



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)

SALMON TARTAR TACOS** | CRISPY EGGROLL SKIN,
POKE DRESSING, SWEET CHILI CRÈME-FRAICHE 13

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

JUMBO LUMP CRAB STACK | JUMBO LUMP CRAB, TOMATO SALSA, LEMON MUSTARD, CRISPY POTATO CAKE 16

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

ARUGULA SALAD | SMOKED PAPRIKA VINAIGRETTE, BACON, PICKLED RED ONION, MARINATED CHERRY TOMATO 12

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

STRAWBERRY SALAD | WARM CORN BREAD, MARCONA ALMONDS, MIXED SPRING GREENS, STRAWBERRIES, SOFT GOAT CHEESE & STRAWBERRY DRESSING 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 | SPRINKLED WITH PAPRIKA, CLARIFIED BUTTER 32 | 58

SIGNATURE SEAGRILL

SEAFOOD MIXED GRILL | HALF LOBSTER TAIL, GROUPER, SALMON, SCALLOP, SHRIMP, RED BLISS POTATOES, ROASTED VEGETABLES, ROASTED RED PEPPER AIOLI, ALL COOKED OVER OUR HOT PECAN WOOD GRILL 42


COMPOSED SPECIALTIES

CORIANDER SMOKED SALT DIVER SCALLOPS | SWEET POTATO-FARRO RISOTTO, CAPER RAISIN SALSA VERDE  36


CRISPY WHOLE FISH | LOCAL WHOLE FISH, BRUSSEL SPROUT BACON POTATO HASH, SWEET CHILI VINAIGRETTE  36
MARKET AVAILABILITY

BLACKENED GOLDEN TILE | JALAPENO GOAT CHEESE & PEA CREAMED CORN, LOBSTER & CORN SALAD 39

RUM GLAZED GROUPER | JALAPENO SWEET POTATO PUREE, SAUTÉED HARICOT VERTS, BROWN BUTTER ROASTED PISTACHIOS 38

LOBSTER MAC & CHEESE | LOBSTER TAIL, CLAW MEAT, FONTINA, PARMESAN, & SHARP CHEDDAR CHEESE, CAVATAPPI PASTA, BABY SPINACH & OVEN ROASTED TOMATOES  38

CIOPPINO | HALF LOBSTER TAIL, SALMON, SHRIMP, SCALLOP, GROUPER, MUSSELS, JASMINE RICE, SPICY TOMATO BROTH, GRILLED CROSTINI 44

TOGARASHI SPICED TUNA TATAKI** | WATERMELON RADISH, COLD YAKISOBA NOODLE SALAD, CARROTS, BASIL, CILANTRO, MINT, GREEN ONION, SESAME GINGER DRESSING  36

BEEF FILET MIGNON** | CREAMY BLUE CHEESE GRITS, BACON & MUSHROOM RAGOUT, BLUE CHEESE CRUMBLES, PORT INFUSED DEMI GLAZE & CRISPY LEEKS 40

WOOD GRILLED RIBEYE** | TRUFFLE & PARMESAN ROASTED FINGERLING POTATOES, ROASTED ASPARAGUS, RED WINE DEMI-GLAZE 54

LOCAL ORGANIC CHICKEN | CRISPY CONFIT LEG & THIGH, SEARED BREST, CANNELLINI BEAN HUMMUS, HONEY-SRIRACHA GLAZED BRUSSEL SPROUTS, DEMI 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.