




APPETIZERS & TABLE STARTERS

GOLDEN CALAMARI FRIES | BUTTERMILK BATTERED & SPICY KETCHUP  14

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

SIGNATURE CRAB CAKES | CORN SALSA, CHARRED LEMON-SRIRACHA AIOLI  18

SEAFOOD HOT POT | CEDAR KEY CLAMS, PEI MUSSELS, RED ONION, LEEKS, FENNEL, LOBSTER BROTH, SOUR DOUGH 18

BRAISED OCTOPUS | CHARRED LEMON-SRIRACHA AIOLI, BROWN BUTTER PISTACHIOS, SPRING RADISH, PICKLED SHALLOTS, CITRUS VINAIGRETTE 21



SEAFOOD TOWERS

SEASONAL MARKET PRICING

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

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, LEMON

SOUP & THE GARDEN

CORN VELOUTÉ | CRAB SALAD, CILANTRO OIL 13

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 TOMATOES, CUCUMBER, CHARRED CORN, RADISH, QUESO FRESCO, SMOKED PAPRIKA VINAIGRETTE 13

BURRATA SALAD | HEIRLOOM TOMATO, ARUGULA PESTO, PINE NUTS, HACKLEBACK CAVIAR, CITRUS VINAIGRETTE 16

 *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

- SEA SCALLOPS | U-12, FROM THE MEXICAN GULF 33
- MAHI MAHI | SWEET WHITE FISH FROM FLORIDA'S WEST COAST 28
- LOCH DUART SALMON** | FULL IN FLAVOR, SUSTAINABLE FROM SCOTLAND 29
- LOCAL GULF SHRIMP | JUMBO SWEET SHRIMP FROM FLORIDA'S GULF COAST 31
- OPEN BLUE COBIA | MILD FLAVOR, FIRM TEXTURE, SUSTAINABLE FROM THE COAST OF PANAMA 32
- GULF SNAPPER | FLAKY, LIGHT AND VERSATILE FROM FLORIDA'S GULF COAST 33
- BLACK GROUPEL | LOCAL FAVORITE, MEATY WHITE FISH FROM FLORIDA'S GULF COAST 34
- SINGLE OR TWIN LOBSTER TAILS | COLD WATER, GARLIC BUTTER BASTED 32 | 58
- YELLOWFIN TUNA** | RED IN COLOR, BEST SERVED MEDIUM RARE TO RARE FROM FLORIDA'S EAST COAST 34

SIGNATURE ITEMS

- SURF & TURF** | 7OZ. FILET MIGNON, HALF LOBSTER TAIL, MUSHROOM FARRO, BURNT SCALLION CHIMICHURRI 54
- SEAFOOD MIXED GRILL** | HALF LOBSTER TAIL, GROUPEL, SALMON, SCALLOP, SHRIMP, HARVEST POTATOES & CARAMELIZED ONIONS, BABY VEGETABLES, ROASTED RED PEPPER AIOLI, ALL COOKED ON PECAN WOOD FIRED GRILL 42

COMPOSED SPECIALTIES

- CRISPY SKIN SNAPPER | CEDAR KEY CLAMS, CRISPY PANCETTA, COCONUT FRICASSEE 37
- BLACK PEPPER LINGUINI | WILD MUSHROOMS, ROASTED TOMATOES, ARUGULA, GARLIC PARMESAN CREAM  25
- LOCAL WHOLE FISH | CHEF'S CHOICE, BRAISED NORTHERN BEANS, CHORIZO, LACINATO KALE, CILANTRO OIL
MARKET AVAILABILITY  36
- PAN ROASTED FLORIDA GROUPEL | GOAT CHEESE RISOTTO, SAUTÉED SPINACH, OVEN ROASTED TOMATOES,
SCOTCH BONNET-CUCUMBER SALSA 39
- LOBSTER MAC & CHEESE | LOBSTER TAIL, CLAW MEAT, FONTINA, PARMESAN, & SHARP CHEDDAR, CAVATAPPI PASTA, BABY
SPINACH & OVEN ROASTED TOMATOES  38
- LOCAL ORGANIC CHICKEN | CRISPY CONFIT LEG & THIGH, SEARED BREAST, GARLIC MASHED POTATOES, HARICOT VERTS,
SPICY TOMATO JAM 28
- GUAJILLO PEPPER CRUSTED TUNA** | ROASTED BRUSSEL SPROUTS, CORN & OKRA SUCCOTASH, ORANGE CREMA,
FRIED CAPERS 36
- WOOD GRILLED RIBEYE** | GARLIC MASHED POTATOES, ROASTED ASPARAGUS, BLACK GARLIC DEMI-GLACE 54

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