

TERRA
MARE



SNACKS

Blistered Shishito Peppers 10
lemon saffron crème fraîche

* **Beef Tartare 16**
peppadew peppers, mustard, quail egg

Nduja Stuffed Dates 13
crispy bacon, romesco

CHEESE & CHARCUTERIE

* **Charcuterie (choice of 3) 12 (choice of 5) 19**
served with housemade mostarda, dijon mustard, cornichon, toast

* **Artisanal Cheese (choice of 3) 14 (choice of 5) 21**
served with housemade mostarda, dates

* **Chef Selection (3 of each) 25**
served with housemade mostarda, dijon mustard, cornichon, toast

* **Smoked Tuna Rilette 11**
crispy tapioca

Crispy Calamari 16
sweet chili sauce, spicy aioli

* **Tuna Crudo 17**
jicama, coconut milk

** **1/2 doz Oysters 19**
classic mignonette & wasabi cocktail sauce

** **Shrimp Cocktail 22**
wasabi cocktail sauce

Chilled Lobster 36
drawn yuzu butter

** **Seafood Plateau 105**
1/2 Maine lobster, jumbo shrimp, crab cocktail, snapper ceviche, 1/2 dozen oysters, cocktail sauce, yuzu butter

SMALL PLATES

Roasted Beet Salad 15
watermelon radish, goat cheese, blood orange

* **Crispy Pork Belly 15**
kimchee, sweet soy glaze, sesame

Ropa Vieja Empanadas 16
pico de gallo, poblano

Heirloom Tomato 14
stracciatella, crispy prosciutto, basil vinaigrette

Grilled Romaine 15
anchovy, cherry tomato, avocado, parmesan, bagna cauda vinaigrette

Mixed Lettuce and Greens 12
cherry tomato, avocado, shaved carrot, lemon vinaigrette

Grilled Octopus 18
smoked white bean puree, arugula, lemon gremolata

Steamed Mussels 13
white wine, garlic, sundried tomato butter

* **Seared Scallops 19**
jalapeño-corn sponge, poblano

* **Ceviche 16**
snapper, leche de tigre, crispy yucca

ENTREES

* **1/2 Chicken Tagine 33**
harissa carrots, fennel, cous cous

Spiced Duck Breast 37
ras el hanout, curried lentils

* **8oz Tenderloin 48**
8oz tenderloin, green harissa, cheese grits

Housemade Tagliatelle 25
root vegetable bolognese, parmesan

* **Roasted Sea Bass 37**
miso glaze, baby bok choy, shitake, forbidden rice

* **Bouillabaisse 36**
brandade, rouille

LARGE PLATES

* **Kan Kan Pork Chop 78**
ssam sauce, ginger scallion vinaigrette

* **18oz Bone in Tenderloin 82**
roasted root vegetable, spiced coffee jus

Whole Broiled Lobster 87
old bay, crab stuffing, herbs

* **Crispy Whole Snapper 79**
leeks, carrots, ginger ponzu

SIDES 9

Roasted Mushrooms Garlic Fries Grilled Jumbo Asparagus Sweet Potato Fries
Truffled Grits & Jus Crispy Brussels Sprouts and Bacon

Executive Chef Michael Chavez

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions
** There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician