

## LET'S BEGIN

### **CLAM CHOWDER 8-**

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

### **ROASTED CHICKEN SOUP 8-**

aromatic vegetables, orecchiette pasta

### **LUMP CRAB CAKE 16-**

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

### **BURRATA 14-**

prosciutto wrapped breadstick, balsamic reduction, endive, heirloom cherry tomato relish

### **LEMON BASIL SHRIMP 14-**

blueberry goat cheese, arugula, pesto vinaigrette, asiago crostini

### **TUNA TATAKI\* 16-**

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

### **GRILLED OCTOPUS 16-**

caramelized tomato baguette, pickled red onion, charred lemon, fresh basil, oregano vinaigrette

### **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

### **BOSTON BIBB 11-**

saffron fennel, spiral carrots, macadamia brittle, vine-ripened grape tomatoes, orange segments, pomegranate vinaigrette

### **ROASTED BEETS 12-**

baby greens, peruvian sweetie peppers, fresh baby mozzarella, sun-dried tomato vinaigrette

### **THE WEDGE 11-**

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

Some 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, light cream, sun-dried tomato pesto

### **LEMON ROASTED SALMON 32-**

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

### **HARISSA SWORDFISH 32-**

red quinoa jasmine rice, caramel citrus zest black mission figs, saffron lime beurre blanc

### **GRILLED MAHI MAHI 29-**

red bell pepper, moroccan couscous, golden pineapple relish, vadouvan mango aioli

### **ATLANTIC BLACK GROUPER 39-**

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

### **TEMPURA DUCK BREAST\* 32-**

farro medjool date risotto, asparagus, stone fruit bacon jam

### **NY STRIP STEAK\* 39-**

grilled center cut, battered onion ring, gorgonzola au gratin, cabernet sauvignon bordelaise

### **RACK OF LAMB\* 38-**

sweet potato lentil pâté, vineyard red wine onions, blackberry barrel aged port reduction

### **BEEF TENDERLOIN\* 42-**

sautéed oyster & shiitake mushrooms, boursin yukon gold mashed potato, red wine onion confit, housemade demi-glace