

Appetizers

Blue Point Oysters* ... 15

(6) oysters served on the half shell, green apple - mint mignonette, cocktail sauce, lemon wedge

Tempura Red Shrimp... 13

Argentinian red shrimp, vanilla tempura batter, spicy mango ketchup

Veal & Prime Steak Meatballs... 15

(4) house ground prime aged NY strip loin and veal meatballs, melted mozzarella, San Marzano basil marinara, grilled baguette

Crispy Brussel Sprouts ... 10

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

Artisan Cheese Plate ... 15

English cheddar, double crème brie, rosemary goat cheese and Merlot BellaVitano, candied pecans, grapes, crackers (no substitutions)

Ahi Tuna Tartare* ... 15

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

Grilled Octopus ... 15

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

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, bacon lardons, 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 toasted challah crouton

Entrees

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

Lobster Pot Pie Maine lobster tail and 2 claws, potatoes, carrots, onion, peas & celery in a tarragon herb velouté, puff pastry ... 31

Diver Scallops* pan seared, pimento cheese risotto, baby arugula, bourbon bacon jam, red pepper coulis, charred sweet drop peppers ... 28

Faroe Island Salmon* patatas bravas potatoes, Romesco sauce, haricot vert, Romanesco cauliflower, confit tomato, saffron beurre blanc ... 27

Prime NY Strip* 10 oz ancho chili and sugar cured, grilled & sliced Prime strip, smoked mushrooms, roasted fingerling potatoes, grilled asparagus, fresh herb micro salad, roasted roma chips, black garlic demi ... 36

Grilled Veal Chop* grilled 12 oz bone-in chop, grilled broccolini, blistered tomatoes, arugula & fennel micro with white balsamic vinaigrette, crushed pistachios, lemon zest ... 36

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

1/2 Cornish Hen herb garlic compound butter rubbed & roasted, 10 bean - mirepoix vegetable succotash, braised kale, smoked chicken jus ... 25

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:

Norwegian Halibut ... 13

Sautéed Mayport Shrimp ... 8

*Faroe Island Salmon ... 9**

Grilled Chicken Tenders ... 7

*Grilled Hanger Steak ... 12**

Desserts

Chocolate Dome Surprise dark chocolate, strawberry mousse, vanilla pound cake, champagne macerated strawberries, strawberry powder ... 8

Chocolate Amaretti Pie chocolate Amaretti ganache, graham cracker & almond crust, raspberry coulis, whipped cream, toasted almonds ... 7

Blueberry & White Chocolate Bread Pudding brioche bread, pistachios, walnut anglaise, cinnamon sugar ... 7

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

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