



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.