

# LUNCH

## SOUP

### FRENCH ONION 11

Gruyere-Swiss Cheese  
Onion Sherry Broth and Love

### SOUP OF THE DAY 5/10

Chef's Inspiration

## SHAREABLES

### Chilled King Crab 32

MORSELS OF KING CRAB IN SHELL  
LOUIS SAUCE AND MUSTARD SAUCE

### Thai Shrimp 17 (5) / 27 (8)

CRISPY SHRIMP, THAI CHILI SAUCE, ASIAN CABBAGE  
SLAW, CILANTRO-JALAPEÑO DRESSING

### Tuna Tartare 20

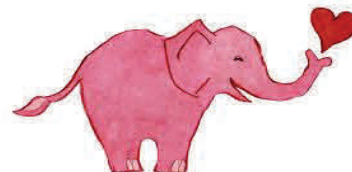
FRESH YELLOWFIN TUNA WITH A CREAMY THAI CHILI  
DRESSING, WAKAME SALAD, WASABI, PICKLED GINGER  
SOY SAUCE, CHIPS

### Burrata Cheese 9

FRESH CREAMY MOZZARELLA & RICOTTA CHEESE, ALL  
DAY ROASTED TOMATOES, ARUGULA - BASIL PESTO

### Jumbo Shrimp Cocktail 16

ROASTED GARLIC AIOLI, COCKTAIL SAUCE, CAPERS



## SALADS

### QUINOA & BABY BEETS 12

Beets, Strawberries, Pickled Gooseberries,  
Quinoa, Spiced Pecans, English Blue Cheddar  
Mandarin-Champagne Vinaigrette

### COBB 12

Baby Greens, Avocado, Red Onions, Blue Cheese,  
Smoked Bacon, Tomatoes, Boiled Egg  
Peppercorn Ranch Dressing

### "CHOP CHOP" 11

Kale, Napa Cabbage, Edamame Beans  
Snow Peas, Radish, Cilantro, Iceberg  
Chickpeas, Bok Choy, Yuzu-Cilantro Dressing

### BABY ICEBERG 12

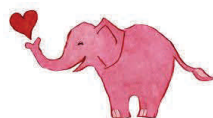
Blue Cheese, Hearts of Palm, Smoked Bacon  
Tomatoes, Red Onions, Blue Cheese Dressing

### CAESAR 10

Romaine Hearts, Creamy Parmesan-  
Reggiano Dressing, Garlic-Focaccia Croutons

GRILLED CHICKEN ADD \$6 GARLIC SHRIMP ADD \$9

GRILLED TOFU ADD \$5 RARE TUNA ADD \$11



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## SANDWICHES

### Grilled Snapper "Escabeche" 19

GRILLED FRESH SNAPPER (5OZ.) MARINATED IN A HONEY-LIME-JALAPENO VINAIGRETTE SERVED WITH A  
SUMMER PEACH-NECTARINE SALAD WITH BASIL, FENNEL, JICAMA, BABY TOMATOES & ONIONS

### Coconut Lime Curry with Shrimp 16

A LIGHT BROTH WITH KAFFIR LIME, COCONUT MILK AND CURRY SERVED WITH JUMBO SHRIMP,  
JASMINE RICE, PINEAPPLES AND SUGAR SNAP PEAS

### Fresh Catch Fish Tacos Market

CHOICE OF :

THAI STYLE WITH THAI CHILI SAUCE, ASIAN SEAWEED SLAW, CILANTRO-JALAPENO VINAIGRETTE

MEXICAN STYLE WITH FRESH PICO DE GALLO, MEXICAN CREMA, QUESO FRESCO CHEESE, SCALLIONS

### Lobster & Shrimp Lettuce Wrap

BUILD YOU OWN WITH GRILLED LOBSTER AND SHRIMP, SPICY CASHEW-PEANUT SAUCE, THAI CHILI SAUCE,  
CUCUMBER KIMCHI, ALPHA & BEAN SPROUTS, ASIAN SLAW, PICKLED MANGOES, LEAF LETTUCE

LETTUCE LEAVES,

### Country Fried Chicken Sliders 15

BUTTERMILK & CORN TORTILLA FRIED CHICKEN, AVOCADO-RANCH MAYO, DILL ZUCCHINI  
PICKLES, HAWAIIAN KING ROLLS, SWEET POTATO WAFFLE FRIES

