



SMALL PLATES


- CILANTRO LIME HUMMUS | PICKLED SHALLOTS, JALAPEÑO, TOAST 13
- GOLDEN CALAMARI FRIES | BUTTERMILK BATTERED & SPICY KETCHUP  16
- GRILLED OYSTERS | CONFIT GARLIC, PARMESAN, BROWN BUTTER PANKO  18
- OYSTERS** | PREMIUM MARKET (3 PER) | SUPER PREMIUM MARKET (3.75 PER)
- TUNA POKE** | CHILI DRESSING, AVOCADO MOUSSE, AJI AMARILLO AIOLI, TOGARASHI, WONTON CHIPS 20
- GULF SHRIMP COCKTAIL | CITRUS BOILED, ICE CHILLED, SERVED WITH FRESH HORSERADISH, COCKTAIL SAUCE (3.5 PER)
- SEAFOOD HOT POT | P.E.I. MUSSELS, CEDAR KEY CLAMS, COCONUT NAGE, FINE HERBS, SOUR DOUGH 22

SOUP & THE GARDEN





- LOBSTER & CRAB BISQUE | TRUFFLE OIL, CHIVES 14
- BURRATA SALAD | HEIRLOOM TOMATO, PISTACHIO PESTO, MICRO GREENS, RED PEPPER FLAKES 18
- CAESAR SALAD | ROMAINE HEARTS, SHAVED PARMESAN, WHITE ANCHOVIES, GARLIC CROUTONS 13
- WILD BERRY SALAD | SPRING MIX, SHAVED RED ONION, CUCUMBER, RADISH, HEIRLOOM TOMATO, CHARRED PINEAPPLE VINAIGRETTE 14
- ADD ON TO ANY SALAD: CHICKEN 10, SHRIMP 3.5 EA, SCALLOP 7.5 EA, 10OZ NY STRIP 20, SALMON 18,

SANDWICHES

SERVED WITH FRENCH FRIES, SUB FOR ANY SALAD FOR \$3

- CAJUN SHRIMP TACOS | PURPLE CABBAGE SLAW, SALSA VERDE, CREMA, COTIJA CHEESE 24
- FRIED CHICKEN SANDWICH | PURPLE CABBAGE SLAW, PICKLES, HONEY SRIRACHA, BRIOCHE BUN  20
- AHI TUNA MELT | ADOBO RUBBED, CHEDDAR CHEESE, TOMATO, ARUGULA, AJI AMARILLO AIOLI, CUBAN BREAD 20
- BLACKENED MAHI MAHI SANDWICH** | BIBB LETTUCE, TOMATO, AVOCADO, REMOULADE, PARMESAN TRUFFLE FRIES 25
- WAGYU BURGER** | APPLEWOOD SMOKED BACON, BIBB LETTUCE, TOMATO, BURNT ONIONS CHEDDAR CHEESE, ROASTED RED PEPPER AIOLI 23
- GRILLED CHEESE SANDWICH | CHEDDAR, AMERICAN, BOURSIN, TOMATO, AVOCADO, BURNT ONIONS, THICK SOUR DOUGH 19

ENTREES

- STEAK FRITES | 10 OZ NY STRIP, CARAMELIZE ONIONS, VALDEON BLUE CHEESE CRUMBLE, MUSHROOM BUTTER, FRENCH FRIES 30
- BLACKENED VERLASSO SALMON | LEMONGRASS INFUSED JASMINE RICE, CUCUMBER MINT SALAD, SCOTCH BONNET SAUCE 32
- VEGETABLE STIR FRY | SEASONAL VEGETABLES, BROWN BUTTER PISTACHIOS, SOY CAMEL, AJI AMARILLO  30
- ALE BATTERED FISH & CHIPS | RED SNAPPER, CRAFT BEER BATTER, REMOULADE  25
- FRESH CATCH | CHEF'S CHOICE OF MARKET FISH, GRILLED, BLACKENED OR SAUTÉED, SERVED WITH SAFFRON RICE AND VEGETABLES 36
- LOBSTER MAC & CHEESE | CLAW MEAT, FONTINA, PARMESAN, SHARP CHEDDAR, CAVATAPPI PASTA, SPINACH & OVEN ROASTED TOMATOES  23 WITH WHOLE GRILLED LOBSTER TAIL  50

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

* 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