

Appetizers

Portobello Quesadilla

Portobello mushrooms, artichokes, mozzarella, Kalamata olives, roasted red peppers and fresh basil
Served with Mediterranean salsa
\$8

Fried Calamari

Dusted in flour, deep fried and served with chili aioli and fresh lemon
\$10

Grilled Seafood Flatbread

Toasted herb flatbread topped with shrimp, bay scallops, bell peppers,
Monterey jack and parmesan cheeses
\$10

Crispy Fried Oysters

Dredged in corn meal and deep fried, Served with wilted spinach and chipotle-lime aioli
\$12

Crab Cakes

Sautéed lump crabmeat cakes, grilled pineapple salsa and spicy remoulade
\$14

Grilled Chicken Satay

Soy marinated and served over Napa cabbage slaw, sweet hoisin drizzle
\$10

Soups

Tomato Bisque

Garnished with fresh chopped scallions and cracked black pepper
\$6

Seafood Gumbo

Rich and spicy, abundant with okra, andouille sausage, shrimp, scallops and crab
\$8

Salads

Baby Greens

Organic baby greens, cucumbers, red onion, carrots, applewood smoked bacon crisps
Crumbled feta cheese, citrus vinaigrette
\$8

Iceberg Wedge

Served with roma tomato wedges, shaved red onion and gorgonzola cheese
Creamy chive and pancetta dressing
\$9

Florida Citrus

Organic baby greens, citrus segments, shaved fennel, ruby red grapefruit vinaigrette
\$9

Classic Caesar

Crisp romaine, grated parmesan and artisan bread herbed croutons
Creamy caesar dressing
\$10

Spinach and Prosciutto

Baby spinach, prosciutto, sun-dried tomatoes and toasted walnuts, roasted shallot vinaigrette
\$10

Capri

Sliced roma tomatoes layered with fresh mozzarella and basil served with field greens
Balsamic vinegar and extra virgin olive oil drizzle, salt and cracked black pepper
\$10

Tax and Gratuity not included

18% gratuity added to all separate checks and parties of six or more

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

Entrées

All entrées include Chef's fresh vegetables of the season

Catch of the Day

Today's fresh catch special, changes daily, your server will explain
Market Price

Gulf Grouper

Herb roasted fresh Florida black grouper with lobster and truffle emulsion
Shitake mushroom risotto
Market Price

Yellowtail Snapper

Dredged in herbed breadcrumbs and pan fried, lemon-caper and basil sauce
Red rice pilaf
Market Price

Sea Bass

Pan seared and served with citrus beurre blanc, roasted fingerling potatoes
Market Price

Grilled Swordfish

Basted in citrus-barbeque glaze, red rice pilaf
\$27

Grilled Mahi Mahi

Creamy leek compote, roasted garlic whipped potatoes
\$25

Spice Rubbed Salmon

With smoked tomato coulis, portobello and roasted corn risotto
\$26

Seafood Trio

Grilled shrimp, seared diver scallop and catch of the day
Pesto cream sauce, herb whipped potatoes
\$28

Shellfish Linguine

Little neck clams and black mussels sautéed with fennel and fresh herbs
Tossed in a Pernod-tomato broth and served with a grilled crostini
\$26

Shrimp and Scallop Provencal

Shrimp and scallops sautéed with tomato, garlic and wild mushrooms over angel hair pasta
\$28

Grilled Chicken and Orecchiette

Sautéed with diced roma tomatoes, shitake mushrooms, spinach, and toasted pine nuts
Gorgonzola cream sauce
\$26

Double Cut Pork Rib Chop

12 oz. rib chop served bone-in with balsamic cream sauce and garlic whipped potatoes
\$24

Breast of Free Range Chicken

Double breast served with Madeira jus natural, mascarpone polenta
\$26

Flat Iron London Broil

Tender flat iron steak grilled and sliced
Served with rosemary demi sauce, fennel and onion risotto
\$25

Grilled Rib Eye Steak

12 oz USDA choice beef rib eye steak, with roasted shallot demi sauce and Texas fries
\$28

Grilled Center Cut Filet Mignon

7 oz. USDA choice beef tenderloin, peppercorn demi sauce, roasted garlic mashed potatoes
\$32