

Small Bites

<p>Shrimp Cocktail 24 <i>Florida Keys Pink Shrimp / Brandy Cocktail / Charred Lemon</i></p> <p>Chili Garlic Shrimp 24 <i>Garlic Butter / Sambal Chili / Key Lime / Garlic Bread</i></p> <p>Char Grilled Spanish Octopus 28 <i>Piquillo Pepper Puree / Semi Dried Cherry Tomatoes Roasted Marble Potatoes / Basil Oil / Charred Capers</i></p> <p>Citrus Sea Scallops 32 <i>Day Boat Scallops / Sunchoke Crisps / Citrus Gremolata Finger Lime / Basil Oil</i></p> <p>Fried Green Tomato and Blue Crab Stack 28 <i>Shaved Fennel / Baby Arugula / Meyer Lemon Oil / Mango Sweet Chili Aioli</i></p>	<p>Crudite 16 Choice of: Citrus White Bean Hummus or Smoked Wahoo Dip <i>Baby Carrots / Hearts of Celery / Cucumbers / Plantain Chips</i></p> <p>Artisan Cheese Board 18 Featuring Florida's Hawthorne Creek Creamery <i>Gouda / Tomme / Fontina / Swiss / Asher Bleu</i></p> <p>Whipped Feta with Roasted Heirloom Tomato 18 <i>Thyme / Oregano / Olive Oil / Cracked Pepper Flaked Sea Salt / Grilled Ciabatta</i></p> <p>Blistered Sweet Chili Peppers 16 <i>Chili Crunch / Goat Cheese Crema / Goat Cheese Crumble</i></p> <p>Yucca Fritters 18 <i>Serrano Ham / Manchego Cheese / Avocado Lime Crema</i></p>
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Soups

Creamed Corn and Squash Blossom Soup

Roasted Poblano Pepper / Purple Basil / Toasted Walnut Oil
12

Bahamian Chowder

*Conch / Snapper / Calamari / Baby Clams / Pancetta / Sweet Potato / Tomato / Sweet Bell Peppers
Spiced Rum / Key Lime*
12

Salads

Chicken +9 Shrimp +10 Salmon +12 Grouper +18

Mixed Greens

*Baby Heirloom Tomatoes / Shaved Red Onion / Julienne Carrot / Red Pepper Curls / Diced Cucumber
Choice of Dressing*
14

Caesar

*Sweet Gem Lettuce / Radicchio / Hard Boiled Egg / Shaved Parmesan / Multigrain Crouton / Grilled Lemon
Caesar Dressing*
16

Roasted Artichoke & Hearts of Palm

*Semi Dried Cherry Tomatoes / Cucumber / Baby Kale / Mint / Goat Cheese Crumble
Red Wine Vinaigrette*
18

Strawberry Quinoa Bowl

*Baby Arugula / Mint / Smoked Almond / Toasted Pumpkin Seeds / Asher Bleu Cheese / Shaved Red Onion
Strawberry Cracked Peppercorn Vinaigrette*
18

Handhelds

Sandwiches served with your choice of French Fries, Rosemary Kettle Chips, Apple or Orange

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

Veggie Burger

*Beyond Plant Based Burger / Sweet Piquillo Pepper Sauce
Grilled Tofu / Arugula / Grilled Ciabatta*
16

Buttermilk Fried Chicken

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

The Deck Grouper

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

Cuban

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

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.

Specialty Entrees

Herb Brined Pan Roasted Chicken

Joyce Farms Heritage Bred Free Range Chicken / Broccolini / Yukon Gold Potato Puree
32

Braised Wagyu Beef Short Rib

Roma Tomato Sauce / Congaree and Penn Farms Parmesan Rice Grits
38

Grilled Tempeh with Baby Vegetables and Piquillo Pepper Puree

*Baby Artichoke / Hearts of Palm / Roasted Sunchoke / Semi Dried Cherry Tomatoes / Green Herb Tahini
Smoked Almonds*
30

Caxambas Cioppino

*Key West Pink Shrimp / Cedar Key Clams / PEI Mussels / Grouper / Tomato / Sweet Bell Pepper / Coconut Milk
Basil / Lime*
42

Pan Seared Black Grouper

Jerusalem Artichoke Puree / Pickled Gooseberries / Sunchoke Crisps / Basil Oil
48

Jerk Salmon

"Sixty South" Antarctic Salmon / Mango Salsa / Mango Basil Coulis / Congaree and Penn Farms Purple Rice
38

Seared Day Boat Sea Scallops

Cauliflower Puree / Nduja Sausage / Oyster Mushroom / Toasted Hazelnut / Garlic Chives
48

Butcher's Block

We proudly offer USDA Prime "1855" Black Angus Beef

Ribeye	68
<i>16oz Bone In Ribeye / Bone Marrow Butter</i>	
Kansas City Strip	62
<i>14oz Bone In Short Loin / Bone Marrow Butter</i>	
Carne Asada	58
<i>12oz Skirt Steak / Chimichurri / Sweet Baby Peppers</i>	

-Choice of one sauce for both Butcher's Block and Fish Market items-

Add Ons

Caramelized Onions	4
Oyster Mushrooms	6
Asher Blue Cheese	6
Lump Blue Crab	22
Jumbo Key West Pink Shrimp	21
<i>Grilled or Fried</i>	

Fish Market

All Seafood based on Market Availability

Yellow Tail Snapper	38
<i>Whole Fried Fish / Pico de Gallo / Boom Boom Sauce Locally sourced from the Gulf of Mexico and Vertical Line Caught</i>	
Black Grouper	42
<i>Locally sourced from the Gulf of Mexico</i>	
Antarctic Salmon	36
<i>Responsibly Sourced from "Sixty South" in the Antarctic Ocean Certified by the Marine Stewardship Council for sustainability</i>	

Sauces

Rosemary Red Wine Beef Jus

Recommended for Beef

Brandy Green Peppercorn

Recommended for Beef

Chimichurri

Recommended for Beef or Fish

Bearnaise

Recommended for Beef or Fish

Sides

Avocado	8	Yukon Gold Potato Puree	8
Broccolini	8	Roasted Smashed Pee Wee Potatoes	8
Garlic Honey Glazed Baby Carrots	8	Purple Coconut Rice	8
Roasted Sunchoke and Hearts of Palm	8	Parmesan Rice Grits	8
Baby Spinach	8	French Fries	8
House Baby Greens Salad	8	<i>Florida Bay Seasoned</i>	
House Caesar	8	Truffle Fries	10
		<i>Shaved Parmesan Cheese and Black Truffle Oil</i>	

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