

LET'S BEGIN

CLAM CHOWDER 8-

yukon potato, bacon, onion, herbs, celery, cream

ROASTED CHICKEN SOUP 8-

aromatic vegetables, orecchiette pasta

JUMBO LUMP CRAB CAKE 12-

lemongrass pickled green cabbage slaw, bell pepper-pineapple salsa, chipotle aioli

BEEF SHORT RIBS 16-

red wine braised, applewood smoked bacon, potato salad, jalapeño-granny smith apple slaw

LEMON BASIL SHRIMP 13-

blueberry goat cheese, arugula, pesto vinaigrette, asiago crostini

TUNA TATAKI 15-

sesame seed seared served rare, avocado cucumber roll, wasabi, ginger, soy reduction

ARTISAN CHEESE & CHARCUTERIE 19-

maytag blue, black diamond cheddar, gouda, sweet & spicy soppressata, honey, fig marmalade, grain mustard, cherry peppers, jj flatbread

MODERN GREENS

ROMAINE HEARTS 10-

shaved parmesan, garlic croutons, imported anchovies, housemade caesar

BABY ARUGULA 12-

fresh baby mozzarella, sun-dried black currants, vine ripened grape tomato, vinaigrette

BOSTON BIBB 11-

saffron fennel, spiral carrots, macadamian brittle, vine ripe grape tomatoes, orange segments, pomegranate vinaigrette

THE WEDGE 11-

baby iceberg, applewood smoked bacon, maytag blue cheese, white balsamic cream emulsion

Many items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order. Consumption of raw or undercooked food may result in an increased risk of foodborne illness.

FROM THE OCEAN

KEYS YELLOWTAIL SNAPPER 35-

parmesan polenta, cherry tomato basil relish, kalamata olives, white wine caper sauce

SEARED DIVER SCALLOPS 36-

steamed jasmine rice, prosciutto baby spinach, vanilla bean beurre blanc

SHRIMP CALAMARATA 26-

portobello mushroom, cherry tomatoes, shallots, garlic, basil, lemon, asparagus, touch of cream, sun-dried tomato pesto

LEMON ROASTED SALMON 32-

smoked trout yukon gold potatoes, bell pepper orange chow, pan blackened tomatillo sauce

MEDITERRANEAN BRONZINI 29-

red quinoa jasmine rice, asparagus, saffron lime beurre blanc

GRILLED MAHI MAHI 28-

yellow split peas, sun-dried cranberry moroccan couscous, turmeric pineapple chutney

ATLANTIC BLACK GROUPER 38-

lump crab chive compote, roasted asparagus, ginger juice orange hollandaise

LAND LOVERS

TUSCAN CHICKEN 27-

rosemary garlic rub, broiled grape tomatoes, garlic mashed potato, balsamic reduction, caramelized shallot sherry sauce

DUROC PORK CHOP 36-

roasted shiitake mushroom, brushed tangy red currant, savory applewood smoked bacon jam

GRILLED NY STRIP STEAK 38-

center cut, tempura onion rings, gorgonzola potato gratin, port wine bordelaise

CARNE ASADA LAMB RACK 38-

red lentils compote, vineyard red wine onions, coconut yucca, fresh citrus cumin oregano aioli

BEEF TENDERLOIN 42-

sautéed oyster & shiitake mushrooms, yukon gold mashed potato, red wine butter, housemade demi-glaze