121 PASTA 121**

**ALDOVINA'S 19**

Tender pieces of braised boneless shortrib, slowly cooked in a rich tomato ragu with spicy peccarino cheese over fettuccine

**SHRIMP & CRAWFISH DIAVOLO 21**

Sautéed shrimp and Louisiana crawfish tails with fettuccine in a spicy asiago plum tomato cream sauce

**MONA LISA 19**

Angel hair pasta, shrimp and Louisiana lump crabmeat in a light cream sauce

**FETTUCCINE ALFREDO 14**

Crimini mushrooms  
Grilled chicken **18**      Shrimp **19**

**NONNA'S LASAGNA 17**

Our meat lasagna layered with fresh herbs, plum tomato basil sauce, five Italian cheeses

**121 BRICK OVEN 121**

**PIZZETTE**

**CREATE YOUR OWN BASE 9**

Start with your choice of  
White or  
Cauliflower Dough **2**

**Choose**

Traditional red sauce with aged mozzarella  
or  
White sauce - brandy cream, ricotta, aged mozzarella, spicy asiago

**Add your choice of toppings**  
(see additional price for optional toppings below)

**CHEESES**

Aged mozzarella      Feta      Gorgonzola      Fresh mozzarella      Cheddar  
Imported asiago      Smoked mozzarella      Spicy asiago      Housemade ricotta

EXTRA cheese **1.55**

**FRESH VEGETABLES 1.25**

Onion      Green peppers      Fresh mushrooms      Fresh spinach

**OTHER TOPPINGS**

**1.50**

Pesto      Hummus      Sun dried tomatoes      Crimini mushrooms      Kalamata olives  
Roasted garlic      Marinated artichokes      Marinated roma tomatoes      Fire-roasted red bell peppers

**.95**

Fresh garlic      Capers      Jalapenos      Banana peppers      Black olives

**MEATS 2.25**

Thick bacon      Shaved Italian sausage      Country ham  
Pepperoni      Pancetta bacon

**SPECIALTY TOPPINGS**

Gulf shrimp **2.95**      Grilled chicken **3.75**      Anchovies **1.50**