



Lunch Served Daily 11:30 a.m. – 2:00 p.m.

## APPETIZERS

**Daily Charcuterie and Cheese Board** 18.5

**GF Chilled Black Peppercorn Crusted Tuna** soy vinaigrette | hot mustard | wakame salad 15.25

**Blue Crab Cake** Old Bay remoulade | arugula | shaved fennel salad 15

**Tuna Poke** wakame salad | miso dressing | cucumber 14

**GF Peruvian Ceviche** daily fresh fish and Peruvian flavors 13

**Chilled Seafood Supreme** mignonette oysters 4 ea | chilled cocktail shrimp 2ea | ceviche smoked fish dip 25.5

**GF Cold Water Oyster with Ginger Mignonette** 3 ea

**Oyster cocktail with Tuna Poke** 4 ea

**Crispy Squid** banana peppers | key lime reduction | jerk tartar 13.75

**Caprese Flatbread** pulled mozzarella | vine ripe tomato | basil | balsamic reduction | prosciutto 13

**Crab Dip** artichoke | spinach | parmesan | cream cheese 12.75

**Firecracker Shrimp** breaded shrimp | chili garlic dressing | lime 13

**Mixed Bruschetta** goat cheese | cantaloupe | warm brie | pepper jelly 10.5

**Chicken Wings** celery | carrots

Choice of one sauce: guava bbq | buffalo | Carolina reaper marmalade | maple lavender 14

## SOUPS & SALADS

**Chef's Soup of the Day** 9

**Spiced Blue Crab Bisque** sherry | thyme | cream 9.5

**GF Burrata Salad** tomato | arugula | basil | balsamic 11.25

**Classic Caesar** romaine hearts | classic croutons | shaved parmesan 10.75  
add: chicken 7 | salmon 8 | shrimp 8

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

## HANDHELDS

Choice of one side: sweet potato steak fries | Thai peanut slaw | curly fries | truffled greens

**Bronzed Grouper** shaved lettuce | tomato | jerked tartar | brioche 19.25

**Fried Chicken Sandwich** mashed potatoes | ham | smoked cheddar | wilted greens | brioche 15.5

**Blackened Fish Tacos** shredded cabbage | mango salsa | tequila horseradish cream 13.75

**Crab Cake Sandwich** arugula | tomato | shaved fennel | brioche | Old Bay remoulade 15.75

**St. Pete Beach Burger** aged Vermont cheddar | bacon | smoked tomato aioli | brioche 17.5

## MAIN COURSES

**GF RumFish Paella** chicken | shrimp | chorizo | mussels 20

**GF Peppered Strip Steak** mashed potatoes | asparagus | chimichurri 21

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

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

**GF Grilled Grouper** coconut rice | asparagus | mango orange butter 27

**GF Sea Scallops** red potato | green beans | tomatoes | olives | cucumber | aged feta cheese | mint 25.25

**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.