



Menu Nutrition Guide

Nutrition information is valid as of October 17, 2022

Eddie V's has made an effort to provide complete and current nutrition information. Due to the handcrafted nature of our menu items and changes in recipes, ingredients, and kitchen procedures, variations between the nutrition reported here and what is actually served may occur. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.

If you have any questions about the information, please contact one of our Guest Relation Representative at 1-407-245-4410

LUNCH MENU

	Calories	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Sodium (mg)	Total Carbs (g)	Protein (g)	Dietary Fiber (g)	Calories from Fat	Cholesterol (mg)	Sugar (g)
OYSTER BAR											
East Coast Oysters (6)	160	1.5	0	0	1090	32	6	3	15	20	18
West Coast Oysters (6)	160	1.5	0	0	1090	32	6	3	15	20	18
SHELLFISH & CAVIAR											
The Shellfish Tower (nutritionals listed are per serving; serves 2)	440	21	3.5	0	1690	18	44	2	190	335	11
Chilled Gulf Shrimp	500	39	6	0	1620	19	22	2	350	230	14
Caviar, 12g	470	33	19	0	1120	32	10	2	300	155	7
The Big Eddie (nutritionals listed are per serving; serves 2)	770	30	5	0	3150	31	88	3	270	605	12
STARTERS											
Maine Lobster Bisque, cup	320	25	16	0	810	13	7	0	220	135	2
Maine Lobster Bisque, bowl	450	35	22	0	1260	18	9	0	320	190	3
Burrata and Beet Salad	470	40	18	1	910	18	14	3	350	80	15
Organic Greens Salad	320	28	6	0	530	12	6	3	250	15	8
Jumbo Lump Crab Cake	720	57	21	0	990	17	32	less than 1 g	510	210	2
Kung Pao Calamari	1450	105	17	0	4240	94	34	9	940	480	28
ENTRÉE SALADS											
Scallops and Wild Mushroom Salad	610	48	13	0	1360	22	23	4	430	75	10
Filet Mignon Cobb Salad	950	75	26	1	1600	15	57	6	670	345	5
Blackened Shrimp Caesar	540	41	11	0	2150	18	28	5	370	235	3
SIGNATURE SELECTIONS											
Norwegian Salmon	580	27	6	0	400	32	41	3	240	115	25
Crab Fried Rice	1300	52	28	1.5	4520	155	48	5	460	390	4
Ahi Tuna	440	4.5	2	0	1920	12	54	2	40	80	5
Jumbo Gulf Shrimp (Lunch)	470	30	9	0	1210	14	37	3	270	255	3
Mediterranean Branzino	560	32	6	0	670	8	57	3	290	125	2

	Calories	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Sodium (mg)	Total Carbs (g)	Protein (g)	Dietary Fiber (g)	Calories from Fat	Cholesterol (mg)	Sugar (g)
HANDHELDS served with choice of fries or mixed green salad											
Butter-Poached Lobster Roll	620	38	22	0.5	1080	43	25	1	340	245	10
The Classic Wagyu Burger	1040	61	29	1.5	2230	65	57	4	550	240	26
Signature Lobster Tacos	670	42	15	0	1200	50	25	6	370	175	3
HANDHELD SIDE CHOICES											
Fries, 6 oz.	360	18	3	0	860	48	3	2	160	0	0
Mixed Green Salad	320	28	6	0	530	12	6	3	250	15	8

