

COASTAL FLORIDIAN FARE

Starters

OYSTERS*

florida citrus mignonette | crackers
wasabi | cocktail sauce | horseradish | lemon wedges
HALF DOZEN 18 / DOZEN 36

CHICKEN AND BISCUITS 9

country biscuits | jalapeño onion jam
pimento cheese spread | pickle brined chicken

SMASHED POBLANO AVOCADO 8 (v) (gf)

cilantro | queso blanco | paprika dusted corn chips

FLORIDA ROCK SHRIMP SALAD* 14

organic bibb lettuce | red onion | pickled rock shrimp
jalapeño vinaigrette

ROASTED BEETS 12 (v) (gf)

local citrus | mixed green blend | rhubarb vinaigrette
red and yellow beets

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 SPROUTS 9 (gf)

horseradish crème fraiche | smoked bacon

LAMB AREPAS 16 (gf)

cucumber jalapeño pica de gallo

COLOMBIA CHORIZO 15

peppadew romanesco | grilled french bread | giardiniera

JUMBO SHRIMP 14 (gf)

cocktail horseradish ketchup | cucumbers

BLUE CRAB CAKES 18

avocado mouse | sesame tomato ginger relish

STEAMED MUSSELS AND CLAMS* 18

miso broth | chinese sausage | toasted focaccia

BOURBON HONEY
GLAZED HEIRLOOM CARROTS 10 (gf) (v)

served al dente | heirloom carrots | local honey

TRADITIONAL HAWAIIAN
STYLE POKE NACHOS* 22

wasabi edamame purée | sweet potato chips
goat cheese | pico de gallo

FRIED CAPE CANAVERAL CALAMARI 14

comeback aioli

CAREFULLY SERVED

THOUGHTFULLY SOURCED

WITH AN ORLANDO FLAIR

Signature Plates

SCOTTISH SALMON OSCAR* 34 (gf)

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

GRILLED JERK CHICKEN 28 (gf)

lake meadows farm poussin | cilantro rice
seasonal vegetables | sweet chili mango & ginger fruit relish

GRILLED 20 OZ BONE IN RIBEYE 62

black truffle butter | boniato mash | seasonal vegetables

BLUE CRAB AND SHRIMP FETTUCCINI 33

jalapeño scampi butter | tarragon and clementine gremolata

MOQUECA 35 (gf)

canaveral clams | calamari | local rock shrimp | mussels | scallops
white fish | prawns | chorizo | key limes | coconut milk

14OZ T-BONE STEAK 58

lemongrass habaño marinated | creamed corn

WHOLE STUFFED SNAPPER FOR TWO 60

florida citrus | cilantro rice | tomatoes | onions | mojo vinaigrette

SEASONAL FLORIDA FISH* 34

cauliflower rice | tomato ginger gastric | soy glaze

T-BONE PORK CHOP 35

white cheddar blue grits | chile and grilled peach compote

SURF AND TURF* 60 (gf)

filet | lobster | scallop | boniato mash
citrus butter sauce | seasonal vegetables

URBAN BURGER* 22

angus chuck | brisket | short rib
smoked bacon spread | truffle fries

PAN SEARED SCALLOPS 36 (gf)

scallops | parsnip purée | fennel apple salad

*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. Vegan (v) Vegetarian (leaf) Gluten Free (gf)