



Dinner Served Nightly 5:00 p.m. – 10:00 p.m.

## ICE BREAKERS

- GF Cold Water Oyster with Ginger Mignonette** 3.25ea  
**Cold Water Oyster with Horseradish Cream and Tobiko** 3.5ea  
**Oyster Cocktail with Tuna Poke** 4.25ea  
**Blue Agave Oyster** tequila | lime | jalapeño | sea salt 3.5ea  
**GF Chilled Shrimp Cocktail** ponzu | mustard sauce | cocktail | lemon 13.50  
**GF Chilled Lobster Tail** ponzu | key lime mustard sauce | cocktail | lemon 26  
**Tuna Poke\*** wakame salad | miso dressing | cucumber 14  
**Smoked Fish Dip** capers | lemon | jalapeño | crackers 12.25  
**Chilled Black Peppercorn Crusted Yellowfin Tuna** soy vinaigrette | hot mustard | wakame salad 15.25  
**GF Peruvian Style Ceviche\*** daily fresh fish and Peruvian flavors 13  
**Seafood Supreme** mignonette oysters 4 ea | chilled cocktail shrimp 2 ea | ceviche | smoked fish dip 25.5  
**Seafood Deville** mignonette oysters 6 ea | chilled cocktail shrimp 4 ea | tuna poke | ceviche | lobster tail smoked fish dip 72

## APPETIZERS

- GF Seared Sea Scallops** Mediterranean salad | mint | olive oil 16.50  
**Mixed Bruschetta** goat cheese | cantaloupe | warm brie | pepper jelly 10.5  
**Key West Conch Fritters** spicy cocktail | mustard dipping 11  
**Blue Crab Cake** Old Bay remoulade | arugula | fennel salad 15  
**Crab Dip** artichokes | spinach | parmesan | cream cheese 13  
**Crispy Squid** banana peppers | key lime reduction | jerk tartar 13.75  
**Mussels** chorizo | saffron onions | sherry | butter 13  
**Firecracker Shrimp** breaded shrimp | chili garlic dressing | lime 13  
**GF Sautéed Florida clams** roasted garlic | fennel pollen | lemon | white wine 12.75  
**Caprese Flatbread** pulled mozzarella | vine ripe tomato | basil | balsamic reduction | prosciutto 13  
**Jerk Vegetable Flatbread** pulled mozzarella | escovitch vegetables | spinach and tomato habenero pineapple 12  
**Grilled Hoison BBQ Beef Skewers** kimchi | soba noodle salad 12.50  
**Daily Charcuterie and Cheese Board** 18.5

**GF** Indicates items that may be prepared Gluten Free. Please let your server know of your request.

\* Please note our Ceviche and Tuna Poke contains raw seafood product that has not been heat treated.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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## SOUP AND SALADS

**Chef's Soup of the Day** 9

**GF Spiced Blue Crab Bisque** sherry | thyme | cream 9.5

**Classic Caesar** romaine hearts | classic croutons | shaved parmesan 10.75

**GF Burrata Salad** tomato | arugula | basil | balsamic 11.25

**"BLT Salad"** tomato | Roquefort | onion | bacon | baby kale | spinach  
green onion aioli | pumpernickel 12.25

## OCEAN

**Salmon** miso glazed cedar plank | kimchi soba noodle salad | sesame dressing 26

**Parmesan Crust Grouper** red pepper cream | spinach | fennel relish | fingerling potato Market Price

**GF Jerk Swordfish** spiced rum butter | pineapple-habanero salsa | red beans and rice 26.5

**GF Caribbean Snapper** shrimp curry | vegetable noodles | coconut rice 28

**GF Wood Grilled Yellowfin Tuna** coconut | lemongrass | bird pepper lime vinaigrette  
crab fried rice 28.5

**RumFish Grill "Cioppino"** fish | clams | mussels | shrimp | scallop | lobster | ancho broth 29

**GF Shrimp & Grits** andouille sausage | creole gravy | pickled okra 27

**Cast Iron Blackened Mahi-Mahi** shrimp étouffée | wilted spinach | rice 28

**GF Twin Cold Water Lobster Tails** drawn butter | lemon | market vegetables | fingerling potato 49

## PASTA

**Cheese Tortellini** pulled chicken | aged provolone cream | sun dried tomato | broccoli 22

**Vegetable Curry** mixed vegetables | yellow curry | coconut rice 22

**Lobster Ravioli** apple smoked bacon | tomato | corn | aged provolone cream 29

## LAND

**GF Mediterranean Chicken** marinated olives | feta | spinach | whipped potato 27

**GF Grilled NY Strip 12oz** asparagus | whipped potato | chimichurri 35

**GF Grilled Filet Mignon 8oz** asparagus | whipped potato | veal reduction 37

## ADD ON

**GF Grilled Shrimp** 10

**GF Crab Fried Rice** 10

**GF Sautéed Scallops** 13

**GF Lobster Tail** 24