

Starters

Steamed Mussels 11

Chorizo Sausage, India Pale Ale, Garlic, Crostini

Steamed Clams 15

Tomato Consommé, Fresh Basil, Stewed Tomatoes, Shallots, Garlic, & Deglazed White Wine

Burrata Romana Flatbread 18

Roasted Garlic, Roasted Red Pepper, Prosciutto, Burrata, Arugula, Yellow Cherry Tomatoes, EVOO

Duck Spring Rolls 13

*Duck Confit with Mélange of Napa and Purple Cabbage, Carrots, Asian Spices
Served with a Datil Pepper Plum Chutney*

☉ Bang Bang Shrimp 14

Fried Shrimp, Cabbage Slaw, Candied Pecans, Sesame Seeds, Sweet & Spicy Sauce

Grilled Peaches & Burrata 12

Grilled Peaches, Fresh Burrata, Balsamic Glaze, & Crisp Prosciutto

Crab Cake 16

Pan Seared with Braised Collard Greens, Roasted Corn Remoulade

Side Salads

Caesar 5

Chopped Fresh Romaine, Croutons, Parmesan Cheese, Caesar Dressing

☉ House Salad 5

*Whole Artisan Baby Greens with Cucumbers, Shaved Red Onion, Avocado, Carrot,
Red and Yellow Grape Tomatoes with Choice of Dressing*

Entrée Salads

☉ V Apple Fruit Salad 13

*Mixed Green, Diced Apple, Mandarin Oranges, Grapes, Candied Pecans, Apple Cinnamon Vinaigrette
Add Grilled Chicken 16, Grilled Shrimp 18, or Blackened Mahi 21*

☉ V Summer Champagne Salad 14

*Mixed Greens, Roasted Corn, Avocado, Pickled Red Onion, Grape Tomato, Watermelon Radish,
Champagne Vinaigrette
Add Grilled Chicken 17, Grilled Shrimp 19, or Blackened Mahi 22*

☉ Florida Berry Salad 14

*Mixed Greens, Strawberries, Blueberries, Raspberries, Candied Pecans & Goat Cheese,
Citrus Vinaigrette
Add Grilled Chicken 17, Grilled Shrimp 19, Blackened Mahi 22*

Charbroiled Burgers

(Served on a Brioche Roll, Lettuce, Tomato, Onion, Pickle Spear, Choice of Side)

Black Bean Chipotle Burger 12

Eight Ounce Prime Club Burger 14

Entrées

☉ ***Filet Mignon ~ Five Ounce 29 ~ Twin Fives 38***

Seasonal Fresh Vegetable, Chef's Potato

Choice of Blue Cheese Scallion Butter or Béarnaise Sauce

☉ ***Blueberry Chipotle BBQ Chicken 24***

*Grilled Airline Chicken Breast, House Made Blueberry Chipotle BBQ Sauce,
Collard Greens, Chef's Potato*

Seafood Fra Diavolo 23

Mussels, Clams, Shrimp, Scallops, Fra Diavolo Sauce, Over Linguini

☉ ***Grilled Scottish Salmon 32***

Boursin Cheese Polenta, Seasonal Fresh Vegetable, Lemon Beurre Blanc

☑ ***Orecchiette with Broccoli Rabe 22***

*Broccoli Rabe, Caramelized Onion, Sundried Tomatoes, Garlic, Extra Virgin Olive Oil,
Lemon Juice & White Wine Tossed with Orecchiette Pasta & Pine Nuts*

Add Grilled Chicken 26, Grilled Shrimp 28

☉ ***Pan Seared Scallops 40***

U-10 Scallops, Lemon Caper Sauce with Herb Parmesan Risotto

Baked Asiago Gnocchi

Baby Portobello Mushroom, Diced Pancetta, Carbonara

Choice of Grilled Chicken 24, Grilled Shrimp 26

Butcher Block & Fresh Seafood Features ~ Market Price

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*Please let us know if you have any special dietary requests*

☉ *Menu items can be made gluten free*

☑ *Menu items are vegan*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk  
of foodborne illness, especially if you have certain medical conditions.*