



RAW BAR

Chilled Lobster 36
drawn yuzu butter

* **Tuna Crudo 17**
compressed watermelon,
fennel seed, fresh herbs

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

Stone Crab Claw 32
nobis aioli

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

APPETIZERS

Blistered Shishito Peppers 10
lemon saffron crème fraîche

Nduja Stuffed Dates 12
crispy bacon, romesco

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

Heirloom Tomatoes 14
stracciatella, crispy prosciutto, basil vinaigrette

Grilled Octopus 16
smoked white bean puree, arugula, lemon vinaigrette

* **Seared Scallops 19**
jalapeño corn sponge, pickled radish, poblano vinaigrette

* **Ceviche 15**
florida red snapper, leche de tigre, crispy yucca

Crispy Calamari 15
sweet chili sauce, spicy aioli

SALADS

Grilled Romaine 15
anchovy, heirloom tomato, avocado, bagna cauda vinaigrette
* (add shrimp +8, salmon +8, beef +8, or chicken +7)

Roasted Mushrooms 17
arugula, watercress, goat cheese, pistachio dressing

* **Salmon Nicoise 23**
fingerling potato, asparagus, dijon thyme vinaigrette

Pink Floridian Shrimp a la Plancha 24
swank farm greens, cucumber, black truffle vinaigrette

BURGERS & SANDWICHES

Chicken "Club" 16
crispy prosciutto, heirloom tomato, basil aioli

Cuban 16
roast pork, ham, salami, house pickle, mustard

* **Beef on Weck 19**
fresh horseradish, cheddar, crispy onion, caraway

Open Face Cajun Shrimp Sandwich 24
grilled avocado, tomato, poblano concasse

* **All-Natural Beef Burger 18**
vermont cheddar, truffle aioli

* **Tuna Burger 22**
nori wasabi mayonnaise, brioche bun

ENTREES

Chicken Tagine 29
harissa carrots, fennel, cous cous

* **Spiced Duck Breast 37**
ras el hanout, curried lentils

Roasted Sea Bass 35
miso glaze, baby bok choy, shitake, forbidden rice

* **Tagliatelle 28**
egg, maryland crab, parilla, uni butter

SIDES 9

Roasted Mushrooms Roasted Root Vegetables Brussels Sprouts & Bacon

Butternut Squash Puree & Pancetta Garlic Fries Sweet Potato Fries

Executive Chef Johan Svensson

* 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

