

## DINNER MENU

### SMALL PLATES

**Crab Cake 24**

*Lemon Aioli, Gremolata, Arugula*

**Grilled Flatbread 18**

*Pesto Arugula, Marinated Tomatoes, Shaved Parmesan, Pine Nuts  
Olive Oil & Balsamic Reduction*

**PEI Mussels 17**

*White Wine, Garlic, Shallots, Parsley, Butter*

**Shrimp Cocktail 18**

*Brûlée Lemon, De Espelette, Cocktail Sauce*

**Smoked Fish Dip 22**

*Pickled Vegetables, Capers, Onions, Mustard, Rustic French Bread*

**Roasted Garlic & Goat Cheese Crostini 17**

*Bacon, Caramelized Onions, Fig Glaze*

### SOUPS

**Gumbo 12**

**Chef's Selection 12**

### SALADS

*Add to Any Salad Grilled Chicken (7), Shrimp (10), Grouper (12)*

**Chef's Salad 22**

*Boiled Egg, Black Forest Ham, Aged Cheddar, Tomato, Red Onion  
Avocado, Cucumber, House Ranch Dressing*

**Greek Salad 16**

*Olives, Marinated Tomatoes, Feta Cheese, Croutons  
Red Onions, White Anchovies, Cucumbers*

**Caesar 16**

*Parmigiano Reggiano, Croutons, Caesar Dressing, White Anchovies*



## DINNER MENU

### LARGE PLATES

**Seafood Carbonara 36**

*Shrimp, Mussels, Scallops, Pancetta  
Pappardelle Pasta, Parmesan, Toasted Bread Crumbs*

**Sea Bass 48**

*Risotto Milanese, Marinated Tomatoes, Sautéed Spinach  
Tomato Coulis*

**Gulf Black Grouper 45**

*Lemon & Green Pea Risotto, Roasted Baby Carrots  
Beurre Monté*

**Cioppino 38**

*Fisherman Stew with a Variety of Seafood & Rustic French Bread*

**Joyce Farms Chicken Breast 34**

*Wild Mushroom Risotto, Broccolini, Truffle Sauce, Ricotta Salata*

**\*Beef Ribeye 48**

*Maître D' Butter, Mustard and Garlic Roasted Potatoes  
Asparagus*

**\*Filet of Beef & Shrimp 52**

*Seafood Risotto, Asparagus, Shrimp Scampi Sauce*

**\*Kurobuta Pork Chop 40**

*Grilled Mojo Pork Chop, Marinated Tomatoes, Baby Carrots  
Charred Lime & Avocado Risotto*

*If you have a food allergy, please inform your server and the Chef will be happy to accommodate your needs.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*We serve fish sourced from Florida waters. Our beef and chicken are purchased from purveyors who source from farms with responsible farming and ethical harvesting practices. We offer produce fresh from Florida when available and Colusa Farms in Naples provides our micro-greens.*

*Vegan and Vegetarian Menus are available upon request.*

