

fruits of the sea

Fritto Misto

calamari, key west shrimp broccolini, green beans, lemon sun-dried tomato pesto

East Coast Oysters on the 1/2 Shell red wine mignonette

18

Poached & Chilled Shrimp lime cocktail sauce

18

appetizers

House-Made Mezze Board hummus, roasted eggplant dip falafel, spanakopita, pita pickled vegetables, marinated olives 18

> Chicken Parmesan Soup fregola, italian parsley

salads

Hearts of Romaine radicchio, white anchovies garlic croutons parmigiano-reggiano

Market Salad seasonally inspired ingredients

Compressed Melon & Prosciutto marinated feta, lemon vinaigrette tarragon simple syrup

skirt steak +15, chicken +8 *salmon* +14, *shrimp* +12 fish of the day MP

entrees

Simply Grilled Fish of the Day market vegetables, salsa verde MP

Roasted Turkey Sandwich avocado, applewood smoked bacon mustard aioli, pickled red onion seven grain bread

17

Steak Frites

creekstone farm skirt steak maître de butter, pomme frites 29

Falafel Pita

romaine, tomato, cucumber red onion, hummus, tzatziki fattoush salad 16

Temple Orange Burger

roasted garlic hummus olive tapenade mayo halloumi cheese, arugula, tomato

21

Margherita Flatbread tomato, mozzarella, basil

16

Ouiche market vegetables, baby green salad sherry vinaigrette

17

Desserts 12

Florida Key Lime Pie graham cracker-macadamia nut crust tequila chantilly

Tiramisu local cold brew-soaked lady fingers mascarpone cream, dark chocolate disaronno amaretto

> House Spun Ice Cream & Sorbets 3/6/9

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you are pregnant or have certain medical conditions. 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 should eat oysters fully cooked.