

Appetizers

Seafood and Shellfish Bar

Chili Garlic Shrimp	18
<i>Steamed Peel & Eat Shrimp / Garlic Butter / Sambal Chili Key Lime</i>	
Peel & Eat Shrimp	18
<i>Chilled Citrus and Florida Bay Seasoned Shrimp / Brandy Cocktail Charred Lemon</i>	
Seafood Tostada	18
<i>Crisp Corn Tortilla / Shrimp / Calamari / Mussel / Avocado Shaved Fennel / Mango / Pico de Gallo / Lime Crema</i>	
Smoked Wahoo Fritters	16
<i>Fire Roasted Tomato and Eggplant Salsa / Smoked Mustard Oil</i>	
Crispy Softshell Blue Crab	26
<i>Creole Slaw / Black Truffle and Meyer Lemon Aioli</i>	

Small Plates

Crudité	14
<i>Choice of: Citrus White Bean Hummus or Smoked Wahoo Dip Baby Carrots / Hearts of Celery / Cucumber / Plantain Chips</i>	
Local Artisan Cheese Board	19
<i>Featuring Hawthorne Creek, FL and Sweet Grass Dairy, GA Creameries Aged Gouda / Tommé / Fontina / Sawgrass Swiss / Asher Blue Rosemary and Mint Scented Orange Chutney / Artisan Crackers</i>	
Whipped Feta with Roasted Heirloom Tomato	16
<i>Thyme / Oregano / Olive Oil / Cracked Pepper / Flaked Sea Salt Grilled Ciabatta Bread</i>	
Fried Deviled Egg	16
<i>Parmesan Creole Crisps / Smoked Paprika / Sriracha / Scallion</i>	
Lamb Meatballs	18
<i>Fontina Rice Grits / Mint Chimichurri / Toasted Pine Nuts</i>	

Soups

Watermelon Gazpacho

Avocado Crema
8

Bahamian Chowder

Conch / Snapper / Calamari / Sweet Potato / Tomato / Sweet Bell Peppers / Spiced Rum / Key Lime
12

Salads

Chicken +8 Shrimp +10 Salmon +12 Grouper +16

Mixed Greens

Baby Heirloom Tomato / Shaved Red Onion / Julienne Carrot / Red Pepper Curl / Diced Cucumber
Choice of Dressing
12

Caesar

Sweet Gem Lettuce / Radicchio / Hard Boiled Egg / Shaved Parmesan / Multigrain Crouton / Grilled Lemon
14

Wedge

Boston Bib Lettuce / Asher Blue Cheese / Candied Walnuts / Pickled Shallots / Hearts of Palm / Prosciutto Crisp
Walnut Oil and Cabernet Vinegar
18

Pear and Arugula

Baby Arugula / Shaved Fennel / Red Onion / Toasted Pumpkin Seeds / Pomegranate Arils / Pecorino Pepato / Honey Lemon Vinaigrette
18

Handhelds

Sandwiches served with your choice of French Fries, Rosemary Kettle Chips, Apple or Orange
Gluten Free Bread is also available upon request

Burger

½ lbs. Certified 1855 Black Angus Beef
Leaf Lettuce / Tomato / Red Onion / Choice of Cheese
Buttered Brioche
18

Bacon Bleu Burger

½ lbs. Certified 1855 Black Angus Beef
Maple Bacon Jam / Caramelized Onion / Asher Blue Cheese
Arugula / Buttered Brioche
18

Cuban

Mojo Pork / Black Forest Ham / Gruyere Cheese / Dill Pickles
Dijon Mustard / Fried Plantain Chips / Cuban Bread
16

Buttermilk Fried Chicken

Hot Honey / Southern Style Coleslaw / Grilled Ciabatta
Turmeric Pickles
16

The Deck Grouper

Served Blackened, Grilled or Fried
Fennel and Apple Slaw / Leaf Lettuce / Tomato
Spicy Remoulade / Cuban Bread
32

Veggie Burger

Citrus and White Bean Hummus / Pickled Shallots / Arugula
Grilled Ciabatta
16

Specialty Entrees

Pan Roasted Chicken

Sweet Potato Puree / Brown Butter / Leeks / Asparagus
32

Braised Beef Short Rib

Roma Tomato / Burrata and Impastata Ricotta Ravioli
36

Roasted Spiced Delicata Squash

White Bean Puree / Cauliflower Rice / Mint / Toasted Almond / Pomegranate Arils
26

Cioppino

Jumbo Prawn / Shrimp / Clams / Mussels / Snapper / Tomato / Sweet Bell Pepper / Coconut Milk / Basil / Lime
38

Black Grouper

Caramelized Fennel / Celery Root and Apple Puree / Basil Oil
40

Smoked Maple Bourbon Glazed Salmon

Purple Rice / Hearts of Palm / Blood Orange Crisp
38

Butcher's Block

We proudly offer USDA Upper Choice "1855" Black Angus Beef

Ribeye	48
<i>16oz Bone-In Ribeye</i>	
NY Strip	44
<i>12oz Short Loin</i>	
Carne Asada	36
<i>12oz Marinated Skirt Steak / Sea Bean Chimichurri</i>	

Fish Market

All Seafood based on Market Availability

Yellow Tail Snapper	38
<i>Whole Fried Fish</i>	
<i>Responsibly Sourced from the Gulf of Mexico</i>	
<i>Vertical Line Caught</i>	
Black Grouper	38
<i>Responsibly Sourced from the Gulf of Mexico</i>	
Antarctic Salmon	36
<i>Responsibly Sourced from Sixty South in the open waters of the Antarctic Ocean</i>	
<i>Certified by the Marine Stewardship Council for Sustainability</i>	

Add Ons

Caramelized Onions	3
Exotic Mushrooms	6
<i>Sweet Grass Dairy Asher Blue Cheese</i>	8
Grilled or Fried Shrimp	12
Caribbean Lobster Tail	36

Sauces

Complementary for the Butcher's Block and Fish Market Selections

Béarnaise
Rosemary Red Wine Jus
Brandy Green Peppercorn
Chimichurri

Sides

Avocado	4	Yukon Gold Mashed Potato	8
Grilled Asparagus	6	Mashed Sweet Potato	8
Garlic Honey Glazed Baby Carrots	6	Smashed Pee Wee Potatoes	8
Broccolini	6	Purple Coconut Rice	8
Spinach	6	Fontina Rice Grits	8
Hearts of Palm	6	French Fries	6
House Baby Greens Salad	8	<i>Florida Bay Seasoned</i>	
House Caesar	8	Truffle Fries	8
		<i>Parmesan Cheese and Black Truffle Oil</i>	

Consumer Advisory

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please alert your server to any food allergies that you may have.