

RAW BAR

2.75 PER OYSTER | PREMIUM MARKET SELECTIONS

APPETIZERS & TABLE STARTERS

- GOLDEN CALAMARI FRIES | BUTTERMILK BATTERED & SPICY KETCHUP 13
- GULF SHRIMP COCKTAIL | CITRUS COURT BOUILLON, FRESH HORSERADISH & COCKTAIL SAUCE 3 PER PIECE
- SEAFOOD CORN SOUP | GULF SHRIMP, FRESH CRAB, POTATO, CORN, PEPPERS, ONIONS, CORN STOCK 10
- SALMON TARTAR TACOS | CRISPY EGGROLL SKIN, POKE DRESSING, SWEET CHILI CRÈME-FRAICHE 13
- AHI POKE | AHI TUNA, AVOCADO, WAKAME SALAD, CHILE DRESSING, SRIRACHA, CHIVE OIL 16
- JAPANESE HAMACHI | YELLOWTAIL SASHIMI, AVOCADO PUREE, COMPRESSED CUCUMBERS, MICRO CITRUS 14
- GULF SHRIMP BRUSCHETTA | CRISPY TOSTONES, CAJUN MARINATED SHRIMP, TOMATO BRUSCHETTA,
MICRO CILANTRO 13

FROM THE GARDEN

- ARUGULA SALAD | BOSCH PEAR, CARAMELIZED WALNUTS, SUN DRIED CRANBERRIES & BLUE CHEESE & WHITE
BALSAMIC VINAIGRETTE 9
- 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 10
- THE CAESAR | ROMAINE HEARTS, SHAVED PARMESAN, WHITE ANCHOVIES & CAESAR DRESSING 9

There is risk associated with
consuming raw oysters

If you have chronic illness of the liver, stomach or 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

Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your
risk of foodborne illness, especially if you
have certain medical conditions.



FROM THE SEA

PECAN WOOD GRILLED | BLACKENED | SAUTÉED
SERVED WITH SALAD OF YOUR CHOICE

FRESH CATCH | MARKET AVAILABILITY & MARKET PRICING

CRAFTED SPECIALTIES

SHRIMP & GRITS | GARLIC LEMON CAJUN BUTTER, OKRA, BLUE CRAB AND CHEDDAR STONE GROUND GRITS 17

ALE BATTERED FISH & CHIPS | GULF GROUPER, BEER BATTER, REMOULADE 18

SWEET CHILI SALMON | SWEET CHILI GLAZE, JASMINE RICE, STIR-FRIED VEGETABLES 17

FLAT IRON STEAK SALAD | BLOOMSDALE SPINACH, PICKLED PIQUILLO PEPPERS, OVEN-DRIED TOMATOES, GOAT CHEESE, HOUSE-MADE RANCH DRESSING 22

ROASTED ORGANIC CHICKEN BREAST | ROASTED SWEET POTATO, ANCIENT QUINOA, BUTTERNUT SQUASH PUREE, MICRO CARROT TOPS, TRUFFLE JUS 18

SANDWICHES

SUBSTITUTE ANY SALAD 3

SOUTHWEST WAGYU BURGER | TOASTED BRIOCHE BUN, WAGYU BEEF, AVOCADO, CRISPY ONIONS, PEPPER JACK CHEESE, CHIPOTLE AIOLI 19

FISH TACOS | LOCAL FRESH MAHI, PICO DE GALLO, GUACAMOLE, CHIPOTLE CREAM, SHOESTRING FRIES 17

TUNA SALAD MELT | YELLOWFIN TUNA, BRIOCHE, TOMATO, AVOCADO, WHITE CHEDDAR, SHOESTRING FRIES 13

GROUPER SANDWICH | HERB SPREAD, ARUGULA, GRILLED TOMATO, BRIOCHE BUN, PARMESAN TRUFFLE FRIES 18

CAJUN CHICKEN SANDWICH | JALAPENO PURPLE CABBAGE SLAW, SPICY PICKLES, CHEDDAR CHEESE, BRIOCHE SHOESTRING FRIES 13

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

LOBSTER GRILLED CHEESE | GARLIC SOURDOUGH, LOBSTER SALAD, GRUYERE, CHEDDAR, AMERICAN, ARRABBIATA SAUCE, SHOESTRING FRIES 16