



Dinner Served Nightly 5:00 p.m. – 10:00 p.m.

CHILLED

Florida Snapper Ceviche* aji amarillo | lime | cilantro | onion | tomato | yuca 14.5

Tuna Poke* wakame salad | miso dressing | cucumber 14.5

Smoked Fish Dip capers | lemon | jalapeño | assorted chips and crostini 11.5

FRESH SHUCKED OYSTERS AND CHILLED SHELLFISH

Cold Water Oyster with Ginger Mignonette 3.5ea

Cold Water Oyster with Horseradish Cream and Tobiko 3.75ea

Oyster Cocktail with Tuna Poke 4.5ea

Blue Agave Oyster tequila | lime | jalapeño | sea salt 3.75ea

Jumbo Gulf Shrimp 3.25

Rock Crab Claws 6.5

Cedar Key Clams 1.5

Ponzu | Key Lime Mustard | Bloody Mary Cocktail

SOUP AND SALADS

Chef's Soup of the Day 9.25

Spiced Blue Crab Bisque sherry | thyme | cream 9.75

Organic Greens watermelon | mint | feta | Marcona almonds | passion fruit vinaigrette 13.25

Hearts of Romaine Caesar dressing | grana padano | Cuban bread crouton 10.5

Heirloom Tomato Salad arugula | red onion | crispy pancetta | bleu cheese | olive oil | balsamic 12.5

SMALL PLATES

Charred Octopus harissa pepper aioli | gigante beans | arugula | oil cured olives 16.5

Grilled Gulf Shrimp berbere spiced shrimp | chermoula | Israeli couscous 15.5

Three Dips chick pea | avocado cilantro | beet feta | grilled naan 12.5

Za'atar Dusted Calamari pepperoncini aioli | red pepper coulis | lemon 14.5

Crab Cake pea tendrils | pickled fennel | grape tomato | saffron aioli 16

Charcuterie and Cheese (serves two) marinated vegetable | dried fruit | nuts | dijon | house preserves | crostini 23

Grilled Beef Skewers tahini sauce | beluga lentil herb salad | pickled vegetables 15

Steamed Mussels and Cedar Key Clams chorizo | pickled onion | sherry | Spanish olive oil | lemon 15.5



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LARGE PLATES

- Bucatini and Seared Chicken** broccoli rabe | oven roasted tomato | roasted garlic | basil | lemon 20
- Cumin and Fennel Crusted Tuna** red pepper coulis | fried garlic | jewel potatoes | broccoli rabe 33
- Seared Sea scallops** roasted cauliflower | fregula salad | cardamom carrot purée 28
- Seared Scottish Salmon** chermoula | scallion oil | charred tomato | farro risotto 29
- Jerked Swordfish** pineapple ancho relish | rum butter | jewel potatoes 33
- Tamarind Honey Glazed Chilean Sea Bass** black bean garlic brodetto | grilled baby bok choy 39
- Floribbean Black Grouper** heart of palm | heirloom tomato relish | Israeli couscous 34
- Lemon Pappardelle** sumac seared shrimp and scallops | ratatouille vegetables 24
- Grilled Cauliflower "Steaks"** Moroccan-spiced cauli | tomato chutney | Israeli couscous | sautéed greens 19

PREMIUM HAND CUT STEAKS

served with choice of

Yukon Whipped Potatoes or **Sea Salt Jewel Potatoes**

Choice Angus Filet Mignon 5oz 28 8oz 37

Choice Angus Ribeye 14oz 41

enhancements

Herb Gremolata | Roquefort Butter | Classic Béarnaise | Cognac Cracked Pepper Sauce

SHAREABLE SIDES

Broccoli Rabe 7

Asparagus 9

Beluga Lentil Herb Salad 6

Israeli Couscous 7

Yukon Whipped Potatoes 8

Farro Risotto 8

Truffle Mac & Cheese 8

Sea Salt Jewel Potatoes 7

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.
*Please note our Ceviche and Tuna Poke contains raw seafood product that has not been heat treated.