

## SHAREABLES

### FRESH MINI LUMP CRAB CAKES

Lump Crab Cakes, Chipotle Aioli, Citrus Arugula Garnish // 17.00

### GOCHUJANG CHICKEN WINGS

Nori Komi Furikake, Scallions, Charred Lime // 16.00

### ROASTED BRUSSEL SPROUTS

Pancetta, Red Grapes, Manchego, Garlic Lemon Breadcrumbs // 9.00

### BLUE CRAB MAC & CHEESE

Jumbo Lump Crab, Fontina Mornay, Gremolata // 18.00

### LITTLE NECK CLAMS

Saffron, Spanish Chorizo, Sweet Peppers, Fennel, Grilled Sourdough // 18.00

### ROCK SHRIMP FLATBREAD

Cape Canaveral Rock Shrimp, Burrata, Confit Tomatoes, Balsamic Glaze // 17.00

### WILD MUSHROOMS FLATBREAD

Fontina, Garlic, Forest Mushrooms, Truffle Oil, Arugula // 16.00

## COLD & CRISP

### HEIRLOOM TOMATO & BURRATA

Aged Sherry Vinegar, EVOO, Balsamic Pearls, Multigrain, Basil // 13.00

### CHARRED CAESAR

Charred Romaine, Zesty Breadcrumbs, Asiago, White Anchovies // 10.00

### TUNA TARTAR\*

Avocado, Sriracha, Shallots, Lemon, Wonton Crisps // 18.00

## LAND OR SEA

### BLACKENED FLORIDA GROUPER

Burnt Onion Soubise, Grilled Pineapple Chutney, Coconut Foam // 38.00

### 8OZ FILET\*

Porcini Bordelaise, Roasted Forest Mushrooms, Garlic Puree // 44.00

### GLAZED PORK BELLY & SEARED SCALLOPS

Roasted Corn Puree, Granny Smith Apples, Frisee, Crispy Shallots // 35.00

### 14OZ RIBEYE\*

Carrot Strings, Cognac Cream, Mustard Sauce, Red Wine Poached Chipollini // 39.00

### CRISPY SKIN SALMON\*

Myer Lemon Maltaise, Prosciutto, Carrot Puree, Artichoke Hearts // 32.00

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have any food allergy, please request to see the manager prior to food order. 18% gratuity will be added to groups of 6 or more.

