



APPETIZERS

LOBSTER BISQUE* ^{GF}	17	TUNA PAGODA*	22
lobster timbale, roasted corn, sturgeon caviar, lobster oil		sushi-grade tuna, crispy wonton, cucumber, tomato, red onion, wakame seaweed, eel sauce	
SHRIMP COCKTAIL ^{GF}	19	MISO CALAMARI	18
three jumbo shrimp, cocktail sauce		crisp calamari, miso vinaigrette, arugula, red onion, baby heirloom tomato	
CAESAR SALAD ^{GFA}	12	CRISPY BRUSSELS SPROUTS	15
romaine hearts, asiago crisp, focaccia crouton, smoked anchovy fillet		cashew dust, gochujang aioli	
TARPON BAY'S SALAD ^{GF}	14	LOBSTER MAC & CHEESE	20
leafy greens, cypress grove hearts of palm cheese, red onion, cucumber, rum-grilled pineapple, toasted coconut vinaigrette		cavatelli pasta, lobster, shrimp, sun-dried tomatoes, boursin, aged cheddar cheese	
BURRATA & BERRIES ^{GF}	15		
berry trio, torn mint leaf, cold-pressed olive oil, mango balsamic vinegar			

CEVICHE & RAW BAR

CEVICHE*		WEST COAST OYSTER*	6
ONE 5 / THREE 15 / FIVE 25		horseradish, mignonette & cocktail sauce	PER OYSTER
salmon – sweet chili, cucumber & almond		EAST COAST OYSTER*	5
tuna – soy, red onion & mint		horseradish, mignonette & cocktail sauce	PER OYSTER
shrimp – tequila, charred corn & orange		SEAFOOD TOWER*	120
sword – jonathan's famous bloody mary mix, cilantro, tomato, vodka		oysters, shrimp cocktail, maine lobster tail, king crab, ceviche, green lip mussels, clams on the half shell, plantain & tortilla chips	
scallop – piña colada, pineapple, cilantro, rum			
KING CRAB	MP		
chilled or steamed, vanilla lobster butter, offered in half or full pound		seafood tower price is based on four guests additional guest, 25 per person	

*consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. there is a risk associated with consuming raw oysters.

SIGNATURE

PASTA FRUTTI DI MARE

bucatini pasta, shrimp, calamari, clams, mussels, fresh catch, spicy heirloom marinara sauce, basil leaf

45

MUSHROOM STROGANOFF

fresh mushroom medley, cavatelli pasta, creamy coconut sauce, leeks, fresh chopped dill

32

CHILEAN SEA BASS

thyme-butter fondant potatoes, pea purée, heirloom baby carrots, citrus butter

50

BACON-WRAPPED GROUPEL

gulf grouper wrapped with applewood-smoked bacon, spinach & arugula with cream, sautéed fingerling potato, red onion & merlot confit

48

SNAPPER DIABLO

blackened snapper fillet, coconut rice, mango slaw, pineapple diablo sauce

43

BLACKENED TUNA*

sushi-grade tuna, soba noodles, bok choy, ponzu

45

SCALLOPS CASINO*

pan-seared scallops, pork belly & spinach risotto, buttery panko, sweet corn bisque

52

LEMON PARMESAN-CRUSTED SALMON*

mexican street corn risotto, grilled broccolini, sauce beurre blanc

42

THE BAY FILET*

8oz filet of beef, grilled asparagus, maine lobster risotto, béarnaise sauce

75

18 OZ BONE-IN

NEW YORK STRIP*

point reyes mashed potatoes, charred asparagus, shiitake mushrooms, cognac cream sauce

65

TROPICAL JERK CHICKEN

joyce farms chicken breast, cilantro & pineapple-laced rice, pickled red cabbage, island sauce

36

12oz KUROBUTA PORK CHOP*

black truffle gnocchi, maple-glazed brussels sprouts, crispy shallots, goat cheese fondue

50

CRISPY WHOLE SNAPPER

whole snapper, coconut rice, wilted napa cabbage, sesame ponzu sauce

MKT

DAILY CATCH* MP

inquire about our catch of the day
coconut rice, asparagus, sauce beurre blanc

For parties of 6 or more guests, a 20% service charge will be added to the check.
All service charges will be distributed in full to our service staff.

JONATHAN EGGED

General Manager

JUSTIN SPOTT

Chef de Cuisine

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for parties of six or more, 20% gratuity will automatically be added to your bill.



GLUTEN-FREE



CAN BE PREPARED GLUTEN-FREE



VEGETARIAN



TAPAS

ROCK N' CHORIZO  **12**
sautéed rock shrimp, lemon, chorizo

ROCKEFELLER OYSTERS  **15**
three oysters, spinach,
pork belly, breadcrumbs

STIR-FRIED EGGPLANT  **11**
fried japanese eggplant,
sweet chili, ponzu sauce

SMOKED GROUPE CHEEKS **14**
bao bun, pickled slaw, matcha milk jam

TRUFFLE BRUSCHETTA **14**
sourdough, cypress point truffle tremor,
peach jam, arugula, honeycomb,
toasted almonds

CRISPY SQUASH BLOSSOMS **12**
pecorino, bacon, chives, sambal aioli

BRIE WITH JAM  **11**
domestic artisan selection of brie,
strawberry-ginger jam, toasted baguette,
fresh berries

**BUTTERNUT SQUASH
RAVIOLI** **14**
beurre noisette, arugula, truffle oil

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 VEGETARIAN

WINES BY THE GLASS

WHITE

6oz | 9oz

LUCA PARETTI prosecco, treviso province, italy	15 175mL
LOVEBLOCK sauvignon blanc, marlborough, new zealand	17 23
DELILLE CELLARS métier, sauvignon blanc, columbia valley, california	15 20
CLINE CELLARS seven ranchlands, chardonnay, california	16 22
HESS COLLECTION chardonnay, california	18 24
CANVAS chardonnay, california	15 21
SOHM & KRACHER grüner veltliner, illmitz, austria	16 22
CANVAS pinot grigio, california	15 21
M. CHAPOUTIER belleruche, rosé, côtes-du-rhône, france	16 22

RED

KAIKEN malbec, argentina	16 22
BÖEN pinot noir, russian river, california	18 24
CANVAS pinot noir, california	15 21
DAOU VINEYARDS cabernet sauvignon, paso robles, california	18 24
B.R. COHN cabernet sauvignon, north coast, california	18 24
CANVAS cabernet sauvignon, california	15 21
DECOY BY DUCKHORN red blend, california	16 22