



A special approach or technique for accomplishing an objective.

EAU NEIGHBORS

85

FIRST

Choice of:

* Spinach Salad

Grilled Plums, Almonds
Herb Socca, Pickled Pearl Onions
Green Goddess GF

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Caesar

Baby Red & Green Romaine
Oven Preserved Heirloom Tomatoes
Parmesan Focaccia, Whipped Caesar

SECOND

Choice of:

6oz. Filet Mignon

Whipped Potatoes, Asparagus
Bernaise GF

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Florida Grouper

Plantain Crust, King Crab Hash
Pancetta, Red Onion Vinaigrette GF

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Joyce Farms Poulet Rouge Chicken

Ratatouille Terrine, Eggplant
Black Garlic, Basil Emulsion

THIRD

Choice of:

Key Lime

Key Lime Mousse, Streusel
Orange Sorbet, Meringue Kisses V

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Molten Chocolate Cake

Blueberry Compote, Almond Tuile
Champagne Foam, Vanilla Ice Cream V

RAW

Seafood Tower 125

Key West Shrimp, Oysters
Little Neck Clams, King Crab
Lobster Tail, Cocktail Sauce
Mignonette, Mustard Aioli
Lemon GF

Snapper Carpaccio 22

Plantain, Cured Cucumber
Fermented Pineapple
Sea Beans, Horseradish Foam GF

Oysters 22

Half Shell or Bienville GF

FARM

*Holman’s Harvest Baby Greens 16

Petite Greens, Summer Peas
Charred Corn, Mango Escabeche
Jamon Iberico, Peach Vinaigrette GF

Caesar 15

Baby Red & Green Romaine
Oven Preserved Heirloom Tomatoes
Parmesan Focaccia, Whipped Caesar

* Spinach Salad 13

Grilled Plums, Almonds
Herb Socca, Pickled Pearl Onions
Green Goddess GF

CHEF INSPIRED

Creekstone Farms Filet Tartar 26

Quail Egg, Watermelon Radish, Tempura Caper Berries
Aerated Marrow, Roasted Shallot Vinaigrette

Lobster Bisque 28

Butter-Poached Tail, Micro Mire Poix, Katafi, Brandy Crème

GF | Gluten Free V | OVO Lacto Vegetarian
* | Menu Item May Be Prepared as a Vegan Option

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.



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GRILLED

CREEKSTONE FARMS

6oz. Filet Mignon 59 GF

10oz. Prime Filet 67 GF

10oz. NY Strip 50 GF

18oz. Bone In Ribeye 67 GF

ENHANCEMENTS

Oscar 24

Valdeón Blue Cheese Butter 6

King Crab, Asparagus, Béarnaise GF

Summer Black Truffle Butter 6

Lobster Tail 32 GF

Sauces: Eau I, Béarnaise, Horseradish Crème, Chimichurri, Cabernet Demi

All sauces are gluten-free. Choice of (1) sauce per steak additional sauce +3

LAND

Joyce Farms Poulet Rouge Chicken 34

Ratatouille Terrine, Eggplant, Black Garlic

Basil Emulsion

SEA

Snapper 40

Shrimp Mousseline, Saffron New Potatoes, Lamb's Tongue Lettuce

Violet Mustard GF

Florida Grouper 46

Plantain Crust, King Crab Hash,

Pancetta Red Onion Vinaigrette GF

Ahi Tuna 39

Mushroom Crepinette, Sea Urchin, Haricot Verts, Tomatillo GF

SIDES

Foraged Mushrooms 16

Shallot, Garlic, Aged Balsamic, Herbs V, GF

Pee Wee Potatoes 15

Aged Cheddar, Bacon, Scallion

Herb Ranch GF

Jumbo Asparagus 12

Béarnaise, Hawaiian Black Salt V, GF

Angle Lobster Mac & Cheese 22

Bacon Veloute, Five Cheese

Herbed Panko

Onion Rings 12

Angle Ketchup V

Whipped Potatoes 12 V, GF

King Crab Hash 18 GF

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