CHILLED

Ahi Tuna Stack | avocado | mango salsa | ginger-soy reduction | crispy tortilla chips 22 [GF][DF]

Gulf Shrimp Cocktail | drunken cocktail sauce | charred lemon 19 [GF]

Raw Cold-Water Oysters | drunken cocktail sauce | spiced mignonette (ask about today's selection)
½ dozen 18 1 dozen 33 [GF]

Seafood on Ice | 6 cold-water oysters | 6 Gulf shrimp | 6 Cedar Key clams | ½ lb. snow crab | pickled peppers
drunken cocktail sauce | spiced mignonette | horseradish MKT [GF]

SMALL PLATES

Spinach & Lump Crab Dip | lump crab | smoked gouda | spinach | lavash cracker 19

Crispy Pork Belly | grilled pineapple | Fresno chile | green onion | sweet soy reduction 19 [DF]

Firecracker Calamari | bang bang sauce | toasted sesame seeds | scallions 19

Charred Octopus | crispy fingerling potato | chorizo sausage | arugula | cherry tomato
roasted pepper coulis 26 [GF][DF]

Guava BBQ Baby Back Ribs | tropical slaw 24 [GF]

1 lb. Steamed Snow Crab | drawn butter | charred lemon 40 [GF]

Coconut Curry Steamed Mussels | mussels | green onion | coconut curry broth | toasted crostini 21 [GF][DF]

SOUPS & SALADS

Lobster Bisque | creme fraiche | chive oil 18

Chilled Seafood Cobb | gathered greens | lump crab | poached shrimp | smoked bacon | heirloom tomatoes
Old Bay citrus aioli | avocado | hard boiled egg 28 [GF]

Watermelon & Arugula | whipped goat cheese | toasted pistachio | white balsamic dressing 18 [GF][V]

Smoked Bacon Caesar | romaine | Parmesan | croutons | anchovies 16

Gulf Blvd Greens | gathered greens | heirloom tomatoes | cucumber | pickled onion | hearts of palm
citrus herb vinaigrette 15 [GF][VG]

Burrata | strawberries | prosciutto crisps | basil pesto 16 [GF]

+ Grilled Chicken 8 | **+ Chilled Shrimp** 15 | **+ Grilled Salmon** 15

[V] Vegetarian [VG] Vegan [GF] Gluten Free [DF] Dairy Free

Please inform your server of any Allergies or Dietary needs at the time of order.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Kindly note, cash is not accepted property wide. Cash-to-Card machines for prepaid debit cards are available.
20% mandatory gratuity will be added to parties of 6 or more.

SEA

Sugar + Spice Pan Seared Gulf Grouper | crispy fingerling potatoes | rum glazed carrots | citrus relish Florida orange beurre blanc 49 [GF]

Bahamian Red Snapper | roasted tomato | coconut milk | crispy fingerling potatoes | asparagus 47 [GF][DF]

Pan Seared Cobia | lump crab risotto | charred carrots | dijon cream | petit greens 46 [GF]

Grilled Salmon | braised greens | aged cheddar grits | petite greens | Fresno chile hollandaise 38 [GF]

Seafood Pasta Paella | Fresh Catch of the Day | linguine | bay scallops | shrimp | middle neck clams chorizo sausage | saffron cream 35

LAND

Pan Roasted Half Chicken | wilted spinach | caramelized shallot | whipped potatoes | rum pan sauce 35 [GF]

Braised Pork Osso Bucco | sweet potato risotto | broccolini | red wine demi-glace 56 [GF]

Grilled Cauliflower "Steak" | chimichurri | vegetable risotto | red pepper coulis 26

4 Cheese Mac + Cheese 24 [V]

35 Day Wet Aged 14oz USDA Prime NY Strip 72

16oz USDA Prime Cowboy Ribeye 70

5 Day Wet Aged 8oz USDA Prime Filet 68

Sauces: chimichurri | **Fresno hollandaise** | **red wine demi**

TOPPERS

Oscar Style | crab | asparagus | Fresno hollandaise 18

Blue Cheese Crust 10

Chef's Butter 9

SURF & TURF

Cold Water Lobster Tail 28

1/2 lb. Steamed Snow Crab 22

Gulf Shrimp 15

SHAREABLE SIDES

4 Cheese Mac + Cheese 15 | **Crispy Fingerling Potatoes** 12 [GF] | **Aged Cheddar Grits** 12

Whipped Potatoes 12 [GF] | **Braised Greens** 12 [GF] | **Grilled Asparagus** 12 [GF] | **Rum Glazed Carrots** 12

