

RAW BAR

2.75 PER OYSTER | PREMIUM MARKET SELECTIONS

AHI POKE ** | AHI TUNA, AVOCADO, WAKAME SALAD, CHILE DRESSING, SRIRACHA, CHIVE OIL 16

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

APPETIZERS & TABLE STARTERS

GOLDEN CALAMARI FRIES | BUTTERMILK BATTERED & SPICY KETCHUP  14

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

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

CRISPY GROUPER NUGGETS | BUTTERMILK BATTERED, CHARRED LEMON SRIRACHA AIOLI  14

GULF SHRIMP COCKTAIL | CITRUS COURT BOUILLON, FRESH HORSE RADISH & COCKTAIL SAUCE 3.5 PER PIECE

FROM THE GARDEN

ARUGULA & QUINOA SALAD | HEIRLOOM TOMATO, CUCUMBER, CHARRED CORN, RADISH, QUESO FRESCO,
SMOKED PAPRIKA VINAIGRETTE 13WEDGE SALAD | BABY ICEBERG LETTUCE, CANDIED PECAN CRUMBLE, MARINATED TOMATOES, BACON LARDONS,
GREEN GODDESS DRESSING, BLUE CHEESE CREAM, PICKLED RED ONIONS 12TROPICAL SALAD | SPRING MIX, AVOCADO, HEARTS OF PALM, RED ONION, CUCUMBER, CHARRED PINEAPPLE
VINAIGRETTE 13

THE CAESAR | ROMAINE HEARTS, SHAVED PARMESAN, WHITE ANCHOVIES & CAESAR DRESSING 9

**There is risk associated with
consuming raw oysters**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.

CRAFTED SPECIALTIES

- ALE BATTERED FISH & CHIPS** | GULF GROUPER, BEER BATTER, REMOULADE  18
- SHRIMP & GRITS** | GARLIC, LEMON, CAJUN BUTTER, OKRA, BLUE CRAB & CHEDDAR STONE GROUND GRITS 23
- SWEET CHILI SALMON**** | SWEET CHILI GLAZE, JASMINE RICE, STIR-FRIED VEGETABLES 21
- FRESH CATCH** | SERVED WITH CHEF'S SELECTION OF STARCH AND VEGETABLE **MARKET PRICE**
- LOCAL ORGANIC CHICKEN** | CRISPY CONFIT LEG & THIGH, SEARED BREST, BOURBON SWEET POTATO PUREE, HARICOT VERTS, SPICY TOMATO JAM 22
- LOBSTER MAC & CHEESE** | CLAW MEAT, FONTINA, PARMESAN, SHARP CHEDDAR, CAVATAPPI PASTA, BABY SPINACH & OVEN ROASTED TOMATOES  22 WITH WHOLE GRILLED LOBSTER TAIL  +18
- TOGARASHI SPICED TUNA TATAKI**** | COLD YAKISOBA NOODLE SALAD, CARROTS, BASIL, CILANTRO, MINT, GREEN ONION, SESAME GINGER DRESSING  36

SANDWICHES

SERVED WITH SHOESTRING FRIES
 SUBSTITUTE FOR ANY SALAD +3

- TUNA SALAD MELT** | YELLOWFIN TUNA, BRIOCHE, TOMATO, AVOCADO, WHITE CHEDDAR 16
- CRAB CAKE QUESADILLA** | AVOCADO, WHITE CHEDDAR, QUESO FRESCO, CARAMELIZED ONIONS, PICO DE GALLO, SIDE OF CHIPOTLE SOUR CREAM 20
- CAJUN CHICKEN SANDWICH** | JALAPENO PURPLE CABBAGE SLAW, SPICY PICKLES, CHEDDAR CHEESE, BRIOCHE BUN 14
- GROUPER SANDWICH** | SCOTCH BONNET TARTAR, ARUGULA, GRILLED TOMATO, BRIOCHE BUN, SERVED WITH PARMESAN TRUFFLE FRIES 19
- FISH TACOS** | LOCAL FRESH MAHI, CABBAGE SLAW, PICO DE GALLO, SCOTCH BONNET TARTAR 18
- WAGYU BURGER**** | APPLEWOOD SMOKED BACON, CARAMELIZED ONION, BIBB LETTUCE, TOMATO, WHITE CHEDDAR, ROASTED RED PEPPER AIOLI 20