

LUNCH MENU

2:00 pm - 6:00 pm

Snacks

Truffle Fries Parmesan	14	Little Lettuce Wraps Grilled Zucchini, grapes, Feta	18
Hummus Grilled Naan, Za'atar Spice	18	Falafel Baba Ghanoush, Mint Yogurt	18
Fresh Guacamole Pico De Gallo, Tortilla Chips	18	Coconut Shrimp Pikliz, Papaya	20

Salads

Kale Strawberry, Ricotta Salata, Marcona Almond	18	Caesar Country Croutons, Parmesan Cheese	16
Hierloom Tomato Panzanella Basil, Mozzarella, Red Wine Vinaigrette	19	Salad Enhancements Grilled Fish 15 Grilled Shrimp 9 Grilled Chicken 7	

Raw Bar

Half Dozen Oysters Cocktails Sauce	21
Classic Shrimp Cocktail Poached Gulf Shrimp With Spicy Horseradish Sauce	19
Tuna Poke Asian Pear, Nori, Macadamia Nut	22
Corvina Ceviche Rocoto peppers, Sweet Potato, Citrus	20
Siberian Sturgeon Caviar Brioche and Classic Accoutrements	100
Florida Stone Crab Claws Dijon Aioli (Available October-May)	MP

Large Plates

Roasted Chicken Breast Grilled Asparagus, Romesco	28
Fresh Catch Saffron Couscous, Raisins, Labneh	34
Pesto Rigatoni Gold Bar Squash, Pine Nut	22
<u>Brick Oven Pizzette</u>	
Margherita San Marzano Tomatoes, Mozzarella, Basil	17
OG Pepperoni Nduja, Fresno Chili	20
Blue Crab Pizza Zucchini, Jalapeno, Garlic Crema	28

Sandwiches

Chicken Sandwich Creamy Feta, House Made Pickle	24	Double Cheddar Burger Aged Cheddar, Secret Sauce, Sesame Bun	24
Classic Lobster Roll Maine Lobster, Tarragon Aioli with Mixed Greens	24	Collins Veggie Burger Black Beans, Avocado	20

Enhancements

Bacon 4 | Avocado 5

*** "THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS, MEATS, POULTRY, FISH, SEAFOOD, & EGGS. 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 UNDER COOKED FOODS AND SHOULD EAT FOODS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. "

** "IF YOU HAVE ANY ALLERGIES PLEASE NOTIFY YOUR SERVER."

20% SERVICE CHARGE APPLIED TO ALL CHECKS

DINNER MENU

6:00PM-11:00PM

Raw Bar

Half Dozen Oysters 21 Cocktail Sauce	Siberian Sturgeon Caviar 100 Brioche and Classic Accoutrements
Classic Shrimp Cocktail 19 Poached Gulf Shrimp, Spicy Horseradish sauce	Florida Stone Crab Claws MP Dijon Aioli (Available October-May)
Tuna Poke 22 Asian Pear, Nori, Macadamia Nut	Lobster Salad 23 Vadouvan Curry, Mango, Cashews, Coconut
Corvina Ceviche 20 Rocotto peppers, Sweet Potato, Citrus	Yellowtail Crudo 20 Passionfruit, Avocado, Chile

Light Bites

Herb Fries 14 Chipotle Aioli	Classic Lobster Roll 24 Maine Lobster, Tarragon Aioli
Fried Oysters 18 Remoulade	Double Cheddar Burger 24 Aged Cheddar, Secret Sauce, Sesame Bun Add Bacon 4 Add Avocado 5
Tajin Cancha 10	Wagyu Steak Tartare 22 Capers, Bearnaise Aioli
Fresh Guacamole 18 Pico De Gallo, Tortilla Chips	Little Gem Wedge Salad 18 Blue Cheese, Bacon
Crab Stuffed Deviled Eggs 14 Serrano	Salad Enhancements Grilled Fish 15 Grilled Shrimp 9 Grilled Chicken 7
Eggplant Dip 14 Zaatar, Grilled Naan	

Brick Oven Pizzette

Margherita 17 San Marzano Tomatoes, Mozzarella, Basil
OG Pepperoni 20 Nduja, Fresno Chili

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