KIDS *(14 and under)* includes 1 side and fountain drink 15

Crispy Grouper Bites | **Mac + Cheese** | **Chicken Tenders** | **Cheeseburger**
fries | fruit | tropical slaw | roasted carrots

DESSERTS

Warm Pretzel Brownie Sundae | salted caramel ice cream 14

Key Lime Pie | candied key lime | lime reduction | whipped cream 12

Chocolate Lava Cake | vanilla ice cream 12

Caramelized Pineapple Bread Pudding |toasted coconut ice cream 14

SPECIALTY COCKTAILS

1944 MAI TAI (THE REAL DEAL)
Appleton Estate Rum, Myers Rum, Orange Curacao, Fresh Squeezed Lime, Orgeat Syrup 15

DARK SIDE DARTHRITA
Pineapple Jalapeño Tequila, Del Maguey Mezcal, Cointreau, Blackberry, Lime 16

CARRIBEAN MULE
Absolut Vodka, Guava Nectar, Ginger Beer, Lime 14

DRAGON MOJITO
House infused Dragon Fruit White Rum, Lime, Mint 14

LOWER MANHATTAN
Buffalo Trace, Fernet Branca, Angostura and Chocolate Bitters 15

MEZCAL OLD FASHION
Del Maguey Mezcal, Raw Sugar, Craft Bitters 16

PINEAPPLE DREAM
Cazadores Blanco Tequila, Cointreau, Pineapple Juice, Lime 16

PINK BASIL
Ford's Gin, Muddled Strawberry, Basil, Toasted Rosemary 15

RED SANGRIA
Red Wine, Apricot Brandy, Peach Schnapps, Blackberries, Oranges, Lemon & Lime 15

THE SMASH
Jameson Irish Whiskey, Simple Syrup, Lemon, Mint 14

SELTZERS

NÜTRL Pineapple 8

NÜTRL Watermelon 8

NÜTRL Black Cherry 8

Surfside Tea & Vodka 8

BEER

ON TAP

3 Daughters Beach Blonde 5.0% ABV | St. Pete, FL 8

Reef Donkey APA | 5.5% ABV | Tampa, FL 9

Jai Alai IPA 7.5% ABV | Tampa, FL 9

Sunshine City IPA 6.8% ABV 8

Sam Adams Seasonal 8

Stella Artois 5% ABV 8

Bud Light 4.2% ABV 7

Blue Moon 5.9% ABV 8

Miller Lite 4.2% ABV 7

Greenbench Postcard Pilsner 4.7% ABV 7

Michelob Ultra 4.2% ABV 7

Modelo Especial 4.4% ABV 8

BEER TOUR
Choice of 4 draft samples 11

BOTTLES

Angry Orchard 7

Bell's Two-Hearted IPA 7

Coors Light 7

Heineken Zero (NA) 8

Corona Extra 8

Yuengling 7

WINE

SPARKLING

GH Mumm, Cordon Brut
France g. 15 b. 60

Mionetto Avantgarde, Prosecco
Italy g. 12 b. 48

Faire la Fete, Sparkling Rosé
France g. 15 b. 60

ROSE

Domaines Ott by OTT, Rosé
France g. 16 b. 64

Faire la Fete, Sparkling Rosé
France g. 15 b. 60

WHITE

Benvolio, Pinot Grigio
Italy g. 12 b. 48

Whitehaven, Sauvignon Blanc
New Zealand g. 14 b. 56

Pacific Rim, Reisling
Washington g. 11 b. 44

J. Lohr Riverstone, Chardonnay
California g. 14 b. 56

Black Stallion Estate, Chardonnay
California g. 14 b. 56

RED

Carmel Road, Pinot Noir
California g. 12 b. 48

Benziger, Merlot
California g. 14 b. 56

Bonanza by Caymus, Cabernet
California g. 14 b. 56

Conundrum, Red Blend
California g. 14 b. 56