



## Starters

<b>CONCH CHOWDER</b>   <i>Tomato-based goodness for a local favorite</i>	<b>\$6</b>
<b>MEDITERRANEAN LAMB RIBS</b>   <i>Mediterranean arugula salad, cucumber sour cream and harissa</i>	<b>\$11</b>
<b>PRINCE EDWARD ISLAND MUSSELS</b>   <i>Mussels, white wine and fresh herb butter broth, crème fraîche, crostini</i>	<b>\$12</b>
<b>GULF SHRIMP COCKTAIL</b>   <i>Local "Trico Shrimp Co." cocktail sauce, Tabasco, horseradish</i>	<b>\$13</b>
<b>SEARED TUNA "CRUDO"</b>   <i>Cucumber slices, sliced jalapeño, avocado, white balsamic dressing</i>	<b>\$14</b>
<b>BUTTER-ROASTED OYSTERS</b>   <i>Fresh thyme leaves, cracked black pepper</i>	<b>\$12</b>
<b>SNAPPER &amp; FLORIDA PINK SHRIMP CEVICHE</b>   <i>Tossed with lime, cilantro and chilies, with avocado and crispy plantain chips</i>	<b>\$10</b>

## Salads

<b>HOUSE SALAD</b>   <i>Mixed artisan lettuce, shaved vegetables, mustard vinaigrette</i>	<b>\$6</b>
<b>THE WEDGE</b>   <i>Iceberg lettuce, bacon, cherry tomato, blue cheese dressing</i>	<b>\$7</b>
<b>TOMATO MOZZARELLA STACK</b>   <i>Shaved basil, aged balsamic vinegar, extra virgin olive oil</i>	<b>\$9</b>

## Entrées

<b>SEAFOOD CIOPPINO</b>   <i>Assortment of fresh Florida seafood, fennel, garlic, plum tomato, crushed red pepper</i>	<b>\$27</b>
<b>VEGETABLE SHRIMP SCAMPI</b>   <i>Broccoli tops, ripe tomatoes and homemade pasta with classic scampi sauce</i>	<b>\$25</b>
<b>CRISPY SKINNED SNAPPER AND VEGETABLE TOSTADA</b>   <i>Crispy tostada, San Miguel vegetable slaw, avocado salsa, chipotle sour cream</i>	<b>\$27</b>
<b>HERB &amp; LEMON HOUSE-CURED SALMON</b>   <i>Warm tomato and fresh basil sauce</i>	<b>\$24</b>
<b>MAHI MAHI WITH AVOCADO GRATIN</b>   <i>Broiler-glazed herb dressing, sliced avocado, sautéed spicy broccoli rabe</i>	<b>\$24</b>
<b>ROASTED VEGETABLE RISOTTO</b>   <i>Seasonal roasted vegetables, Meyer lemon, parmesan, creamy mascarpone</i>	<b>\$19</b>
<b>PAN-ROASTED CRISPY CHICKEN</b>   <i>Roasted garlic mashed potatoes and herbed chicken jus</i>	<b>\$25</b>
<b>FILET</b>   <i>Tenderloin steak, garlic mashed potatoes, sautéed spinach, choice of sauce</i>	<b>6 oz. \$29   9 oz. \$39</b>

## Sides

<b>SAUTÉED SPINACH</b>	<b>\$3</b>	<b>GARLIC MASHED POTATOES</b>	<b>\$4</b>
<b>GARLIC &amp; CHILI BROCCOLI RABE</b>	<b>\$4</b>	<b>SEASONAL ROASTED VEGETABLES</b>	<b>\$3</b>
<b>ROASTED CAULIFLOWER</b>	<b>\$3</b>		

*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.*