

Appetizers

Lobster Mac & Cheese ... 16

Maine lobster, goat cheese béchamel, cavatappi pasta, basil panko crust

Artisan Cheese Plate ... 15

aged English cheddar, blue cheese, Manchego & truffled gouda, candied pecans, local honey, crostini (no substitutions)

Ahi Tuna Tartare* ... 15

mango salsa, citrus ponzu, soy caramel, ginger aioli, crispy wontons

Lump Crab Cake ... 14

Maryland style crab cake made with lump crab, tropical salsa, romaine chiffonade with citrus poppy vin

Burrata Cheese ... 11

2 oz burrata, heirloom tomato, basil vinaigrette, soppressata, baby arugula, sea salt, aged balsamic drizzle, grilled ciabatta

Crispy Korean Broccoli ... 10

fried broccoli, roasted cauliflower, pickled Asian vegetables, Korean BBQ vinaigrette, sesame seeds

Truffle Parmesan Frites with black garlic aioli ... 6

Salads and Soups

Warm Spinach & Bacon ... 12

baby spinach, Nueske's bacon, walnuts, caramelized onion vinaigrette, topped with melted gruyere and sieved egg

Roasted Beet & Goat Cheese ... 12

with red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb lettuce, citrus poppy vinaigrette

Classic Wedge ... 10

grape tomato, vanilla pickled red onion, Nueske's bacon, blue cheese crumbles, blue cheese dressing, iceberg wedge

Caesar ... 10

grape tomato, herbed garlic loaf croutons, parmesan tuile, baby romaine, Caesar Dressing

Minorcan Seafood Chowder ... 7

fine herbs garnish

Corn & Bacon Chowder ... market price

lump crab relish garnish

Entrees

Veal Chop Oscar jumbo lump crab, classic béarnaise sauce, sautéed asparagus, whipped Yukon Gold potatoes with carrot puree ... 36

Grouper & Shrimp pan seared Black Grouper topped with Mayport Shrimp sautéed in scampi butter, crispy fingerling potatoes, broccolini ... 34

Caribbean Red Snapper roasted corn-heirloom tomato succotash, fingerling potato, spinach, sweet corn consommé, Vidalia marmalade ... 27

Diver Scallops U10 scallops, wild mushroom - thyme risotto, butternut squash puree, charred tomato beurre blanc, organic pea shoots ... 27

Broiled Salmon ponzu marinated salmon, fresh Udon noodles in gochujang peanut sauce, fried baby bok choy, pickled veg, scallions ... 24

NY Strip 12 oz hand cut steak, Maine lobster twice baked potato, grilled asparagus, black truffle compound butter ... 32

Chicken Marsala & Gnocchi pan seared airline chicken breast, grilled broccolini, roasted crimini mushroom marsala sauce ... 22

Lamb Rack celery spice crusted lamb, heirloom carrot, roasted fingerling, charred Vidalia soubise, pinot noir-raspberry demi ... 25 half rack

Vegetable Plate Chef's selection of grilled & sautéed vegetables, wilted baby spinach, tomato-mustard seed jam, aged balsamic drizzle ... 15

Add a protein to your Vegetable Plate:

*Caribbean Snapper ... 11**

Mayport Shrimp ... 8

*Pan Roasted Salmon ... 8**

Grilled Chicken Breast ... 7

Desserts

Traditional Tiramisu espresso soaked lady fingers, marscapone cheese, cocoa powder, shaved dark chocolate ... 7

Warm Flourless Dark Chocolate Cake milk chocolate rice crisp, vanilla ice cream ... 7

Low Country Banana Pudding "deconstructed style", brûléed banana, candied pecans, vanilla custard square, crumbled Nilla wafer ... 7

Key Lime Bar key lime curd, graham cracker crust, coconut anglaise, candied lime tuile, vanilla whipped cream, ... 7

Vanilla Crème Brûlée Madagascar vanilla beans, fresh berries ... 7

Chocolate or Vanilla Ice Cream ... 5

Raspberry Sorbet ... 5

A 20% gratuity is recommended and appreciated on all parties of 10 or more.

A \$5 split plate charge applies on all Main Plates.