



RAW BAR & CAVIAR

CAVIAR SELECTION | BELLINI, EGG, TOMATO, ONION, CAPERS
HACKLE BACK 45

MARKET AVAILABILITY & SELECTION

OYSTERS** | FRESH HORSERADISH, MIGNONETTE, COCKTAIL
PREMIUM MARKET (2.75 PER)

SUPER PREMIUM MARKET (3.50 PER)

SCALLOP CRUDE** | CHIVES, MINT, THAI CHILI AMARILLO SAUCE 17

AHI POKE** | AHI TUNA, AVOCADO, WAKAME SALAD, CHILI DRESSING, SRIRACHA, CHIVE OIL 18

GULF SHRIMP COCKTAIL | CITRUS BOILED, ICE CHILLED, FRESH HORSERADISH & COCKTAIL SAUCE 3.5 PER PIECE




APPETIZERS & TABLE STARTERS

GOLDEN CALAMARI FRIES | BUTTERMILK BATTERED & SPICY KETCHUP  14

BRAISED OCTOPUS | BROILED FETA, ROASTED TOMATO, PICKLED ONION, ARUGULA, CHIMICHURRI 21

FLORIDA SHRIMP CEVICHE | SHAVED RED ONION, CUCUMBER, CHERRY TOMATO, AGUACHILE 18

SIGNATURE CRAB CAKES | GREEN PAPAYA & CUCUMBER SALAD, CHARRED LEMON-SRIRACHA AIOLI  18

SAUTÉED MUSSELS | TOMATO, LIME, CILANTRO, GARLIC, SHALLOT, WHITE WINE BUTTER 13

CAJUN BROILED OYSTERS | CAJUN GARLIC BUTTER, TOASTED GARLIC BREADCRUMBS 18

OYSTER ROCKEFELLER | SPINACH, FENNEL, HOLLANDAISE, BRIOCHE BREAD CRUMBS  18



SEAFOOD TOWERS

SEASONAL MARKET PRICING

PREMIUM** | SEASONAL CRAB SELECTIONS, OYSTERS ON THE HALF SHELL, GULF SHRIMP, COCKTAIL SAUCE, FRESH HORSERADISH, LEMONS

GRAND** | MARKET CAVIAR SELECTION WITH ACCOMPANIMENTS, POACHED AND CHILLED LOBSTER TAIL, SEASONAL CRAB SELECTIONS, OYSTERS ON THE HALF SHELL, GULF SHRIMP, COCKTAIL SAUCE, FRESH HORSERADISH, LEMONS

SOUP & THE GARDEN

SHRIMP & LOBSTER BISQUE | LEMON OIL, BROWN BUTTER ROASTED PISTACHIOS, SHRIMP 10

QUINOA SALAD | BABY ARUGULA, HEIRLOOM TOMATOES, CUCUMBER, CHARRED CORN, RADISH, QUESO FRESCO, SMOKED PAPRIKA VINAIGRETTE 13

WEDGE SALAD | BABY ICEBERG LETTUCE, CANDIED PECAN CRUMBLE, MARINATED TOMATOES, BACON, GREEN GODDESS DRESSING, BLUE CHEESE CREAM, PICKLED RED ONIONS 12

TROPICAL SALAD | SPRING MIX, AVOCADO, HEARTS OF PALM, SHAVED RED ONION, CUCUMBER, CHARRED PINEAPPLE VINAIGRETTE 13

THE CAESAR | ROMAINE HEARTS, SHAVED PARMESAN, WHITE ANCHOVIES, GARLIC CROUTONS 12



ITEMS CONTAIN WHEAT AND CANNOT BE PREPARED GLUTEN FREE

FROM THE SEA

PECAN WOOD GRILLED | BLACKENED | SAUTÉED
SERVED WITH CHEF'S SELECTION OF STARCH AND VEGETABLE

- MAHI MAHI | MEDIUM, SWEET WHITE FISH FROM FLORIDA'S WEST COAST 26
- LOCH DUART SALMON** | FULL IN FLAVOR, SUSTAINABLE FROM SCOTLAND 27
- BLACK GROUPER | LOCAL FAVORITE, MEATY WHITE FISH FROM FLORIDA'S WEST COAST 34
- YELLOWFIN TUNA** | RED IN COLOR, BEST SERVED MEDIUM RARE TO RARE FROM FLORIDA'S EAST COAST 34
- SEA SCALLOPS | LARGE, JUICY, FROM THE MEXICAN GULF 33
- GULF SNAPPER | FLAT, FLAKY, LIGHT AND VERSATILE FROM FLORIDA'S WEST COAST 31
- LOCAL GULF SHRIMP | JUMBO SWEET SHRIMP FROM FLORIDA'S GULF COAST 30
- WHOLE MAINE LOBSTER | RICH, COLD WATER MAINE LOBSTER MARKET AVAILABILITY | CRAB STUFFED  +15
- SINGLE OR TWIN LOBSTER TAILS | WILD CAUGHT, GARLIC BUTTER BASTED 32 | 58

SIGNATURE SEAGRILL

SEAFOOD MIXED GRILL** | HALF LOBSTER TAIL, GROUPER, SALMON, SCALLOP, SHRIMP, HARVEST POTATOES & CARAMELIZED ONIONS, BABY VEGETABLES, ROASTED RED PEPPER AIOLI, ALL COOKED OVER OUR HOT PECAN WOOD GRILL 42

COMPOSED SPECIALTIES

- CIOPPINO | SCALLOPS, SHRIMP, MUSSELS, CEDAR KEY CLAMS, GROUPER, MAHI MAHI 40
- CRISPY SKIN SNAPPER | CEDAR KEY CLAMS, CRISPY PANCETTA, COCONUT FRICASSEE 38
- LOCAL WHOLE FISH | CHEF'S CHOICE, BRUSSEL SPROUT BACON POTATO HASH, SWEET CHILI VINAIGRETTE
MARKET AVAILABILITY  36
- TOGARASHI SPICED TUNA TATAKI** | WATERMELON RADISH, COLD YAKISOBA NOODLE SALAD, CARROTS, BASIL,
CILANTRO, MINT, GREEN ONION, SESAME GINGER DRESSING  36
- BLACK PEPPER LINGUINI | WILD MUSHROOMS, ROASTED TOMATOES, ARUGULA, GARLIC PARMESAN CREAM 25
- SEA SCALLOP SCAMPI | TOASTED QUINOA, BLISTERED TOMATOES, PICKLED SHALLOT, SMOKED PAPRIKA SCAMPI 37
- PAN ROASTED FLORIDA GROUPER | GOAT CHEESE RISOTTO, SAUTÉED SPINACH, ROASTED TOMATO, SCOTCH BONNET-CUCUMBER SALSA 39
- LOBSTER MAC & CHEESE | LOBSTER TAIL, CLAW MEAT, FONTINA, PARMESAN, & SHARP CHEDDAR CHEESE, CAVATAPPI PASTA, BABY SPINACH & OVEN ROASTED TOMATOES  38
- BEEF FILET MIGNON** | CREAMY BLUE CHEESE GRITS, BACON & MUSHROOM RAGOUT, BLUE CHEESE CRUMBLES, & CRISPY LEEKS 40
- WOOD GRILLED RIBEYE** | TRUFFLE & PARMESAN ROASTED FINGERLING POTATOES, ROASTED ASPARAGUS, RED WINE DEMI-GLACE 54
- LOCAL ORGANIC CHICKEN | CRISPY CONFIT LEG & THIGH, SEARED BREST, BOURBON SWEET POTATO PUREE, HARICOT VERTS, SPICY TOMATO JAM 28

** 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.