

Starters

Crab Cake 13

Stacked | Seared | Smoked Tomato Aioli | Tomato Carrot Ginger Jus

Parmesan Crusted Humboldt Calamari 12

Lemon Butter Caper Sauce

Short Rib + Seared Scallops 13

Coca-Cola® Glaze | Fried Plantains

Braised Beef Short Rib Arancini 11

Green Pea | Tomato Fondue

Lollipop Lamb Chops 12

Grilled | House Rub | Feta | Balsamic

Shrimp Cocktail 12

Traditional Preparation | House Made Cocktail Sauce

Soup & Salad

Conch Chowder 6

Sherry Peppers

Soup du Jour 6

Chef's Daily Creation

Caesar Salad 9

Parmesan Bowl | House-Made Dressing | Croutons

Roasted Mixed Beets + Arugula 9

Citrus Roasted Golden + Red Beets | Goat Cheese | Marcona Almonds | Balsamic

*If you have any concerns regarding food allergies, please alert your server prior to ordering.
Eating raw or undercooked animal products may result in increased exposure of food borne illness*

Meat

New Zealand Lamb Rack 38

Red Wine Reduction | Rice Quinoa House Blend | Minted Sugar Snaps

Brined Citrus ½ Allen Farms Chicken 23

48hr Brine | Mixed Marble Potatoes | Asparagus | Chicken Jus

Hand-Cut Filet Mignon 6oz., 30 8oz., 34

Bacon Wrapped | Char-Grilled | Merlot Demi-Glace

Steak + Cake 31

Bacon Wrapped Petit Filet | Choice of Potato | House Vegetables | Maryland Style Crab Cake

Bone-In Ribeye 39

16oz. Bone-In Ribeye | Dry Rubbed | Yukon Gold Mashed | House Vegetables

Seafood

Crab Crusted Snapper 31

Gulf Snapper | Tangerine Butter Sauce | Herb Citrus Risotto

Northwest Spiced Salmon 25

Saffron Rice | Broccolini

Seared Sea Scallops 32

Butternut Squash Risotto | Charred Cauliflower | Bacon Jam

Fresh Gulf Grouper 28

Black Garlic Braised Baby Spinach | Mashed Potato | Shellfish Jus

Lighter Fare

Seafood Scampi 25

Shrimp | Scallops | Linguini | Garlic | Herbs

Mediterranean Risotto 17

Grilled Artichokes | Mushrooms | Leeks | Roasted Plum Tomato Sauce

8oz. Wagyu Burger 16

Bacon | Sautéed Mushrooms | Caramelized Onion | Your choice of Side | Truffle Mayonnaise