

# Bar Menu

## **CHILLED**

Florida Snapper Ceviche\* GF aji amarillo | lime | cilantro | onion | tomato | yuca 16.5

Cold Water Oyster with Ginger Mignonette GF 4.25 ea

Cold Water Oyster with Ancho Ponzu | Wasabi | Green Onion GF 4.25 ea

Cold Water Oyster with Papaya Mango Salsa GF 5.25 ea

**Spicy Korean Style Steak Tartare\*** sweet & spicy gochujang | charred scallion dressing | avocado mousse | salt & pepper potato chips 17.5

Jumbo Gulf Shrimp GF ponzu | cocktail sauce 16

Ahi, Crab & Avocado Stack GF ahi tuna | fresh lump crab | avocado | tomato | papaya-mango salsa | sweet chili sauce | taro chips 19

### **SALADS**

Hearts of Romaine GF Caesar dressing | Grana Padano | Cuban bread crouton 12.25

Heirloom Tomato Salad GF arugula | red onion | crispy pancetta | bleu cheese | olive oil | balsamic 14.75

**Burrata & Roasted Beets GF** red quinoa & lentil tabbouleh | arugula | orange segments | white balsamic vinaigrette 16

### **SMALL PLATES**

**Hummus Duo** roasted garlic & lemon hummus | smoked black bean & chipotle hummus | grilled naan 13.75 **Firecracker Shrimp** boom boom sauce | sesame seed | green onion 16.25

Pepita & Pomegranate Grilled Brie honey roasted garlic | jalapeno jelly | grilled ciabatta 16.5

Parma Flatbread mozzarella | fresh roma tomato | basil | arugula | balsamic | proscuitto 16.75

Za'atar Dusted Calamari pepperoncini aioli | red pepper coulis | lemon 17

Grilled Beef Skewers GF tahini sauce | arugala salad | pickled vegetables 17.5

**Chicken Wings** celery | carrots

Choice of one sauce: mango ghost pepper | guava bbq | buffalo 17.75

**Chesapeake Bay Style Crab Cake** green pea tendrils | Granny Smith apples | orange segments | pickled Fresno pepper | togarashi aioli 21

#### HANDHELDS

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

Grouper Sandwich bronzed grouper | leaf lettuce | tomato | pepperoncini aioli | brioche bun Market Price

**Drunken Mahi Tacos** Cotija cheese | jicama jalapeno slaw | cilantro tequila crema 19.5

**RFG Burger** leaf lettuce | tomato | onion | Vermont aged cheddar | bacon | smoked tomato aioli | brioche bun 18.5

French Onion Burger french onions | Guyère cheese | garlic herb mayonnaise | crushed crouton | brioche bun 20.5

<sup>\*</sup>Please note our Ceviche and Beef Tartare contains raw seafood product that has not been heat treated.

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.