

TERRA  
MARE



SNACKS

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

\* **Beef Tartare 16**  
dijon, caper,  
parmesan, quail egg

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

\* **Chef Selection**  
**Artisinal Meat & Cheeses (3 of each) 25**  
*served with fig jam, cornichon, dijon, crostini*

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

\*\* **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

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

**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

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

**Tuna Tartare 18**  
tobiko, avocado mousse  
soy vinaigrette

**Grilled Octopus 18**  
smoked white bean puree  
frisée, lemon vinaigrette

**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

**Short Rib Pappardelle 27**  
italian sausage, ricotta salata

**Double Cut Pork Chop 31**  
cauliflower grits, braised greens, bacon jus

\* **Branzino 29**  
chili braised fennel, mussels, saffron cream

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

\* **Lobster Gnudi 36**  
nduja, corn, watercress

\* **Roasted Black Cod 37**  
miso glaze, baby bok choy, shiitake, forbidden rice

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

SIDES

Roasted Mushrooms    Parmesan 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