

### 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 ... 33

**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

**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

**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

**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 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.