

## PLATES TO FIGHT OVER

### Stuffed Donut Holes 16

Cahill Whiskey Cheddar / Goat Cheese / Florida Bay Seasoning

### Lobster Fritters 19

Shaved Coconut / Tomatillo Jam

### Smoked Fish & Potato Croquettes 12

House Smoked Wahoo / Chives / Black Garlic Ketchup / Preserved Lemon

### Coconut Ceviche 18

Market Fresh Fish / Shaved Coconut / Chile

### Lobster Corn Dogs 19

Sugar Cane Skewer / Lobster Roe / Sea Bean / Lemon Tarragon Aioli / Whole Grain Mustard / Hot Chili Oil

### Grilled Chicken Lollipops 16

*Choice of:*

#### Gochujang

Korean Chili / Kimchee / Grilled Shishito Peppers  
Toasted Black and White Sesame Seeds

#### Huli Huli

Grilled Pineapple / Shoyu / Scallions / Sliced Jalapeno

#### Chicken and Waffles

Waffle Batter Fried Chicken / Spiced Maple Syrup  
Crispy Red Peppers / Waffle Crisp

## SOCIAL EATS

### Smoked Fish Dip 14

House Smoked Wahoo / Celery / Carrots / Fermented Root Vegetable Chips

### Cornmeal Dusted Stuffed Kalalou 16

Hopscotch Cheddar / Goat's Cheese / Pimiento / Roasted Eggplant and Tomatillo Sauce

### Island Style Steamed Clams 19

Cedar Key Littlenecks / Caribbean Rum / Lemon Grass / Shallots  
Garlic

### Buffalo Fish Wings 19

Crispy Cobia Fish Collars / Buffalo Sauce  
Buttermilk Cabbage Salad

### Salt and Pepper Calamari 17

Heirloom Tomato and Sweet Chili Sauce

## SALADS

### Baby Kale 12

Preserved Lemon Emulsion / Golden Raisins / Toasted Almonds  
Oreganata

### Heirloom Tomato 15

Baby Arugula / Parmesan Peppercorn Frico / Goat Cheese  
Crumble

### Crab and Green Mango 20

Cucumbers / Watercress / Cilantro / Mint / Bitter Orange

## FROM THE GULF

### Caxambas Cioppino 35

Jumbo Prawns / Cedar Key Littleneck Clams / Scallops / Snapper  
Bell Peppers / Tomato / Garlic / Coconut Milk / Lime

### Crispy Yellowtail Snapper 32

Congaree & Penn Purple Rice / Sea Beans / Spiced Pepper Pesto  
Aji Amarillo

## FROM THE FARM

### Lentil Cake 22

Roasted Brussel Sprouts / Spinach Puree / Mango Chutney

### Joyce Farms Chicken 27

Pimiento Filling / Lemon Fennel / Yucca

### Braised Beef Short Ribs 34

Jupiter Rice Grits / Sorghum Glazed Baby Vegetables

## FISH MARKET

*Proud to offer Local, Certified MSC and ASC Selections*

Server will present our Daily Market Fresh Selection from our Fish Monger

Served with:

Potato Puree / Cabbage Salad / Finger Lime

*Choice of one:*

*Blue Crab Beurre Blanc / Smoked Tomato Vinaigrette  
Truffle Soy Glaze*

Market Price

## BUTCHER'S BLOCK

*Proud to offer Premium "1855 Certified Black Angus Beef" and Domestic Colorado Farm Raised Lamb*

Striploin 40 / Filet Mignon 42 / Lamb Loin Chop 38

Selection is served with:

Roasted Root Vegetables / Potato Puree

*Choice of one:*

*Carrot Harissa / Sea Bean Chimichurri / Black Garlic  
Demi-Glace*

## SHARABLE SIDES

### Yucca Fries 7

Cilantro / Lime / Shaved Radishes / Cilantro Garlic Aioli Mojo

### Brussels Sprouts 7

Pancetta / Sundried Tomato / Balsamic Reduction

### Sea Beans 10

Olive Oil / Lemon

### Purple Rice 7

Coconut Milk

### Grilled Asparagus 7

Parmesan / Lemon Cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
18% gratuity will be added to tables of 8 or more*