

Sample Menu



Raw Bar

half shell with house made cocktail, Soy mignonette and red wine mignonette		
	* Royal Miyagi, British Columbia, BC (<i>small-med size, savory, plump, creamy</i>)	4
	* Shookum Inlet, Kamilche, WA (<i>med-large size, mid brine, buttery</i>)	4
	* Blue Point, Norwalk, CT (<i>med size, briny, crisp</i>)	3

From the Garden

	Baby Romaine Hearts , <i>melted heirloom cherry tomato, white anchovy, brioche crostini, pecorino, house dressing</i>	12
	Kale Salad , <i>goat cheese, pear, strawberry, carrot, candied pecan, pork belly, warm grain mustard vinaigrette</i>	13

Beginnings

	New England Clam Chowder , <i>chopped clams, smoked bacon, micro celery</i>	11
	Calamari Fries , <i>green papaya slaw, lemon aioli</i>	11
	* Ahi Tuna Poke , <i>hawaiian soy, wakame salad, lotus chips</i>	18
	deep blu Crab Cake , <i>roasted garlic aioli, miniature herbs</i>	24
	Tiger Shrimp Cocktail , <i>fresh horseradish, cocktail sauce</i>	18
	* Cracked Pepper Seared Ahi Tuna , <i>wakame salad, pickled ginger, spicy mayo, tempura crunch</i>	16
	Seared Scallop and Parsnip , <i>chili oil, black garlic, parsnip crisp, miniature greens</i>	19
	Orwell Cove Mussels , <i>sake-miso butter sauce, shallot, garlic, mushrooms, cilantro</i>	17

From the blu

Seared ~ Grilled ~ Blackened ~ Cedar Baked

Local

American Red Snapper
sweet, lean, moist, firm
36

Bahia Honda Black Grouper
lean, firm, heavy flake
37

Islamorada Swordfish
firm, meaty, moist
38

Sustainable

Organic Wild Isles Salmon
rich texture, medium flake
36

Chilean Seabass
moist, tender, buttery
45

Alaskan King Crab
65 2#

*Lemon Beurre Blanc ~ Ginger Mustard Cream ~ Soy Butter Emulsion
Thai Chili Butter*

From the Farm

Grilled ~ Blackened

Steaks

6oz 1855 Filet Mignon
Black Angus aged 21 days
38

8oz 1855 Filet Mignon
Black Angus aged 21 days
47

14oz 1855 New York Strip
Black Angus aged 21 days
44

16oz Delmonico Ribeye
Excellent marbling, aged 21 days
48

Additions

Tiger Shrimp
14

Georges Banks Scallops
18

8oz Lobster Tail
35

Melted Bleu Cheese
4

*Demi Glace ~ Chimichurri ~ Horseradish Sour Cream
Ginger Mustard Cream*

Shared Sides

	Truffle Scented Grilled Asparagus , <i>lemon, sea salt</i>	8		blu Crab Mac N' Cheese , <i>smoked gouda & muenster cheese</i>	18
	Roasted Foraged Mushrooms , <i>baby spinach, garlic, shallot</i>	8		Edamame , <i>shallots, garlic, Hawaiian sea salt, bonito flakes</i>	8
	Crisp Brussels Sprouts , <i>pork belly, grain mustard vinaigrette</i>	10		Whipped Potatoes , <i>pork belly, aged cheddar, scallion cream</i>	9

Signatures

	Seafood Cioppino , <i>1/2 lobster tail, scallops, mussels, shrimp, fresh fish, chef potatoes, spiced tomato seafood broth</i>	42
	Merlot Braised Beef Short Rib , <i>celery root puree, carrot, turnips, cherry tomato confit, fingerling potatoes, demi</i>	34
	Seared Chilean Seabass , <i>whipped potatoes, ribbon vegetables, red wine braised Cipollini onion, herb pesto, carrot broth</i>	49
	Joyce Farms "Naked" Chicken Breast , <i>roasted carrot puree, wilted kale, tomato and smoked bacon, candied pecans</i>	24

*Raw & undercooked food may be hazardous to your health.
*There is a risk associated with Consuming Raw Oysters, If you have chronic illness of the liver, stomach or blood or have immune disorders, you're at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

All Items Marked with this symbol are prepared gluten free. Please inform your server of any health or dietary restrictions so we may do our best to accommodate

Prices exclusive of Florida State sales tax & gratuity. Parties of six or more will have 18% gratuity added to their total.



Chef de Cuisine: John Sadio