### "French Dip" Pastrami 16

BEEF PASTRAMI, MELTED GRUYERE CHEESE, ROASTED GARLIC AIOLI, SWEET PEPPER RELISH ON A TOASTED  
CIABATTA ROLL, FRENCH ONION BROTH, PUB FRIES

### Mushroom Focaccia 15

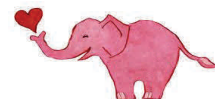
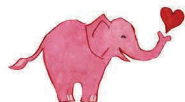
GRILLED FOCACCIA TOPPED WITH ROASTED FORAGED MUSHROOMS, ARTICHOKE  
CRUMBLLED GOAT CHEESE, SMOKED BACON, ONIONS, ARUGULA PESTO

### Pink "BLT" 15

HEIRLOOM TOMATOES, CRUMBLLED SMOKED BACON, SMOKED GOUDA CHEESE, MOZZARELLA, GREEN LEAF  
LETTUCE BASIL-JALAPEÑO MAYO ON TOASTED WHEAT BERRY BREAD, FRESH FRUIT AND BERRIES

### The Pink Hamburger 15

ANGUS BEEF PATTY SERVED ON A TOASTED BRIOCHE ROLL, LETTUCE, TOMATO, ONIONS, PICKLE AND PUB FRIES



For your convenience, a 20% gratuity will be added to parties of 8 or more. While we do encourage sharing, a split charge of \$10 will apply to all dishes. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters, and you should eat oysters fully cooked



# DINNER

## TO SHARE OR NOT TO SHARE

### Oysters on Ice 21

GINGER CITRUS MIGNONETTE, COCKTAIL SAUCE

### Chilled King Crab 35

LOUIS SAUCE AND MUSTARD SAUCE

### Tuna Tartare 23

FRESH YELLOWFIN TUNA WITH A CREAMY THAI DRESSING, WAKAME SALAD, WASABI, PICKLED GINGER, SOY SAUCE, FRIED CHIPS

### Thai Shrimp 17 (5pc) / 27 (8pc)

CRISPY SHRIMP, THAI CHILI SAUCE, ASIAN CABBAGE SLAW, CILANTRO-JALAPEÑO DRESSING

### "Just Chillin" 80

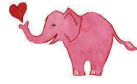
ON ICE, 1/2 LOBSTER TAIL, KING CRAB BITES, 6 FRESH OYSTERS, 6 JUMBO SHRIMP COCKTAIL, LUMP CRAB LOUIE WITH ALL THE FIXINS

### Bucatini Carbonara 14

HOUSE PASTA, PARMESAN-REGGIANO CREAM BENTON VIRGINIA HAM, SOFT POACHED EGG

### Guacamole & Chips 12

FRESH MADE GUACAMOLE, ASSORTED CHIPS



### FRENCH ONION SOUP 12

Gruyere-Swiss Cheese  
Onion Sherry Broth and Love

## SMALL SALADS

### ROMAINE-KALE CAESAR 11

Romaine Hearts & Kale, Creamy Parmigiano Reggiano Dressing, Garlic-Focaccia Croutons

### QUINOA & BABY BEETS 14

Strawberries, Beets, Pickled Gooseberries Quinoa, Pecans, English Blue Cheddar Mandarin-Champagne Vinaigrette

### COBB 12

Baby Greens, Avocado, Red Onions, Blue Cheese, Smoked Bacon, Tomatoes, Boiled Egg Peppercorn Ranch Dressing

### "CHOP CHOP" 11

Kale, Napa Cabbage, Edamame Beans Snow Peas, Radish, Cilantro, Iceberg Chickpeas, Bok Choy, Yuzu-Cilantro Dressing

### BABY ICEBERG 12

Blue Cheese, Hearts of Palm, Smoked Bacon Tomatoes, Red Onions, Blue Cheese Dressing

### ENTRÉE SALADS

CHICKEN ADD \$6 SHRIMP ADD \$9 TOFU ADD \$5  
RARE TUNA ADD \$11

## GRILL

### BLACK GROUPER 36 / SWORDFISH 32 / SALMON 29

### MEDALLIONS OF BEEF TENDERLOIN 2-4oz 46 / PRIME RIBEYE STEAK 14oz 42

CHOICE OF TWO

Brussels Sprouts / Sautéed Mushrooms / Asparagus / Green Beans / Mashed Potatoes  
Small Salad / Truffle Bacon Fries add 3 / Baked Potato / Loaded Baked Potato add 3

