



Dinner Served Nightly 5:00 p.m. – 10:00 p.m.

ICE BREAKERS

- GF Cold Water Oyster with Ginger Mignonette** 3ea
Cold Water Oyster with Horseradish Cream and Tobiko 3.25ea
Oyster Cocktail with Tuna Poke 4ea
Blue Agave Oyster tequila | lime | jalapeño | sea salt 3.5ea
GF Chilled Shrimp Cocktail ponzu | mustard sauce | cocktail | lemon 13.25
GF Chilled Lobster Tail ponzu | key lime mustard sauce | cocktail | lemon 18
Tuna Poke wakame salad | miso dressing | cucumber 14
Smoked Fish Dip capers | lemon | jalapeño | crackers 12.25
Chilled Black Peppercorn Crusted Yellowfin Tuna soy vinaigrette | hot mustard
wakame salad 15.25
GF Peruvian Style Ceviche daily fresh fish and Peruvian flavors 13
Seafood Supreme mignonette oysters 4 ea | chilled cocktail shrimp 2 ea | ceviche | smoked fish dip 25.5
Seafood Deville mignonette oysters 6 ea | chilled cocktail shrimp 4 ea | tuna poke | ceviche | lobster tail
smoked fish dip 63

APPETIZERS

- GF Seared Sea Scallops** Mediterranean salad | mint | olive oil 16.25
Mixed Bruschetta goat cheese | cantaloupe | warm brie | pepper jelly 10.5
Key West Conch Fritters spicy cocktail | mustard dipping 10.5
Blue Crab Cake Old Bay remoulade | arugula | fennel salad 15
Crab Dip artichokes | spinach | parmesan | cream cheese 12.75
Crispy Squid banana peppers | key lime reduction | jerk tartar 13.75
GF Mussels chorizo | saffron onions | sherry | butter 12.5
Firecracker Shrimp breaded shrimp | chili garlic dressing | lime 13
GF Sautéed Florida clams roasted garlic | fennel pollen | lemon | white wine 12.75
Daily Charcuterie and Cheese Board 18.5

- GF** Indicates items that may be prepared Gluten Free. Please let your server know of your request.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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SOUP AND SALADS

Chef's Soup of the Day 9

Spiced Blue Crab Bisque sherry | thyme | cream 9.5

Classic Caesar romaine hearts | classic croutons | shaved parmesan 10.75

GF Burrata Salad tomato | arugula | basil | balsamic 11.25

"BLT" Salad tomato | Roquefort | onion | bacon | baby kale | spinach
green onion aioli | pumpernickel 12.25

OCEAN

King Salmon leeks | grape tomato | cavatelli | basil brodetto 25

Parmesan Crust Grouper red pepper cream | spinach | fennel relish | fingerling potato Market Price

GF Jerk Swordfish spiced rum butter | pineapple-habanero salsa | red beans and rice 26.5

Caribbean Snapper rock shrimp curry | vegetable noodles | coconut rice 27.5

GF Wood Grilled Yellowfin Tuna coconut | lemongrass | bird pepper lime vinaigrette
crab fried rice 28.5

RumFish "Cioppino" fish | clams | mussels | shrimp | scallop | lobster | ancho broth 29

GF Shrimp & Grits andouille sausage | creole gravy | pickled okra 27

Cast Iron Blackened Mahi-Mahi shrimp etouffee | wilted spinach | rice 26

GF Twin Cold Water Lobster Tails drawn butter | lemon | market vegetables | fingerling potato 45

PASTA

Lobster Ravioli apple smoked bacon | tomato | corn | aged provolone cream 29

Cheese Tortelloni pulled chicken | aged provolone cream | sun dried tomato | broccolini 21

LAND

Mediterranean Chicken marinated olives | feta | pepperoncini | fennel | spinach | whipped potato 27

GF Grilled NY Strip 12oz market vegetables | whipped potato | bleu cheese butter 35

GF Grilled Filet Mignon 8oz market vegetables | whipped potato | veal reduction 37

ADD ON

GF Lobster Tail 18

GF Grilled Shrimp 10

GF Sautéed Scallops 12

GF Crab Fried Rice 10

