

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

APPLE FLATBREAD

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

V

LOBSTER BISQUE

10

SALADS

NOT SO SUMMER

marinated apples, 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

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, mango 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

FLOUNDER

ratatouille stuffed, pickled radish, leek, jalapeño pineapple salsa,
grilled asparagus, cherry pepper coulis, lemon dill creme, lump crab risotto,
crispy prosciutto 42

CHICKEN

applewood smoked bacon wrapped, mushroom feta stuffed, jalapeno confit,
creamy stone mill grits, crispy shoestring veggies, roasted leek demi 40

MAHI

blackened mahi and bang bang shrimp burrito with purple sticky rice,
red and green chile salsa, romaine, red pepper havarti over sweet corn,
black bean sauce, guacamole and tempura zucchini 42

DUE TO OUR PREPARATION AND CULINARY METHODS, DISHES WILL BE DELIVERED TO THE TABLE AS THEY ARE PREPARED FOR YOUR CONVENIENCE. RESERVATIONS MADE FOR PARTIES OF 6 OR MORE WILL HAVE AN INCLUDED GRATUITY OF 20% ADDED TO THEIR FINAL BILL. WE'RE HAPPY TO SPLIT PAYMENT EQUALLY BETWEEN MULTIPLE GUESTS.

*THESE ITEMS MAY BE COOKED TO ORDER. ACCORDING TO THE GOVERNMENT, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD (WHICH ALSO INCLUDES TUNA), SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.