



## CHILLED

**Smoked Fish Dip** capers | lemon | jalapeño | tortilla chips & crostini 13.5

**Jumbo Gulf Shrimp** GF ponzu | cocktail sauce 16

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

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

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

## FRESH SHUCKED OYSTERS

**Cold Water Oyster with Ginger Mignonette** GF 4.25ea

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

**Cold Water Oyster with Papaya & Mango Salsa** GF 5.25ea

## SOUP & SALADS

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

**Spiced Blue Crab Bisque** GF sherry | thyme | cream 12.5

**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

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

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

**Grilled Beef Skewers** GF tahini sauce | arugula salad | pickled vegetables 17.5

**Steamed Mussels & Cedar Key Clams** GF chorizo | pickled onion | sherry | Spanish olive oil | lemon 19.25

**Charred Octopus** GF marble potato salad | Spanish chorizo | red chimichurri | piquillo pepper puree | arugula 19.5

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

**Blue Crab Dip** artichokes | spinach | blue crab | sherry | cream cheese | tortilla chips 21

Please inform your server of any Allergies or Dietary needs at the time of order.

\*Please note our Ceviche and Beef Tartare contains raw product that has not been heat treated.



## SEA

- Seared Verlasso Salmon** GF chermoula | scallion oil | charred tomato | farro risotto 34
- Florida Pompano** GF crushed fingerling potatoes | red pepper coulis | corn & gulf shrimp relish 36
- Lobster Mac N' Cheese** Caribbean lobster tail | smoked bacon | gruyere cheese 38
- Tempura Battered Trout** melted leeks | mushrooms | wasabi whipped potatoes | chili garlic aioli 38
- Everything Crusted Ahi Tuna** GF black rice | pineapple salsa | ginger-soy reduction | wasabi | pickled ginger 39
- Blackened Mahi Mahi & Gulf Shrimp** GF coconut rice | pineapple salsa | rum butter 42
- Iron Skillet Grouper** GF beluga lentils | lump crab | green onion emulsion Market Price

## LAND

- Grilled Cauliflower "Steaks"** Moroccan-spiced cauli | tomato chutney | Israeli couscous | sautéed greens 22
- Chicken Bucatini** oven dried tomatoes | roasted garlic | spinach | bucatini pasta | white wine 25
- "Brick" Chicken** GF red quinoa & lentil tabbouleh | roasted garlic labneh | crispy onions 27

## PREMIUM HAND CUT STEAKS

served with choice of  
**Yukon Whipped Potatoes** or **Crushed Fingerling Potatoes**

**Grilled Skirt Steak** GF 41

**Choice Angus Filet Mignon** GF 7oz 43

GF **Grilled Ribeye** GF 12oz 45

### Steak Add Ons

**Gulf Shrimp** 13 | **Oscar Style** 26 | **Lobster Tail** 27

served with choice of one enhancement GF additional 3  
**Roquefort Butter** | **Chimichurri** | **Cognac Cracked Pepper Sauce** | **Bearnaise**

## SHAREABLE SIDES

**Sautéed Spinach** GF 8

**Coconut Rice** GF 8.75

**Broccoli Rabe** GF 9.5

**Yukon Whipped Potatoes** GF 9.25

**Sautéed Mushrooms & Onions** GF 9

**Crushed Fingerling Potatoes** GF 9

**Asparagus** GF 10.75

**Truffle Mac & Cheese** 13

**Red Quinoa & Lentil Tabbouleh** GF 8.5

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.