



Soup

French Onion Soup 14

CARAMELIZED ONIONS, SHERRY, GRUYERE-SWISS

Soup of the Day 6/9

Chef's Inspiration

To Share Or Not To Share

Crispy Thai Shrimp

19 (5pc) / 29 (8pc)

THAI CHILI SAUCE, CABBAGE SLAW
SESAME DRESSING

Florida Stone Crab Claws 95

MUSTARD CRAB DIP, COCKTAIL SAUCE

Fresh Tuna Tataki 26

or

Prime Steak Tataki 26

GRILLED & SEVED RARE, TRUFFLE MAGGIE SAUCE
JAPANESE RICE & GINGER PANCAKE
PINEAPPLE-CUCUMBER-MUSHROOM SALAD, CHILI OIL

Whipped Feta & Roasted Carrots 18

GARLIC- BLISTERED TOMATOES, ARTICHOKE
CALABRIAN CHILI, GRILLED BREAD

Lamb Meatballs 28

A MUST SHARE-FRESH LAMB MEATBALLS
GOAT CHEESE, PICKLED RAISINS
TOMATO-FENNEL RAGU, NAAN BREAD

Truffle Fries 14

CRISPY PUB FRIES, TRUFFLE AIOLI
CRUMBLERED BACON, PARMESAN CHEESE

Smoked Fish Dip 19

HOUSE SMOKED TROUT & SALMON
HORSERADISH CREAM, CUCUMBERS, CHIPS

Fresh Guacamole 15

CHIPS, COTIJA CHEESE

"Just Chillin" 65

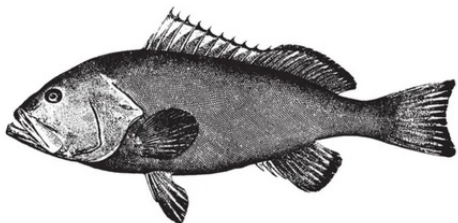
TUNA TARTARE, SMOKED FISH DIP
SHRIMP COCKTAIL

Chicken Liver Pate 15

MANDARIN-ORANGE GELEE, TOAST

Oysters on Ice 1/2 dz 25

PREMIUM SELECT, GINGER YUZU MIGNONETTE
COCKTAIL SAUCE, CAPERBERRIES



Salads

Chopped Iceberg 17

CRUMBLERED SMOKED BACON, RED ONIONS
HEARTS OF PALM, TOMATOES, BLUE CHEESE DRESSING

Caesar 14

CHILLED ROMAINE HEARTS, PARMESAN DRESSING
GARLIC-ROSEMARY CROUTONS

Pears-Pecans-Sweet Potatoes 17

WHEATBERRIES & BLACK BARLEY, KALE, POMEGRANATE
BUTTERMILK-MAPLE DRESSING

Make it an Entrée Add

*SEARED RARE TUNA 20 / SAUTÉED SHRIMP 12
GRILLED CHICKEN 10 / CHILLED CRABMEAT 4OZ. 21
GRILLED GROUPER 8OZ. 32 / GRILLED SWORDFISH 8OZ 21
SEARED MISO BEEF 24 / SEARED TOFU 8



Entrées

Crispy Thai Grouper 46

CRISPY TEMPURA FRESH GROUPER, THAI CHILI SAUCE
ASIAN CABBAGE SLAW WITH ROASTED SESAME DRESSING

Japanese Rice Bowl 24

THAI CHILI SUSHI RICE, SHITAKE MUSHROOMS
BOK CHOY, NAPA CABBAGE, CARROTS, EDAMAME BEANS

Enhancements

Honey Miso Steak 24 / Honey Miso Tofu 8

* Honey Miso Tuna 20 / Honey Miso Shrimp 12

Sautéed Red Snapper 46

ARTICHOKEs, TOMATO, CAPERS, CALABRIAN CHILI
GARLIC, PIGNOLIS & ROSEMARY POTATO CROQUETTES
TRUFFLE AIOLI

Char-Roasted Chilean Sea Bass 55

ORANGE CUMIN HONEY MARINATED
ROASTED CORN & TOMATILLO SALSA
RED PEPPER TORTILLA SAUCE

Pan Roasted Sea Scallops 53

FENNEL-SHELLFISH BROTH, FRESH RICOTTA GNOCCHI'S
CARROTS, ENGLISH PEAS, RICOTTA SALATA CHEESE

Roast Chicken 35

SAGE BUTTER BASTED CHICKEN, WHIPPED POTATOES
ASPARAGUS & MUSHROOMS, MADEIRA POULTRY JUS

Pan Roasted Cauliflower 25

BUTTER BEAN HUMMUS, CHIMICHURRI, FETA CHEESE
PICKLED RAISINS, ROASTED GARLIC, TOMATOES
ADD GARLIC SHRIMP 12 ADD LUMP CRAB 21

*Items Served Rare



Surf from the Grill

Black Grouper (Gulf) 8oz 48

Organic Salmon (Faroe Islands) 8oz 36

Swordfish (Ecuador) 8oz 36

Split Lobster Tail (Maine) 8oz 68

Turf from the Grill

Pork Chop Cheshire 12oz. 36

Filet Mignon Choice 8oz. 52

New York Strip Prime 12oz 56

Sauce Enhancements

COWBOY COMPOUND BUTTER

CITRUS BUTTER SAUCE

CHIMICHURRI SAUCE

MADEIRA BEEF JUS

WILD MUSHROOM CREAM

On The Side

Choice of two

PETITE SALAD

GREEN BEANS & CARROTS

SAUTÉED MUSHROOM

CURRY ROASTED CAULIFLOWER

BAKED SWEET POTATO-PEPITOS-CRANBERRIES, BROWN SUGAR

ROASTED BUTTERNUT SQUASH-ROSEMARY HONEY BUTTER

SWEET CORN PUDDING-TRUFFLE CRUMBS

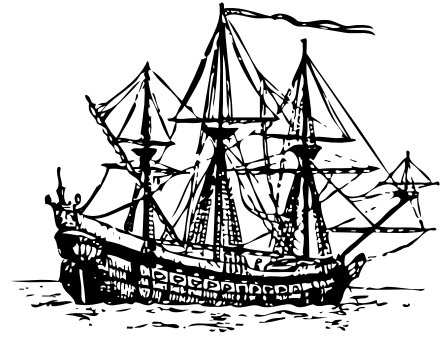
CREAMY MASHED POTATOES

CLASSIC BAKED POTATO

LOADED BAKED POTATO ADD 5

TRUFFLE-BACON FRIES ADD 5

TRUFFLE MUSHROOM MASHED POTATOES



Dinner Features

Sunday.

Country Fried Chicken 30

Monday.

Chef's Inspiration

Tuesday.

Pan Roasted Scallops

Market Price

Wednesday.

Surf & Turf

Market Price

Thursday.

Lobster Thermidor

Market Price

Friday.

Roasted Poblano with Lump Crab 34

Saturday.

Tempura Fried Tuna Sushi Roll 34



*Items Served Rare

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 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