

Dinner

Small Plates

\$2 dollars off on small plates during Happy Hour

Fried Manchego Cheese Honey raspberry sauce	10.5
Crab Cake Guava pineapple salsa, key lime mustard.....	11
Calamari Piquillo pepper vinaigrette.....	11
Fried Green Tomatoes Spicy Sriracha, zesty island sauce.....	9.5
Beef Tenderloin Strips Red wine demi glaze, grilled beefsteak tomato.....	10
Herb Crusted Seared Tuna Saku tuna seared rare, ponzu dipping, wasabi, pickled ginger.....	12
Jumbo Shrimp Choice of: Sautéed with Datil pepper lime sauce; coconut breaded with mango dipping sauce or ☉classic shrimp cocktail with Datil pepper or mild cocktail sauce.....	10.5
Saffron Mussels ☉Garlic, diced peppers, saffron, white wine, cream and fresh herbs, toast points.....	13
Spinach Artichoke Dip ☉Toast points.....	10
Oysters Piquant ☉Bacon, scallions, smoked paprika, spicy ghost pepper cheese.....	15
House-Made Pâté ☉Chicken livers, garlic, onions, sage, sherry, toast points.....	9
Gravlax ☉House cured salmon, cream cheese, capers, red onion, toast points.....	12
Smoked Duck Piquillo Peppers ☉Grated Manchego cheese, balsamic reduction	9

Soups

Award Winning Seafood Chowder (**Spicy**).....6

Soup of the day.....6

Salads

Garden or Caesar Salad Small.....5 Large.....9

Add to your salad choice of **Chicken Breast**.....7, **Tuna**.....11,
Mahi.....8, **Crab Cake**.....10, **Shrimp**.....10, **Fried Oysters**.....15

Chef's Seafood Salad

☉Lobster and lump crab mix, shrimp, apple, roasted red peppers, cucumber, bibb lettuce, yum yum sauce....19

Asian Tuna Salad Saku tuna, seared rare, pineapple, pickled ginger, black and white sesame seeds, ginger vinaigrette..... 16

Black and Blue Salad ☉Blackened prime rib, tomatoes, red onion, carrots, cabbage and smoked blue cheese crumbles, red pepper vinaigrette..... 16

Pretzel Crusted Fried Chicken Salad ☉Strawberries, tomatoes, sunflower seeds, strawberry vinaigrette..15

☉GLUTEN FREE (except toast points)

Not all ingredients are listed for each dish. Please talk with your server about any dietary/allergy needs.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase the consumer's risk of food borne illness.

Fresh Fish

☉ Fresh Catch\$Mkt	Grouper28	King Salmon26	Mahi24
<i>Grilled, sautéed, baked, fried, bronzed or blackened</i>			
<i>Sauce choices: ☉lemon beurre blanc, ☉caper dill sauce, Datil BBQ or ponzu dipping, key lime remoulade</i>			
Grouper Vilano ☉Sautéed, lemon pepper, butter, garlic, seasoned Parmesan cheese.....	30		
Citrus Basted King Salmon ☉Grilled with fried spinach.....	26		
North Beach Mahi Sautéed, clams, scallop bites, saffron cream sauce.....	28		
Herb Rubbed Tuna Saku tuna seared rare, soy dipping sauce, wasabi, pickled ginger, rice.....	24		

Seafood

Grilled Seafood Trio ☉5 oz. lobster tail, 3 jumbo shrimp, 2 New England scallops.....	37
Fried Shrimp Datil pepper cocktail sauce, cole slaw.....	19
Jumbo Scallops Grilled, orange ginger glaze, balsamic reduction.....	30
Shrimp & Lobster Risotto 6 shrimp, 5 oz. lobster tail, creamy vegetable risotto.....	30
6 oz. Lobster Tail Steamed, drawn butter.....Single/Twin.....	23/42
Snow Crab Legs Steamed, drawn butter.....	34
* Seafood Pasta Fresh fish, shrimp, clams, garlic, shallots, heavy cream, orecchiette pasta.....	23
* Shrimp and Grits ☉ Datil pepper lime sauce..... <i>1st Place Datil Pepper Contest</i>	22
Shrimp Imperial Baked prawns, crab stuffing, crab red pepper thyme sauce.....	26
* Zarzuela ☉Catalonian seafood stew	
Fresh fish, shrimp, clams, mussels, saffron, almonds, ham, tomatoes, onion, bell peppers.....	28

*Fresh Fish and Seafood served with chef's choice starch and fresh vegetables unless otherwise noted **



Florida Cattle Ranchers Fresh Beef

Served with chef's choice starch and fresh vegetables

We are proud to serve 100% Florida grown Florida Cattle Ranchers beef that is non-hormone treated and antibiotic-free.

14 oz Bone-in NY Strip 34	8 oz Chef Cut Filet Mignon36
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*Sauce choices: Delmonico sauce, zinfandel demi-glace, chimichurri, **Datil** BBQ*

Mains

* Jambalaya Shrimp, chicken, andouille, fish, rice, spicy Cajun sauce, cheddar cheese.....	22
* Grilled Cauliflower ☉Red pepper vinaigrette, creamy vegetable risotto.....	19
Roasted Rack of Lamb Fresh herb Dijon mustard and panko bread crumbs.....	32
Duck Breast Roasted, blackberry demi-glace.....	21
Pork Porterhouse Chop ☉14 oz "Duroc" pork grilled to order with caramelized onion jam.....	24
Slow Roasted Prime Rib ☉Au jus, horseradish sauce 8 oz/12 oz.....	24/29
	larger cuts 2.5 an ounce

*Mains served with chef's choice starch and fresh vegetables unless otherwise noted **

\$3 split plate charge on all dishes