



starters

PIMENTO CHEESE 10

Sharp Cheddar, roasted red peppers, saltine crackers

CHERRYSTONE CLAMS & PEI MUSSELS 15

Shallots, Fresno chilies, white wine, Cuban toast

FLASH FRIED CALAMARI 14

Aji amarillo aioli, fresh lime, fine herbs

WHITE FISH CEVICHE 14

Citrus, avocado, sweet baby bell peppers, shaved sweet onions, corn nuts

SMOKED FISH DIP 11

Fried capers, sweet onion, jalapeños, saltine crackers

HUSH PUPPIES 9

Sweet onion tartar sauce

CAVIAR TOPPED DEVEILED EGGS 10

Mote marine caviar, long pepper

JUMBO LUMP CRAB CAKE 16

Yuzu kosho aioli, fresh herbs, fresh lime

PEELED AND EAT SHRIMP 12

Blood orange mignonette, preserved lemon aioli, fresh lemon

greens

SLICED BEEF TENDERLOIN AND BURATTA 20

Three tomatoes, basil pesto, cedar balsamic reduction, finocchiona crisp

CHILLED BBQ CHICKEN WEDGE SALAD 18

Balsamic onions, crispy pancetta, cucumbers, cornbread croutons, creamy buttermilk dressing

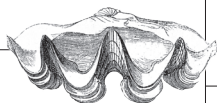


BEETS & GOATS 13

Roasted golden beets, goat cheese, candied pine nuts, watercress, lemongrass vinaigrette

ROMAINE CALM AND GRILLED SHRIMP 19

Charred radicchio, fresh romaine, blood orange segments, Manchego cheese, marcona almonds, herb vinaigrette



handhelds

CRACKER CRUSTED OYSTER SLIDERS 12

Texas pete remoulade, celery leaves, Kings Hawaiian Roll

GROUPEL CHEEK TACOS 13

Roasted tomatillo salsa, cotija cheese, napa cabbage

MAINE LOBSTER ROLL 18

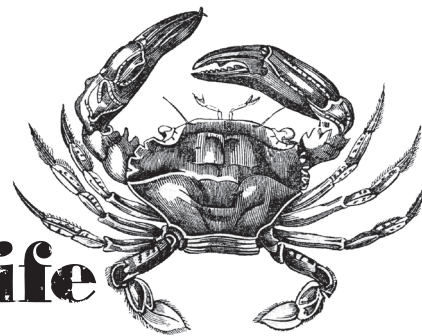
Celery, lemon, New England style bun

CRISPY SOFT SHELL CRAB SANDWICH 14

Sweet onion tartar sauce, lettuce, tomato, potato roll



fork & knife



WHOLE FRIED SNAPPER AND CHIPS 26

Crispy potatoes, malt vinegar aioli

PAN ROASTED ORA KING SALMON 27

"Potato salad", bacon, pickled onion, black mustard seed caviar

RED CHILI RUBBED BLACK GULF GROUPEL 29

Creamy jasmine rice, asparagus, lobster brandy cream

LOBSTER MAC & CHEESE 20

Fresh herbs, breadcrumbs, Florida lobster

ANCHO CHILI DUSTED SCALLOPS 29

Tostones, green papaya salad, chorizo marmalade

FRESH CATCH MKT.

Ask your server about todays selection

PEACH BBQ GRILLED CHICKEN 23

Cheesy grits, crispy chicken skin, swiss chard



GRILLED TOMAHAWK PORK CHOP 26

Chilled white bean salad, fennel puree, roasted pearl onions, champagne vinaigrette

FIRE GRILLED FILET MIGNON 34

Fondant potatoes, smoked cauliflower, f.p. sauce

GRILLED CAULIFLOWER STEAK 18

Succotash, roasted fingerling potatoes, f.p. sauce

sides

7

CREAMY JASMINE RICE

ASPARAGUS

FONDANT POTATOES

SMOKED CAULIFLOWER

TOSTONES

ROASTED FINGERLING POTATOES