

TERRA  
MARE



SNACKS

**Blistered Shishito Peppers 10**  
bonito, black truffle ponzu

\* **Beef Tartare 16**  
dijon, caper, parmesan, 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 Trout 15**  
sugar snap, cucumber, tomato, horseradish cream

**Crispy Calamari 16**  
sweet chili sauce, spicy aioli

\* **Snapper Crudo 16**  
papaya & mango slaw  
thai coconut & mint

\*\* **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

**Burrata-n-Figs 14**  
crispy prosciutto, mission figs, kale, fennel

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

**Baby Kale Salad 12**  
hazelnut, raisin, midnight moon, white balsamic vinaigrette

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

**Steamed Mussels 13**  
tarragon cream, tomato, parmesan toast

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

\* **Ceviche 16**  
snapper, sweet potato puree, 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

\* **Grilled Swordfish 34**  
white bean ragout, prosciutto, scampi butter

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

\* **Seared Salmon 36**  
braised red cabbage, herbed polenta, whole grain mustard

LARGE PLATES

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

\* **18oz Bone in Tenderloin 82**  
roasted root vegetable, spiced coffe 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