

COASTAL FLORIDIAN FARE

Starters

SMOKED ATLANTIC TROUT DIP 14

cracked pepper crackers | tomato jam
bacon | jalapeño potato salad

AGED CHEDDAR BISCUITS 5 (v)

pimento cheese spread | burnt onion jam

SMASHED POBLANO AVOCADO 8 (gf)

cilantro | queso blanco | paprika dusted corn chips

CITRUS AND TOMATOES 14 (gf)

fresh mozzarella | crisp pancetta | aged balsamic
basil honey vinaigrette

SEAFOOD CHOPPED SALAD 16

deviled blue crab | shrimp | avocado | tomatoes
fried shallots | louis dressing

WINTER BEAN AND SAUSAGE SOUP 9 (gf)

forest mushrooms | baby spinach
roasted cauliflower

Vegan

LENTIL CHILI 7 (v)

chickpeas | cashew sour cream

KING OYSTER MUSHROOM FILETS 20 (v) (gf)

tomato confit risotto | tarragon | marcona almonds

GRILLED TOFU STEAK 18 (v) (gf)

cilantro rice | vegetable medley | yellow curry | thai basil

URBAN TIDE

Urban Tapas

CRISPY BRUSSELS 9 (gf)

horseradish crème fraiche | smoked bacon

BUFFALO ROPA VIEJA 15 (gf)

avocado | arepas | cilantro | cotija cheese
serrano pepper

LAMB MEATBALLS 16

pomodoro | goat cheese fondue
black garlic toast

JUMBO SHRIMP COCKTAIL 16 (gf)

horseradish ketchup

PLANTAIN CRUSTED SEA SCALLOPS* 18 (gf)

key lime and beet mash | crispy chorizo
cilantro bearnaise

TOGARASHI CRUSTED TUNA* 20 (gf)

edamame hummus | saffron mustard
fried garlic

HALF DOZEN EAST COAST OYSTERS* 18

cocktail sauce | hot sauce | crackers
add: blue crab & shrimp 15

FRIED CAPE CANAVERAL CALAMARI 14

seafood bolognese | comeback aioli

BLUE CRAB CAKES 18

lobster cream | smoked truffle crème fraiche
fennel pollen

CAREFULLY SERVED

THOUGHTFULLY SOURCED

WITH AN ORLANDO FLAIR

Signature Plates

SCOTTISH SALMON OSCAR* 34 (gf)

blue crab salad | arugula | fried egg
asparagus | boniato mash

FREE RANGE CHICKEN BREAST 26 (gf)

smoked almond and rosemary risotto cake
forest mushroom duxelle | pea velouté

BLACKENED SWORDFISH PINCHOS 30 (gf)

creamy coconut bamboo rice | caribbean remoulade

BLUE CRAB AND SHRIMP FETTUCCINI 32

jalapeño scampi butter | seafood bolognese
tarragon and clementine gremolata

CIOPPINO 35

canaveral clams | calamari | white fish
mussels | crab | rock shrimp | paprika rouille

FRIED WHOLE SNAPPER 40

coconut curry sauce | cilantro island rice | plantains

PAN SEARED GROUPE* 36 (gf)

turmeric creamed corn | pickled pepper salsa

NIMAN RANCH PORK TOMAHAWK* 37 (gf)

smoked gouda georgia grits | braised broccoli rabe
kumquat apple mostarda

PASTRAMI SPICED BEEF FILET* 46 (gf)

evoo crushed yukon potatoes | melted leek vichyssoise
smoked bacon jam

URBAN BURGER* 20

wagyu beef | short rib | brisket
boursin and smoked bacon spread | truffle fries

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness. For parties of 6 or more, a service charge of 18% will automatically be added to your check. Menu subject to change without notice. GF = Gluten Free V = Vegetarian