DINNER MENU

	Calories	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Sodium (mg)	Total Carbs (g)	Protein (g)	Dietary Fiber (g)	Calories from Fat	Cholesterol (mg)	Sugar (g)
OYSTERS											
Gulf Oysters (6)	160	1.5	0	0	1090	32	6	3	15	20	18
East Coast Oysters (6)	160	1.5	0	0	1090	32	6	3	15	20	18
West Coast Oysters (6)	160	1.5	0	0	1090	32	6	3	15	20	18
SHELLFISH & CAVIAR TO SHARE											
The Shellfish Tower (nutritionals listed are per serving; serves 2)	440	21	3.5	0	1690	18	44	2	190	335	11
Chilled Gulf Shrimp	500	39	6	0	1620	19	22	2	350	230	14
Caviar, 12g	470	33	19	0	1120	32	10	2	300	155	7
The Big Eddie (nutritionals listed are per serving; serves 2)	770	30	5	0	3150	31	88	3	270	605	12
APPETIZERS											
Tableside Steak Tartare	420	26	11	1	550	16	30	less than 1 g	230	285	1
Yellowtail Sashimi	150	4	1	0	2600	6	20	less than 1 g	35	40	4
Maine Lobster Tacos	670	42	15	0	1200	50	25	6	370	175	3
Jumbo Lump Crab Cake	720	57	21	0	990	17	32	less than 1 g	510	210	2
Kung Pao Calamari	1450	105	17	0	4240	94	34	9	940	480	28
Ahi Tuna Tartare	530	25	4	0	790	42	31	6	220	115	16
SECOND COURSE											
Maine Lobster Bisque, cup	320	25	16	0	810	13	7	0	220	135	2
Maine Lobster Bisque, bowl	450	35	22	0	1260	18	9	0	320	190	3
Burrata and Beet Salad	470	40	18	1	910	18	14	3	350	80	15
Classic Caesar Salad	350	31	6	0	430	14	7	3	280	20	3
Iceberg Wedge BLT	840	78	23	0.5	1610	16	24	3	700	110	9
Warm Goat Cheese Salad	560	52	16	0	860	18	9	4	470	60	10
PRIME SEAFOOD											
Chilean Sea Bass	290	7	1.5	0	1550	9	42	1	70	85	6
Georges Bank Scallops	480	36	19	1	950	13	27	2	320	125	5
Mediterranean Branzino	560	32	6	0	670	8	57	3	290	125	2

	Calories	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Sodium (mg)	Total Carbs (g)	Protein (g)	Dietary Fiber (g)	Calories from Fat	Cholesterol (mg)	Sugar (g)
Norwegian Salmon	580	27	6	0	400	32	41	3	240	115	25
Parmesan Sole	980	71	26	1.5	1280	41	47	4	630	215	5
Texas Redfish (where available)	570	36	21	1.5	1140	5	60	1	320	255	1
Jumbo Gulf Shrimp (Dinner)	650	45	15	1	1610	14	46	2	400	350	2
Twin Lobster Tails (7-8 oz.)	390	10	4	0	890	8	64	0	90	225	0
<i>Drawn Butter (2 fl. oz.)</i>	500	56	34	0	0	0	0	0	500	90	0
Twin Lobster Tails (8-10 oz.)	470	12	4.5	0	1070	9	77	0	110	270	0
<i>Drawn Butter (2 fl. oz.)</i>	500	56	34	0	0	0	0	0	500	90	0
Ahi Tuna	440	4.5	2	0	1920	12	54	2	40	80	5
PREMIUM HAND-CUT STEAKS											
8 oz. Filet Mignon	400	24	12	1	390	2	43	0	220	120	0
12 oz. Filet Mignon	580	34	16	1.5	590	3	64	0	310	175	0
18 oz. Prime Bone-In NY Strip	860	53	22	0	720	0	88	0	480	275	0
22 oz. Prime Bone-In Ribeye	990	73	31	2	1060	4	80	0	660	210	0
Bacon Wrapped Filet Medallions "Oscar" Style	1010	73	37	1.5	1070	12	76	2	650	340	3
8 oz. Filet Mignon and Lobster Tail (7-8 oz.)	590	29	13	1	840	6	75	0	260	230	0
<i>Drawn Butter (1 fl. oz.)</i>	250	28	17	0	0	0	0	0	250	45	0
8 oz. Filet Mignon and Lobster Tail (8-10 oz.)	630	30	14	1	930	7	81	0	270	255	0
<i>Drawn Butter (1 fl. oz.)</i>	250	28	17	0	0	0	0	0	250	45	0
RESERVE CUTS											
11 oz. Wagyu Strip	800	68	24	2.5	440	less than 1 g	46	0	610	220	0
32 oz. Tomahawk Ribeye	1470	109	47	3	1540	6	117	0	980	315	0
16 oz. Bone-in Filet with Morel Crust	930	63	21	1.5	1120	17	77	1	560	200	6
ENHANCEMENTS											
Georges Bank Scallops (3)	200	15	9	0.5	490	3	11	0	140	60	0
Crab-Stuffed Jumbo Gulf Shrimp (2)	310	22	7	0	790	6	23	less than 1 g	200	175	1
Lobster Tail (7-8 oz.)	200	5	2	0	440	4	32	0	45	115	0
<i>Drawn Butter (2 fl. oz.)</i>	500	56	34	0	0	0	0	0	500	90	0

