



5:30PM — CLOSE

## FOR SHARING

**\*GARDEN VEGETABLE 20**  
roasted garlic whipped yogurt  
selection of seasonal vegetables  
spinach-artichoke dip, warm pita  
marinated olive medley **V**

**BUFFALO WINGS 16**  
celery, carrots, blue cheese **GF**

**BUILD YOUR OWN SEAFOOD PLATTER**  
oysters 4                    shrimp 5  
tuna poke 6                lobster tail 32

**CONCH FRITTER 17**  
pickled peppers, mango chutney

**SHRIMP COCKTAIL 20**  
lime cocktail sauce, lemon

**OYSTERS 24**  
half dozen, mignonette, cocktail sauce  
lemon, tabasco

## SOUP & SALADS

**\*ROASTED TOMATO SOUP 10**  
extra virgin olive oil, sweet corn relish, micro basil **V**

**\*SEASONAL FARMERS MARKET 17**  
artisanal greens, pickled onion, roasted tomato  
boursin cheese, pine nuts, basil vinaigrette **V, GF**

**TRADITIONAL CAESER 15**  
romaine, garlic croutons, parmesan-reggiano  
classic caesar dressing

**SEAFOOD COBB 39**  
lobster, shrimp, avocado, tomato, bacon  
blue cheese, pineapple, citrus vinaigrette

enhancements: chicken +8 | shrimp +12 | ahi tuna +16

## HANDHELD

**8 OZ. WAGYU BURGER 24**  
house-made pickles, cheddar, 1000 island dressing  
bacon, cheddar, lettuce, onion, tomato, brioche bun

**BLACKENED GROUPER SANDWICH 33**  
heirloom tomato, baby romaine, house-made pickles  
key lime aioli, freshly baked french bread

**MAINE LOBSTER ROLL 30**  
brioche bun, herb aioli, bibb lettuce

**V | OVO-Lacto Vegetarian**

**GF | Gluten Free**

**\* Indicates Menu Item May Be Made Vegan**

## MAIN ENTRÉE

**LOCAL FISH OF THE DAY MP**  
confit tomato, olive, caper  
local baby vegetable **GF**

**TUNA POKE BOWL 30**  
sticky rice, cucumber, scallion soybeans  
wakame, sprouts, avocado, tempura crispies

**CHICKEN A LA VODKA 24**  
penne, prosciutto, tomato, cream

**SHRIMP SCAMPI PRIMAVERA 28**  
pink shrimp, lemon, linguini, garlic, shallots  
parsley

**ROASTED ORGANIC CHICKEN 29**  
sweet potato, wilted greens, lemon-thyme jus

**7 oz. CREEKSTONE BEEF TENDERLOIN 52**  
mascarpone whipped potatoes  
roasted vegetables, red wine demi

**FAROE ISLAND SALMON 34**  
spinach, kimchi, sushi rice, tropical salsa

## ENHANCEMENTS

FRENCH FRIES 6  
SAUTEED SPINACH 10  
HOUSE SALAD 7  
ROASTED VEGETABLES 10  
WHIPPED POTATOES 10

## SWEETS

**CHOCOLATE FLOURLESS TORTE 12**  
chocolate caramel mousse  
chocolate mulled wine ice cream  
plumped cranberries, praline pecan  
red wine reduction

**TIRAMISU 12**  
espresso-soaked lady fingers, mascarpone cream **V**

**KEY LIME PIE 12**  
graham cracker crust, strawberries  
vanilla bean Chantilly **V**

**ASSORTED HOUSE-MADE ICE CREAM  
&  
SORBET 8**

Consuming raw or under cooked 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 immuned disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.