




STARTERS

- GOLDEN CALAMARI FRIES** | BUTTERMILK BATTERED & SPICY KETCHUP  14
- GRILLED OYSTERS** | CONFIT GARLIC, PARMESAN, BROWN BUTTER PANKO  18
- SIGNATURE CRAB CAKES** | CORN SALSA, CHARRED LEMON-SRIRACHA AIOLI  18
- CHEESE & CHARCUTERIE BOARD** | ASSORTED CURED MEATS, AGED CHEESES, MARINATED OLIVES AND TOAST  25
- STEAMED MUSSELS** | P.E.I. MUSSELS, CALABRIAN CHILI TOMATO BROTH, GARLIC, FINE HERBS, SOUR DOUGH 20

RAW BAR

- OYSTERS**** | **PREMIUM MARKET** (3 PER) | **SUPER PREMIUM MARKET** (3.75 PER)
SERVED WITH FRESH HORSERADISH, RED WINE MIGNONETTE, COCKTAIL SAUCE
- GULF SHRIMP COCKTAIL** | CITRUS BOILED, ICE CHILLED, SERVED WITH FRESH HORSERADISH, COCKTAIL SAUCE (3.5 PER)
- AHI POKE**** | AHI TUNA, AVOCADO, WAKAME SALAD, CHILI DRESSING, SRIRACHA, CHIVE OIL 18
- PREMIUM TOWER**** | SEASONAL CRAB SELECTIONS, OYSTERS ON THE HALF SHELL, GULF SHRIMP, COCKTAIL SAUCE, FRESH HORSERADISH, RED WINE MIGNONETTE

SOUP & THE GARDEN

- SOUP OF THE DAY** | CHEF'S SELECTION, PREPARED DAILY 12
- CAESAR SALAD** | ROMAINE HEARTS, SHAVED PARMESAN, WHITE ANCHOVIES, GARLIC CROUTONS 12
- TROPICAL SALAD** | SPRING MIX, AVOCADO, HEARTS OF PALM, SHAVED RED ONION, HEIRLOOM TOMATO, CUCUMBER, CHARRED PINEAPPLE VINAIGRETTE 13
- QUINOA SALAD** | BABY ARUGULA, HEIRLOOM TOMATO, CHARRED CORN, RADISH, QUESO FRESCO, SMOKED PAPRIKA VINAIGRETTE 13



MAIN ENTREES

- CRISPY SKIN SNAPPER** | ROASTED POTATOES, CRISPY PANCETTA, COCONUT FRICASSEE 37
- BLACK PEPPERCORN PASTA** | CHEF'S SELECTION OF PASTA, WILD MUSHROOMS, ROASTED TOMATOES, ARUGULA, GARLIC PARMESAN CREAM  25
- GRILLED FLORIDA GROUPE** | SAFFRON RICE, ASPARAGUS, CAPER BUTTER 39
- LOBSTER MAC & CHEESE** | LOBSTER TAIL, CLAW MEAT, FONTINA, PARMESAN, & SHARP CHEDDAR, CAVATAPPI PASTA, BABY SPINACH & OVEN ROASTED TOMATOES  38
- ADOBO RUBBED PORK CHOP** | KUROBUTA BONE IN CHOP, POTATO HASH, HARICOT VERTS, HERBED BUTTER 40
- FILET MIGNON**** | 7OZ. FILET, WILD MUSHROOM FARRO, GREEN PEPPERCORN – COGNAC SAUCE 44
- GRILLED SEAFOOD TRIO**** | LOBSTER TAIL, SCALLOP, SHRIMP, WILD RICE, SUMMER VEGETABLES MEDLEY, LEMON-GARLIC BUTTER SAUCE 45
- BLACKENED VERLASSO SALMON** | TOASTED QUINOA, ROASTED TOMATOES, CUCUMBER MINT SALAD, LEMON YOGURT 30
- LOCAL ORGANIC CHICKEN** | SEARED AIRLINE CHICKEN BREAST, GARLIC MASHED POTATOES, HARICOT VERTS, SPICY TOMATO JAM 28
- GUAJILLO PEPPER CRUSTED TUNA**** | ROASTED BRUSSEL SPROUTS, CORN SUCCOTASH, LEMON AIOLI, FRIED CAPERS 37
- WOOD GRILLED RIBEYE**** | GARLIC MASHED POTATOES, ROASTED ASPARAGUS, BLACK GARLIC DEMI-GLACE 54

* IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

 ITEMS CONTAIN WHEAT AND CANNOT BE PREPARED GLUTEN FREE