



RAW BAR & CAVIAR

CAVIAR SELECTION | BELLINI, EGG, TOMATO, ONION, CAPERS
HACKLE BACK 45

OYSTERS | FRESH HORSERADISH, MIGNONETTE, COCKTAIL
PREMIUM MARKET (2.75 PER)
SUPER PREMIUM MARKET (3.50 PER)

OYSTER ROCKEFELLER | SPINACH, FENNEL, HOLLANDAISE, BRIOCHE BREAD CRUMBS 18*

SALMON TARTAR TACOS | CRISPY EGGROLL SKIN, POKE DRESSING, SWEET CHILI CRÈME-FRIACHE 13

AHI POKE | AHI TUNA, AVOCADO, WIKAMME SALAD, CHILE DRESSING, SRIRACHA, CHIVE OIL 16

APPETIZERS & TABLE STARTERS



GOLDEN CALAMARI FRIES | BUTTERMILK BATTERED & SPICY KETCHUP 13

FRIED SHRIMP PO BOY SLIDERS | HAWAIIAN SWEET ROLLS, BUTTER LETTUCE, SPRING VEGETABLE SLAW,
AVOCADO & LIME CRÈMA, 15

SIGNATURE CRAB CAKES | GREEN PAPAYA & CUCUMBER SALAD, CHARRED LEMON-SRIRACHA AIOLI 16*

SPICY CHORIZO MUSSELS | CHORIZO, BLISTERED CHERRY TOMATOES, GARLIC, SHALLOT, WHITE WINE 13

ROASTED BONE MARROW | AHI TUNA TARTARE, CAPER RELISH, MICRO CITRUS, RUSTIC BREAD 16

GULF SHRIMP COCKTAIL | CITRUS BOILED, ICE CHILLED, FRESH HORSERADISH & COCKTAIL SAUCE 3 PER PIECE

JAPANESE HAMACHI | YELLOWTAIL SASHIMI, AVOCADO PUREE, COMPRESSED CUCUMBERS, MICRO CITRUS 14

SEAFOOD CORN SOUP | CRAB, LOBSTER, CORN, TOASTED ALMONDS, CRÈME FRAICHE, CHIVE OIL 10*

SEAFOOD TOWERS

MARKET PRICING



PREMIUM | SEASONAL CRAB SELECTIONS, OYSTERS ON THE HALF SHELL, GULF SHRIMP, COCKTAIL SAUCE, FRESH
HORSERADISH, LEMONS

GRAND | MARKET CAVIAR SELECTION WITH ACCOMPANIMENTS, POACHED AND CHILLED LOBSTER TAIL SEASONAL CRAB
SELECTIONS, OYSTERS ON THE HALF SHELL, GULF SHRIMP, COCKTAIL SAUCE, FRESH HORSERADISH, LEMONS

FROM THE GARDEN

ARUGULA SALAD | BOSCH PEAR, CARAMELIZED WALNUTS, SUN DRIED CRANBERRIES & MAYTAG BLUE CHEESE & WHITE
BALSAMIC VINAIGRETTE 12

WEDGE SALAD | BABY ICEBERG LETTUCE, CANDIED PECAN CRUMBLE, MARINATED TOMATOES, BACON LARDONS, GREEN
GODDESS DRESSING, BLUE CHEESE CREAM, PICKLED RED ONIONS 12

STRAWBERRY SALAD | WARM CORN BREAD, MARCONA ALMONDS, MIXED SPRING GREENS, STRAWBERRIES,
SOFT GOAT CHEESE & STRAWBERRY DRESSING 13

THE CAESAR | ROMAINE HEARTS, SHAVED PARMESAN, WHITE ANCHOVIES, GARLIC CROUTONS 12

*ITEMS THAT CAN NOT BE MADE GLUTEN FREE

FROM THE SEA

PECAN WOOD GRILLED | BLACKENED | SAUTÉED
SERVED WITH CHEF'S SELECTION OF STARCH AND VEGETABLE

MAHI MAHI | MEDIUM, SWEET, WHITE FISH FROM FLORIDA'S WEST COAST 26

LOCH DUART SALMON | LOCH CAUGHT SALMON, FULL IN FLAVOR, SUSTAINABLE FROM SCOTLAND 27

BLACK GROUPEL | LOCAL FAVORITE, MEATY, WHITE FISH FROM FLORIDA'S WEST COAST 34

YELLOWFIN TUNA | RED IN COLOR, BEST SERVED MEDIUM RARE TO RARE FROM FLORIDA'S EAST COAST 34

SEA SCALLOPS | LARGE, JUICY, FROM THE MEXICAN GULF 33

GULF SNAPPER | FLAT, FLAKY, LIGHT AND VERSATILE FROM FLORIDA'S WEST COAST 31

LOCAL GULF SHRIMP | JUMBO SWEET SHRIMP FROM FLORIDA GULF COAST 30

WHOLE MAINE LOBSTER | RICH, COLD WATER MAINE LOBSTER 49 (CRAB STUFFED LOBSTER) 57*

SINGLE OR TWIN LOBSTER TAILS | SPRINKLED WITH PAPRIKA 32 / 58

SIGNATURE SEAGRILL

SEAFOOD MIXED GRILL | HALF LOBSTER TAIL, GROUPEL, SALMON, SCALLOP, SHRIMP, RED BLISS POTATOES, GRILLED VEGETABLES, SAUCE ROUILLE ALL COOKED OVER OUR HOT PECAN WOOD GRILL 42

COMPOSED SPECIALTIES

ESPRESSO SALT DUSTED DIVER SCALLOPS | CARROT-YUZU PUREE, FORBIDDEN BLACK RICE, CHICKPEAS, PICKLED CHERRIES 36

PAN ROASTED WHOLE SNAPPER | CHARRED WHITE CORN SUCCOTASH, POPCORN SHOOTS, FENNEL FRONDS, WHOLE GRAIN MUSTARD VINAIGRETTE, LEMON OIL 32

GROUPEL SALTIMBOCCA | PROSCIUTTO WRAPPED, LEMON SAGE BUERRE BLANC, SAUTÉED HARICOT VERTS & RED PEPPERS 38

LOBSTER MAC & CHEESE | LOBSTER TAIL, CLAW MEAT, GRUYERE, PARMESAN, GOAT CHEESE, CAVATAPPI PASTA, BABY SPINACH & OVEN ROASTED TOMATOES 36*

CONFIT PORK BELLY & SCALLOP DUO | CONFIT PORK BELLY, SEARED SCALLOPS, PEA PUREE, WINTER HARVEST APPLE RELISH, AERATED APPLE, PEA TENDRILS 36

BEEF FILET MIGNON | CREAMY BLUE CHEESE GRITS, BACON & MUSHROOM RAGOUT, BLUE CHEESE CRUMBLES, PORT INFUSED DEMI GLAZE & CRISPY LEEKS 38

WOOD GRILLED RIBEYE | WARM POTATO SALAD WITH COUNTRY HAM DRESSING, CHARRED BROCCOLINI, HORSERADISH CREAM SAUCE 54

ROASTED ORGANIC CHICKEN BREAST | ROASTED SWEET POTATO, ANCIENT QUINOA, BUTTERNUT SQUASH PUREE, MICRO CARROT TOPS, TRUFFLE JUS 28