

Appetizers

Grilled Octopus ... 15

pink peppercorn crusted Spanish octopus, smoked feta puree, pickled cannellini beans & carrot, arugula, blistered tomatoes

Smoked Salmon* ... 13

honey mustard, rosemary & orange glaze, house made Boursin, arugula salad with caper, red onion & white balsamic vin, Texas toast

Wagyu Steak Tartare* ... 16

cured egg yolk, mustard seed caviar, shallot, caper, fresh herbs, extra virgin olive oil, Maldon sea salt, toast points

Crispy Brussel Sprouts ... 10

Nueske's bacon lardons, cured lemon zest, slivered almonds, shredded rosemary goat cheese & English cheddar, warm bacon vin

Fried West Coast Oysters ... 13

blood orange - sweet onion marmalade, jalapeño garnish

Artisan Cheese Plate ... 15

English cheddar, double crème brie, rosemary goat cheese and black truffle gouda, walnuts, grapes, crackers (no substitutions)

Ahi Tuna Tartare* ... 15

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

Salads and Soups

Poached Pear & Baby Kale ... 14

white wine poached pear, aged rosemary goat cheese, fennel, dried blueberries, pistachios, carrot, radicchio, sweet onion - garlic vinaigrette

Roasted Beet & Goat Cheese ... 13

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

Classic Wedge ... 12

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

Caesar Salad ... 12

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

Minorcan Seafood Chowder ... 7

garnished with fresh herbs

French Onion ... 8

melted gruyere on Texas toast crouton

Entrees

Tuscan Veal Chop* grilled 14oz bone-in chop drizzled with fresh herbs, extra virgin olive oil, cracked pepper & sea salt, grilled broccolini, blistered tomatoes, arugula & fennel micro with white balsamic vin, crushed pistachios, lemon zest ... 36

Wagyu NY Strip* 8 oz, sous vide, sugar cured, seared & sliced wagyu, smoked mushroom flan, purple parisienne potatoes, citrus & herb pickled onion micro salad, roasted roma chips, black garlic demi ... 37

Halibut & Shrimp broiled Norwegian halibut topped with Mayport Shrimp in scampi butter, fingerling potatoes, broccolini, blistered tomatoes ... 34

Local Flounder cornmeal crust, sweet potato, shaved brussels & chorizo hash, blueberry vinaigrette, orange supremes with micro greens ... 29

Atlantic Salmon* honey mustard-rosemary-orange glaze, baby spinach, piquillo pepper whipped potatoes, blistered tomatoes, baby carrots ... 27

Diver Scallops U10 scallops, wild mushroom - thyme risotto, carrot puree, charred tomato beurre blanc, organic pea shoots ... 28

Herb Roasted 1/2 Chicken pumpkin spiced sweet potato puree, shaved brussels & bacon lardons, pan roasted lemon chicken jus ... 24

Lamb Rack* roasted fingerling potatoes, grilled asparagus & heirloom carrots, onion soubise, blueberry demi ... 29 half rack / 39 full rack

Vegetable Plate Chef's selection of grilled & sautéed vegetables, wilted baby spinach, tomato-mustard seed jam, aged balsamic drizzle ... 16

Add a protein to your Vegetable Plate Selection:

Local Flounder ... 12

Sautéed Mayport Shrimp ... 8

*Pan Roasted Salmon ... 8**

Grilled Chicken Tenders ... 7

*Grilled Hanger Steak ... 12**

Desserts

Chocolate Mousse Cake chocolate sauce, fresh berries, whipped cream ... 7

Classic Carrot Cake raspberry coulis, fresh berries ... 7

Classic Apple Cobbler sautéed Gala apples in brown sugar & butter, cinnamon drop dough, vanilla ice cream ... 7

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

Chocolate or Vanilla Ice Cream ... 5

Raspberry Sorbet ... 5

A 20% gratuity is recommended on parties of 10 or more. A \$5 split plate charge applies on all Main Plates. No Split Plate available on Lamb Entrée.

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELLFISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.