

RAW BAR

3 PER OYSTER* | INQUIRE WITH SERVER FOR CURRENT AVAILABILITY PREMIUM MARKET SELECTIONS

FLORIDA SHRIMP CEVICHE ** | RED ONION, THAI CHILI, CILANTRO, COCONUT-LIME SAUCE 18

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

APPETIZERS & TABLE STARTERS

CORN VELOUTÉ | CRAB SALAD, CILANTRO OIL 13

GOLDEN CALAMARI FRIES | BUTTERMILK BATTERED & SPICY KETCHUP  14

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

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

FROM THE GARDEN

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

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

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

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

 ITEMS CONTAIN WHEAT AND CANNOT BE PREPARED GLUTEN-FREE

CRAFTED SPECIALTIES

- BOURBON GLAZED SALMON**** | GRILLED LOCH DUART, JASMINE RICE, ASPARAGUS 24
- OPEN BLUE COBIA** | CHOICE OF GRILLED, BLACKENED OR SAUTÉED, SERVED WITH CHEF'S SELECTION OF STARCH AND VEGETABLE 28
- ALE BATTERED FISH & CHIPS** | GULF GROUPER, CRAFT BEER BATTER, REMOULADE 🍴 22
- SHRIMP & GRITS** | ROASTED OKRA, ONIONS & PEPPERS, LOBSTER BROTH, CHEDDAR GRITS 23
- OC'S SEAFOOD SALAD** | LOBSTER MEAT, POACHED SHRIMP, SPRING MIX, TOMATO, CHARRED PINEAPPLE VINAIGRETTE 26
- BLACK PEPPER LINGUINI** | WILD MUSHROOMS, ROASTED TOMATOES, ARUGULA, GARLIC PARMESAN CREAM 21
- LOBSTER MAC & CHEESE** | CLAW MEAT, FONTINA, PARMESAN, SHARP CHEDDAR, CAVATAPPI PASTA, BABY SPINACH & OVEN ROASTED TOMATOES 🍴 22 WITH WHOLE GRILLED LOBSTER TAIL 🍴 +16
- PECAN WOOD SMOKED TUNA NICOISE** | YELLOW FIN TUNA SALAD, HEIRLOOM TOMATOES, GREEN BEANS, KALAMATA OLIVES, HARD BOILED EGGS, SPRING MIX, DIJON VINAIGRETTE 21

SANDWICHES

SERVED WITH SHOESTRING FRIES
 SUBSTITUTE FOR ANY SALAD +3

- BLACKENED GROUPER SANDWICH**** | BIBB LETTUCE, TOMATO, AVOCADO, REMOULADE, SERVED WITH PARMESAN TRUFFLE FRIES 21
- CRAB CAKE QUESADILLA** | AVOCADO, TOMATILLO SALSA, WHITE CHEDDAR, QUESO FRESCO, CARAMELIZED ONIONS, SIDE OF CHIPOTLE SOUR CREAM 🍴 22
- CHICKEN BLT SANDWICH** | APPLEWOOD SMOKED BACON, BIBB LETTUCE, TOMATO, ROASTED PEPPER AIOLI, SOUR DOUGH 16
- WAGYU BURGER**** | APPLEWOOD SMOKED BACON, CARAMELIZED ONION, BIBB LETTUCE, TOMATO, WHITE CHEDDAR, ROASTED RED PEPPER AIOLI 21



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* 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.