



## STARTERS, SOUP + SALADS

**SHRIMP COCKTAIL 15**

**SEARED SCALLOPS 18**

Grits, Pickled Jalapeno, Spiced Popcorn

**FIRECRACKER SHRIMP 16**

Crisp Spicy Shrimp, Citrus Salad, Banana Chutney

**CREAMY CONCH CHOWDER 14**

Tenderized Conch, Roasted Corn, Vegetable Confit, Potatoes

**CAESAR SALAD 12**

Baby Romaine, Parmesan Shavings, Anchovies, Gluten Free Croutons

**BEETROOT SALAD 18**

Goat Cheese, Soil Organic Spinach, Strawberry Toasted Sunflower Seeds, Local Honey, Vinaigrette

**TOMATO BUFFALO MOZZARELLA 18**

Heirloom Tomato, Buffalo Mozzarella, Pesto, Micro Arugula, Olive Crumble

**OCTOPUS 21**

Aioli Olive, Grilled Bell Pepper, Marble Potatoes, Smoked Paprika Vinaigrette

**TUNA POKE 16**

Cucumber, Red Onion, Chili Tomato, Mango Avacado

**ADD THE FOLLOWING TO ANY SALAD:**

Chicken \$8, fish \$18, shrimp \$12, lobster \$16

## ENTRÉES

**SEAFOOD FETTUCINE 38**

Shrimp, Lobster Tail, Bell Peppers, Fettuccine, Creamy Alfredo

**PAN SEARED GROUPER 36**

Peas N Rice, Sweet Plantains, Creole Sauce

**OVEN ROASTED BABY CHICKEN 32**

Corn, Portobello Mushrooms, Fingerling Potatos, Baby Onion Confit, Baby Spinach, Chicken Jus

**LOBSTER THERMIDOR 42**

Sherry Cream, Parmesan Cheese, Green Asparagus, Garlic Mash

**GRASS FED NEW YORK STRIP STEAK (12 oz) 42**

Onion Straws, Garlic Smashed Potatoes, Tomato And Jalapeno Jam

**GRASS FED BEEF TENDERLOIN (9 oz) 56**

Roasted Fingerling Potato, Asparagus, Bearnaise Sauce

**STEAK SAUCES:**

Peppercorn, Bearnaise, Lemon Butter, Creole Sauce

**ADDITIONAL SIDES \$6**

Roasted Fingerling Potatoes, Steamed Asparagus, Peas N Rice, Sautéed Spinach  
Brussel Sprout, Slaw, French Beans Garlic Cream