	Calories	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Sodium (mg)	Total Carbs (g)	Protein (g)	Dietary Fiber (g)	Calories from Fat	Cholesterol (mg)	Sugar (g)
Lobster Tail (8-10 oz.)	240	6	2.5	0	530	5	38	0	50	135	0
<i>Drawn Butter (2 fl. oz.)</i>	500	56	34	0	0	0	0	0	500	90	0
King Crab Legs (half pound)	80	1	0	0	850	0	15	0	10	40	0
<i>Drawn Butter (1 fl. oz.)</i>	250	28	17	0	0	0	0	0	250	45	0
Parmesan and Horseradish Crust	220	20	12	1	270	8	3	less than 1 g	180	55	less than 1 g
Cave Aged Blue Cheese Crust	370	36	22	1	450	7	6	0	320	95	0
ACCOMPANIMENTS											
Butter Poached Lobster Mashed Potatoes (nutritional listed are per serving; serves 2)	860	73	46	2.5	1100	33	21	3	650	270	3
Truffled Macaroni & Cheese (nutritional listed are per serving; serves 2)	710	54	33	1.5	790	40	20	2	490	155	6
Sautéed Spinach with Garlic & Parmesan (nutritional listed are per serving; serves 2)	170	11	7	0	340	13	10	5	100	20	2
Au Gratin Cheddar Potatoes (nutritional listed are per serving; serves 2)	620	44	29	1	1050	37	23	2	400	140	6
Crab Fried Rice (nutritional listed are per serving; serves 2)	620	26	14	1	2160	78	19	2	230	170	2
Grilled Asparagus, Sea Salt, Fresh Lemon (nutritional listed are per serving; serves 2)	60	3.5	0	0	290	5	3	2	35	0	2
Crispy Brussels Sprouts, Korean BBQ Glaze (nutritional listed are per serving; serves 2)	640	54	6	0	560	33	10	9	480	0	16
HOUSE-MADE DESSERTS											
Bananas Foster Butter Cake	2330	128	77	4.5	1090	276	20	3	1140	470	228
Hot Chocolate Godiva Cake	1210	75	44	1.5	160	133	18	8	670	385	111
Meyer Lemon Tarte	690	27	14	0	115	98	15	2	240	335	76
Classic Crème Brulee	1070	71	41	2	190	101	14	3	630	480	83
Fresh Seasonal Berries with Crème Anglaise	280	18	11	0.5	20	28	4	7	160	110	18
Pecan Ice Cream & Chef's Cookies	570	30	16	0	220	68	9	2	270	100	51
Vanilla Ice Cream & Chef's Cookies	540	27	15	0	200	65	9	2	240	100	48
Espresso	30	0	0	0	10	6	less than 1 g	0	0	0	0
Cappuccino	120	3.5	2.5	0	90	15	7	0	35	15	9
Latte	150	5	3	0	115	18	9	0	45	20	12
COCKTAILS WITH ATTITUDE											
Smoked Old Fashioned	180	0	0	0	0	12	0	0	0	0	12
Perfect Patron Margarita	280	0	0	0	5	29	0	0	0	0	27
Maverick	200	0	0	0	5	17	0	0	0	0	15

