

fruits of the sea

- East Coast Oysters on the 1/2 Shell  
red wine mignonette  
18
- Poached & Chilled Shrimp  
lime cocktail sauce  
18
- Fritto Misto  
calamari, key west shrimp  
broccolini, green beans  
lemon, sun-dried tomato pesto  
16
- Steamed PEI Mussels  
romesco broth, grilled bread  
14

Appetizers

- Chicken Parmesan Soup  
fregola, italian parsley  
9
- House-Made Mezze Board  
hummus, roasted eggplant dip  
falafel, spanakopita, pita  
pickled vegetables, marinated  
olives  
18
- Fried Mozzarella  
marinara, pepperonata, basil oil  
12
- Jumbo Prawn  
corn, spring beans, asparagus  
bell peppers, smoked tomato  
vinaigrette  
18
- Braised Meatballs  
slow cooked tomato ragout  
15

saLads

- Shaved Vegetable  
carrot, asparagus, fennel  
baby kale, mixed greens  
pecorino, pine nuts  
citrus vinaigrette  
13
- Caprese  
heirloom tomatoes  
fresh mozzarella  
parmesan, arugula, basil  
lemon vinaigrette  
17
- Hearts of Romaine  
radicchio, white anchovies  
garlic croutons  
parmigiano-reggiano  
13
- Compressed Melon & Prosciutto  
marinated feta  
lemon vinaigrette  
tarragon simple syrup  
14
- Market Salad  
seasonally inspired ingredients  
13

Temple Orange Burger  
roasted garlic hummus  
olive tapenade mayo  
halloumi cheese  
arugula, tomato  
21

pasta

- Key West Pink Shrimp  
linguini, garlic, tomatoes  
lemon butter  
27
- Ricotta Agnolotti  
lavender, thyme, parsley  
carrot, tomato, rosemary  
tellicherry pepper  
24

ocean

- Bouillabaisse  
clams, mussels, local fish  
shrimp, calamari, rouille  
fennel-tomato broth  
grilled bread  
33
- Florida Grouper  
pomegranate, quinoa  
tomatoes olives  
35
- Fennel Dusted Salmon  
beets, farro, watercress  
orange vinaigrette  
29
- Local Whole Fish  
simply grilled or flash fried  
MP
- Land
- All-Natural Half Chicken  
rosemary honey glaze  
panzanella salad, marinated feta  
28
- Porcini Rubbed Ribeye  
fingerling potatoes, pepperonata  
balsamic steak sauce  
45
- Creekstone Farm Filet Mignon  
mascarpone whipped potatoes  
leek confit, grilled broccolini  
barolo sauce  
45
- Mediterranean Lamb Chops  
bulgur wheat tabbouleh, grapes  
lemon, mascarpone, balsamic  
mint  
39

sides

- Lobster  
Macaroni & Cheese  
16
- Seasonal Thyme  
Roasted Mushrooms  
9
- Grilled Broccolini  
garlic, lemon, chile  
8
- Rosemary Fingerling Potatoes  
pepperonata  
8
- Market Vegetables  
8

- Mascarpone  
Whipped Potatoes  
8
- Pommes Frites  
7

\*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.

