

APPETIZERS

CALAMARI

wasabi glaze, red bean salsa, chipotle remoulade, micro greens,
fresh basil oil 19

PRAWN

vermicelli prawn, avocado, caprese salad, blackened jumbo lump crab,
balsamic glaze, wasabi oil, crispy parmesan 17

TUNA POKE

sesame tuna poke, crispy wonton, wakame salad, cucumbers, carrots,
wasabi aioli, soy glaze 20

SEARED SCALLOPS

tarragon polenta lardon, bok choy, candied orange, matcha sauce, beet coulis,
pistachio crumble 20

GF

PEACH FLATBREAD

arugula, macerated peaches, goat cheese, candied pecans, balsamic reduction 14

V

SALADS

SUMMER

marinated peaches, fresh peppers, caramelized shallots, herb cheese,
toasted pecans, lemon balsamic vinaigrette 13

DINNER

greens, red onion, goat cheese, roasted peppers, lemon vinaigrette 12

CAESAR

romaine, parmesan, herb toast points 10

LOBSTER BISQUE

10

ENTREES

SEARED TUNA

sesame crusted, wasabi mashed potatoes, sautéed sesame cabbage, feta,
toasted almonds, balsamic glaze, chipotle oil 44

BLACKENED GROUPER

kale pasta cups, creamy carbonara, heirloom carrot, pepper rings, pickled zucchini,
ricotta garlic spread, cherry tomato compote, parsley oil 45

LAMB CHOPS

shrimp, herb goat cheese, tri-color cous cous, sundried tomato, haricot verts,
rice paper, raspberry chimichurri, mint pea puree, mustard demi 47

CHILEAN SEA BASS

garlic white wine kale, sweet potato nest, roasted pesto vegetable hash,
smoked tomato balsamic marinara, panko burrata, peach chipotle compote 48

BEEF TENDERLOIN

zucchini, mini cherry peppers, squash, carrots, sautéed maine lobster,
spicy alfredo, spaghetti squash cake, black garlic, puff pastry ring 48