	Calories	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Sodium (mg)	Total Carbs (g)	Protein (g)	Dietary Fiber (g)	Calories from Fat	Cholesterol (mg)	Sugar (g)
Red Dragon	210	0	0	0	20	26	0	0	0	0	24
Mango Mule	240	0	0	0	0	38	0	0	0	0	37
24 Karat	250	0	0	0	5	23	0	1	0	0	21
The Hope Diamond	250	0	0	0	5	29	0	0	0	0	27
Espresso Martini	220	0	0	0	10	17	0	0	0	0	15
WINE											
Sparkling Wine, 5 oz.	120	0	0	0	5	8	0	0	0	0	8
White Wine, 6 oz.	150	0	0	0	10	4	0	0	0	0	2
Red Wine, 6 oz.	160	0	0	0	0	5	0	0	0	0	1
Dessert Wine, 3 oz.	140	0	0	0	10	12	0	0	0	0	7
AFTER DINNER DRINKS											
Cognac & Brandy, 2 oz.	130	0	0	0	0	0	0	0	0	0	0
Cordials, 2 oz. (herbal, fruit)	150	0	0	0	5	19	0	0	0	0	19
Cordials, 2 oz. (cream)	190	0	0	0	0	14	0	0	0	0	14
Grappa, 2 oz.	130	0	0	0	0	0	0	0	0	0	0
Bourbon Whiskey, 2 oz.	150	0	0	0	0	0	0	0	0	0	0
Whiskey/Whisky, 2 oz.	130	0	0	0	0	0	0	0	0	0	0
Single Malt Whisky, 2 oz.	140	0	0	0	0	0	0	0	0	0	0
Port & Madeira, 3 oz.	140	0	0	0	0	11	0	0	0	0	11
Dessert Wine, 3 oz.	140	0	0	0	10	12	0	0	0	0	7
EDDIE'S HOURS											
Half Shells											
Gulf Oysters (6)	160	1.5	0	0	1090	32	6	3	15	20	18
East Coast Oysters (6)	160	1.5	0	0	1090	32	6	3	15	20	18
West Coast Oysters (6)	160	1.5	0	0	1090	32	6	3	15	20	18
V Lounge Teasers											
Mini Filet Sandwiches (2)	540	29	16	0	750	37	29	2	260	115	10
Prime Steak Tataki	230	12	5	0	760	5	22	less than 1 g	110	65	2
Eddie's Rockefeller (2)	290	25	16	0.5	310	8	8	less than 1 g	230	75	1

	Calories	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Sodium (mg)	Total Carbs (g)	Protein (g)	Dietary Fiber (g)	Calories from Fat	Cholesterol (mg)	Sugar (g)
Black Truffle Tartare	200	13	5	0	550	8	14	less than 1 g	110	50	less than 1 g
South African Lobster Tempura Bites (5)	410	34	4.5	0	1010	14	15	less than 1 g	300	95	less than 1 g
Appetizers											
Burrata and Beet Salad	470	40	18	1	910	18	14	3	350	80	15
Jumbo Lump Crab Cake	720	57	21	0	990	17	32	less than 1 g	510	210	2
Kung Pao Calamari	1450	105	17	0	4240	94	34	9	940	480	28
Yellowtail Sashimi	150	4	1	0	2600	6	20	less than 1 g	35	40	4
Hand-Shaken Cocktails											
The Dapper Martini	200	2.5	0.5	0	430	2	less than 1 g	0	20	0	0
Spicy Margarita	280	0	0	0	10	42	0	0	0	0	35
Bulleit Sour	220	0	0	0	0	28	less than 1 g	0	0	0	23
Cosmopolitan	160	0	0	0	5	8	0	0	0	0	7

CHILDREN'S MENU

	Calories	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Sodium (mg)	Total Carbs (g)	Protein (g)	Dietary Fiber (g)	Calories from Fat	Cholesterol (mg)	Sugar (g)
STARTERS											
Mixed Greens Salad	15	0	0	0	25	3	1	2	0	0	1
Fresh Fruit Plate	110	0.5	0	0	0	28	2	6	5	0	16
ENTREES											
Chicken Fingers	850	67	9	0	1610	35	29	2	600	95	5
4 oz. Filet Mignon	210	13	6	0	320	1	21	0	120	60	0
Mac & Cheese	920	63	38	2	1050	66	29	3	560	185	10
Grilled Chicken Breast	570	42	7	0	520	6	43	0	380	175	6
Fried Shrimp	280	12	1	0	1700	27	17	2	110	100	13
ACCOMPANIMENTS											
French Fries	300	15	2.5	0	710	40	2	2	130	0	0
Mashed Potatoes	360	31	19	1	350	19	2	2	280	85	1
Steamed Asparagus	70	4.5	0.5	0	170	6	3	3	40	0	2
Fresh Corn Off-The-Cob	80	1	0	0	15	18	3	3	10	0	3
DESSERTS											
Ice Cream with House Made Cookies	380	19	11	0	150	50	5	1	170	60	39
Sorbet with House Made Cookies	310	11	6	0	110	53	2	1	90	35	39