

SMALL PLATES

CORN POTATO CHOWDER GF

With crispy bacon
5 cup / 8 bowl

SPICY SEAFOOD GUMBO

Fresh Seafood, Crab
and Shrimp Gumbo
5 cup / 8 bowl

CALAMARI 11

Hand-Breaded Rings, Spicy
Mango Chili Sauce

FRESH GREENS SALAD 8 GF, VG

Mixed Greens, Avocado Puree,
Mango, Blistered Tomato,
Candied Almonds,
Citrus Vinaigrette

CAESAR SALAD 9

Romaine Lettuce, Shaved
Parmesan, Toasted Ciabatta

APPLE PECAN SALAD 10 v

Rosemary Scented Apples,
Blue Cheese Crumbles, Candied
Pecans, Apple Cider Vinaigrette

CITRUS BEET SALAD 10 GF, V

Roasted Beets, Orange Slices,
Goat Cheese Crumbles, Carrots,
Walnuts, Blueberry Pomegranate
Vinaigrette

CRISPY BRUSSELS 9 GF

Crisp Pork Belly, Shaved
Parmesan, Garlic Dressing

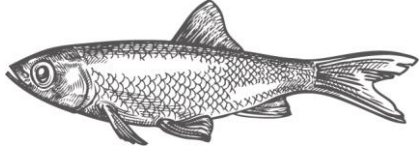
SHRIMP AND GRITS 10 GF

Blackened Jumbo Shrimp, Red
Pepper Purée, Creamy Polenta

TUNA CRUDO* 14 GF, DF

Yellow Fin Tuna, Orange Supremes,
Chive Oil, Shaved Cucumber,
Pickled Red Onions, Sriracha
Aioli

MAINS

**CRISPY SNAPPER 24 GF**

Pan-Seared, Skin-On Red Snapper,
Creamy Polenta, Sweet Corn and
Tomato Succotash

SHRIMP RISOTTO 22 GF

Sautéed Jumbo Shrimp, English
Peas, Crisp Pork Belly, Parmesan
Risotto, Chive Oil

N.Y STRIP STEAK * 25

Grilled 8oz Center-Cut Strip with
Herb Butter, Beer-Battered Onion
Rings, Sautéed Asparagus

CATCH OF THE DAY

Market Price
Ask Server for Details

SUSTAINABLE SALMON* 20 GF

Maple Rum Butter Glazed Salmon,
Sautéed Green Beans,
Tri-Color Potatoes

BEYOND BURGER* 14 VG

Plant-Based Meatless Patty,
Shredded Lettuce, Tomato
Onion Jam, Ciabatta Roll

MAC N' CHEESE 12 v

Gemelli Pasta, Blistered Tomato,
Creamy Cheddar, Parmesan and
Jack Cheese Sauce

FISH AND CHIPS 17

Intuition Beer-Battered
Cod, Waffle Fries, Cole Slaw,
Lemon Tartar

MAHI MAHI 21

Bronzed Mahi Mahi, Creamy Tomato
and Spinach Gemelli Pasta,
Crisped Chives

FRIED CHICKEN 17

Buttermilk Fried Chicken Breast,
Cheddar Jalapeño Waffles,
Blueberry Thyme Syrup

ADD GRILLED CHICKEN OR THREE JUMBO SHRIMP TO ANY ENTRÉE OR SALAD 5

SWEETS

- OREO CRUNCH MINT MOUSSE
- KEY LIME PIE SHOT
- TRIPLE CHOCOLATE GF
- SEASONAL SPECIAL
- 4 EACH**

DF=Dairy Free V=Vegetarian VG=Vegan GF=Gluten Free

Should you have any dietary requirements or allergies, please ask for the Manager.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Parties of 6 or more include a 20% service charge.