## BIG PLATES

### Baja Fish Tacos 27

TEMPURA FRESH GROUPER TACOS, GRILLED PINEAPPLE, JICAMA, NAPA CABBAGE, AVOCADO & CHIPOTLE SOUR CREAM, MEXICAN COTIJA CHEESE, GRIDDLED FLOUR TORTILLAS

### Thai Curry Snapper 39

SAUTÉED FRESH SNAPPER WITH A LIGHT COCONUT CURRY BROTH WITH KAFFIR LIME LEAVES LEMONGRASS AND BASIL, CRISPY ASIAN VEGETABLES

### Sautéed Black Grouper 36

TUSCAN WHITE BEAN STEW WITH CEDAR KEY CLAMS, PEI MUSSELS, BUTTER BEANS, GREAT NORTHERN BEANS, CARROTS, SMOKED BACON, TOMATO-ONION JAM

### Pan Roasted Chilean Sea Bass 45

OYSTER & WILD MUSHROOM CHOWDER WITH BARLEY, PERNOD, LEEKS, POTATO PUREE

### Japanese Rice Bowl

### TRUFFLE TERIYAKI BEEF 38 TRUFFLE TERIYAKI TUNA 30

STIR FRY BOK CHOY, SHITAKE MUSHROOMS, SNOW PEAS, SHISHITO PEPPERS, EGG, GREEN PEAS SCALLIONS, ZUCCHINI, CARROTS, SUSHI RICE AND CUCUMBER KIMCHEE

### Roast Chicken & Potato Dumplings 29

ROTISSERIE CHICKEN WITH LEMON-SAGE POTATO DUMPLINGS, ROASTED ROOT VEGETABLES, CHICKEN GRAVY

### Prime NY Strip Steak Sandwich (10oz) 32

OPEN-FACED ON TOASTED COUNTRY BREAD, SERVED WITH A BABY KALE AND ARUGULA SALAD WITH PARMIGIANO-REGGIANO CHEESE, DIJON-BALSAMIC DRESSING, CRISPY PUB FRIES

SUNDAY  
Shrimp  
Ramen  
26

MONDAY  
Mix  
Grill  
Market

TUESDAY  
Hoppin Johns  
Shredded Pork  
24

WEDNESDAY  
Country Fried  
Chicken  
23

THURSDAY  
Old Fashion  
Meatloaf  
25

FRIDAY  
Seafood  
Gumbo  
27

SATURDAY  
Lamb  
Shepherds Pie  
29

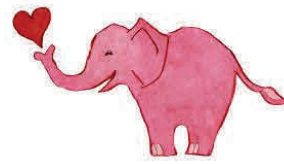
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# DESSERTS



**Chocolate Bread Pudding** 11

AMARENA CHEERIES, VANILLA ANGLAISE

**Key Lime Pie** 10

THE SOUTH FLORIDA FAVORITE  
GRAHAM CRACKER CRUST "THE WAY IT SHOULD BE"

**Tipsy Pound Cake** 11

WARM BUTTER-RUM SOAKED COCONUT POUND CAKE  
PINEAPPLE-VANILLA COMPOTE, SALTED CARAMEL GELATO

**Warm Chocolate Chip Cookie** 10

ESPRESSO CHOCOLATE CHIP ICE CREAM  
CHOCOLATE CARAMEL SAUCE

## ICE CREAM

VANILLA  
STRAWBERRY  
CHOCOLATE  
4/8

SORBET  
RASPBERRY

4/8

GELATO  
COCONUT  
4/8



## AFTER DINNER CORDIALS

**THE PINK ELEPHANT HUMMER** 10

SIGNATURE COCKTAIL WITH MOUNT GAY RUM  
COFFEE LIQUOR AND VANILLA ICE CREAM

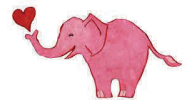
PALLINI LIMONCELLO 8

RUM CHATA 8

## CAPPUCCINO

LATTE

SINGLE 5  
DOUBLE 8



## Port & Sherry

GRAHAMS RUBY - 8  
GRAHAMS 10 YEAR - 10  
GRAHAMS 20 YEAR - 16  
HARVEY'S BRISTOL CREAM- 8

## Brandy

HENNESSY VS - 12  
COURVOISIER VSOP - 14  
RÉMY MARTIN VSOP - 17