

## APPETIZERS

### **Caribbean Shrimp**

Herb and spice infused shrimp, roasted corn and avocado garnished with crisp tortillas  
\$14.00

### **Tropical Cajun Scallops**

Lightly blackened scallops with a refreshing cucumber, mango and roasted red pepper jus  
\$14.00

### **Shrimp and Scallop Ceviche**

Marinated in citrus and serrano pepper served with crisp lavash  
\$13.00

### **Sesame Seared Tuna**

Ahi tuna served over daikon slaw glazed with a spicy peanut sauce  
\$13.00

### **Cedar Key Clam**

Cedar Key clams and spicy Argentinean chorizo served in a garlic and chardonnay broth  
\$14.00

### **Garlic Mussels**

Fresh Canadian Mussels sautéed in scampi sauce served with mini baguettes  
\$14.00

### **Beef Tostados**

Marinated beef tenderloin, Cabrales cheese, onion straws and roasted poblano sauce  
\$15.00

### **Wings**

Choose from honey or buffalo tossed with blue cheese and Louisiana hot sauce  
\$11.00

### **Tempura Calamari**

Served with spicy lime aioli.  
\$12.00

### **Florida Spring Roll**

Crabmeat, micro basil, avocado and grapefruit with a habanero pineapple dipping sauce  
\$14.00

## SOUPS

### **Chef's Daily Soup Creation**

Ask your server about our creation of the day  
\$8.00

### **Lobster Bisque**

Lobster bisque garnished with a lobster medallion and cilantro crème fraiche  
\$11.00

## SALADS

**Add chicken \$4.50 shrimp or scallops \$6.50 to any salad entree**

### **Garden Salad**

Wild field greens, Roma tomatoes, endive, cucumbers and shaved Bermuda onions  
Choice of: roasted garlic-feta dressing or papaya-cilantro vinaigrette  
\$8.00

### **Classic Caesar Salad**

Crisp Romaine lettuce, garlic croutons, anchovies, Caesar dressing and shaved Parmigiano-Reggiano  
\$10.00

### **Mediterranean Salad**

Mixed wild greens served with cucumbers, baby peppers, kalamata olives, cherry tomatoes and feta cheese tossed in a sweet basil vinaigrette  
\$11.00

### **Brazilian Nut Salad**

Baby greens with hearts of palm, orange, avocado and shaved Brazilian nuts  
finished with passion fruit-mango vinaigrette  
\$13.00

### **Roasted Fennel and Goat Cheese Almandine**

Crispy goat cheese and almonds, drizzled with pomegranate-balsamic glaze served over arugula and watercress  
\$14.00

## SANDWICHES

### **Angus Burger**

Served with lettuce, tomato, and onion along with a side of herb spread and French fries  
\$13.00  
Add your choice of cheese or additional toppings  
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### **Portabella Burger**

Portabella mushroom on ciabatta, buffalo mozzarella, roasted peppers, grilled red onion and watercress with balsamic glaze served with sweet potato sticks  
\$13.00

## PASTA

### **Meyer Lemon and Spinach Linguine**

Sautéed shrimp and scallops tossed with Meyer lemon cream and topped with Romesco sauce  
\$28.00

### **Basilico Pasta**

Pappardelle Basilico pasta sautéed with tomatoes, asparagus, mushrooms and tossed with Parmigiano-Reggiano  
\$16.00

**Add chicken 4.50 or shrimp/scallops 6.50**

## ENTREES

### **Grilled Mojo Chicken**

Caribbean marinated chicken, warm tomato, corn and avocado salad, black bean coulis and cilantro crème fraiche served with sweet potato sticks  
\$22.00

### **Florida Lobster Macadamia**

Macadamia encrusted spiny lobster tail, Jasmine coconut rice and saffron-orange beurre blanc  
\$37.00

### **Salmon Caponata**

Pan seared salmon served top of pine nuts, eggplant, tomatoes and rum soaked raisin relish  
\$18.00

### **Grilled Filet Mignon**

Grilled filet, Tetilla au gratin potato Finished with Hominy-Ancho demi-glaze and chimichurri infused oil  
\$32.00