

## Small Bites

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| <p><b>Shrimp Cocktail</b> 22<br/><i>Gulf Shrimp 6 pieces / Brandy Cocktail / Charred Lemon</i></p> <p><b>Chili Garlic Shrimp</b> 22<br/><i>½ lbs Gulf Shrimp / Garlic Butter / Sambal Chili / Key Lime Garlic Bread</i></p> <p><b>Calamari Fritti</b> 18<br/><i>Lightly Breaded Squid Tentacles and Rings<br/>Shaved Parmesan / Pomodoro Sauce / Charred Lemon</i></p> <p><b>Citrus Sea Scallop Crudo</b> 24<br/><i>Day Boat Scallops / Citrus Gremolata / Finger Lime Basil Oil / Micro Greens / Plantain Chips</i></p> <p><b>Crab Cake</b> 24<br/><i>Blue Crab / Shaved Fennel / Baby Arugula / Meyer Lemon Oil Manqo / Sweet Chili Aioli</i></p> | <p><b>Whipped Feta with Roasted Heirloom Tomato</b> 18<br/><i>Thyme / Oregano / Olive Oil / Cracked Pepper<br/>Flaked Sea Salt / Grilled Ciabatta</i></p> <p><b>Artisan Cheese Board</b> 22<br/><i>Featuring Florida's Hawthorne Creek Creamery<br/>Gouda / Tomme / Fontina / Swiss / Asher Bleu / Marmalade</i></p> <p><b>Blistered Sweet Chili Peppers</b> 16<br/><i>Chili Crunch / Goat Cheese Crema / Goat Cheese Crumble</i></p> <p><b>Yucca Fritters</b> 18<br/><i>Serrano Ham / Manchego Cheese / Avocado Lime Crema</i></p> <p><b>Crudite</b> 16<br/><i>Choice of: Citrus White Bean Hummus or Smoked Wahoo Dip<br/>Baby Carrots / Hearts of Celery / Cucumbers / Plantain Chips</i></p> |
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## Soups

### Creamed Corn and Squash Blossom Soup

*Roasted Poblano Pepper / Purple Basil / Toasted Walnut Oil*  
12

### Bahamian Chowder

*Conch / Snapper / Calamari / Baby Clams / Pancetta / Sweet Potato / Tomato / Sweet Bell Peppers  
Spiced Rum / Key Lime*  
14

## Salads

*Chicken +8 Shrimp +10 Salmon +12 Grouper +14*

### Mixed Greens

*Baby Heirloom Tomatoes / Shaved Red Onion / Julienne Carrot / Red Pepper Curls / Diced Cucumber  
Choice of Dressing*  
14

### Caesar

*Sweet Gem Lettuce / Radicchio / Hard Boiled Egg / Shaved Parmesan / Multigrain Crouton / Grilled Lemon  
Caesar Dressing*  
16

### Cran Apple Walnut

*Butter Lettuce / Dried Cranberry / Green Apple / Shaved Red Onion / Candy Walnut / Prosciutto Crisp  
Honey Apple Vinaigrette*  
18

### Citrus Chicken Quinoa Bowl

*Baby Arugula / Avocado / Smoked Almond / Toasted Pumpkin Seeds / Cilantro / Shaved Red Onion  
Citrus Segments / Citrus Herb Vinaigrette*  
18

## Handhelds

*Sandwiches served with your choice of French Fries, Rosemary Kettle Chips, Apple or Orange*

### Burger

*½ lbs. Certified 1855 Black Angus Beef  
Leaf Lettuce / Tomato / Red Onion / Choice of Cheese  
Buttered Brioche*  
24

### Bacon Bleu Burger

*½ lbs. Certified 1855 Black Angus Beef  
Maple Bacon Jam / Caramelized Onion / Asher Blue  
Cheese Arugula / Buttered Brioche*  
26

### Veggie Burger

*Beyond Plant Based Burger / Sweet Piquillo Pepper  
Sauce Grilled Tofu / Arugula / Grilled Ciabatta*  
20

### Chicken Sandwich

*Grilled/ Blackened/ Fried  
Leaf Lettuce / Tomato / Red Onion / Sliced Avocado  
Buttered Brioche*  
20

### The Deck Grouper Sandwich

*Served Blackened, Grilled or Fried  
Fennel and Apple Slaw / Leaf Lettuce / Tomato  
Spicy Remoulade / Buttered Brioche*  
28

### Cuban Sandwich

*Mojo Pork / Black Forest Ham / Gruyere Cheese / Dill  
Pickles Dijon Mustard / Fried Plantain Chips  
Cuban Bread*  
20

## Consumer Advisory

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server to any food allergies that you may have.*

## Handmade Pasta Favorites

### Pasta Pomodoro

*Fresh Tomato Basil Sauce / Burrata Cheese / Capellini Pasta*

26

### Shrimp Rustica

*Gulf Shrimp / Vodka Cream / Basil / Pancetta / Garganelli Pasta*

36

### Parmesan Chicken with Sundried Tomato Cream

*Joyce Farms Heritage Bred Free Range Chicken / Baby Spinach / Ballerine Pasta*

32

## Specialty Entrees

### Jerk Salmon

*"Sixty South" Antarctic Salmon / Mango Salsa / Mango Basil Coulis / Congaree and Penn Farms Purple Rice*

36

### Snapper Vera Cruz

*Gulf Red Snapper / Heirloom Cherry Tomatoes / Shallot / Capers / Green Olive / Sliced Jalapeno*

*Key Lime / Fresh Herbs / Congaree and Penn Farms Coconut Scented Purple Rice*

40

### Carne Asada

*12oz Carne Asada / Chimichurri / Sweet Baby Peppers / Fries*

48

### Maple Grilled Tempeh Bowl

*Tamari and Maple Glazed Soy / Haricot Verts / Quinoa / Smoked Almonds*

30

## Butcher's Block

*We proudly offer USDA Choice Grade "1855" Black Angus Beef*

**Ribeye** 62  
*16oz Ribeye / Bone Marrow Butter*

**Filet Mignon** 54  
*8oz Tenderloin of Beef Filet / Bone Marrow Butter*

## Fish Market

*All Seafood based on Market Availability*

**Seared Day Boat Sea Scallops** 38  
*\*Same day caught and landed*

**Black Grouper** 40  
*\*Locally sourced from the Gulf of Mexico*

**Local Fresh Catch** MKT

## Sauces

**Rosemary Red Wine Beef Jus**  
*Recommended for Beef*

**Brandy Green Peppercorn**  
*Recommended for Beef*

**Chimichurri**  
*Recommended for Beef or Fish*

**Bearnaise**  
*Recommended for Beef or Fish*

## Sides 8

Avocado  
Haricot Vert Green Bean & Smoked Almonds  
Garlic Honey Glazed Baby Carrots  
Baby Spinach  
Quinoa  
House Baby Greens Salad  
House Caesar

Oyster Mushrooms  
Roasted Smashed Pee Wee Potatoes  
Garlic Chive Mashed Yukon Gold Potatoes  
Coconut Purple Rice  
*Congaree Penn Farms- Jacksonville, FL*  
French Fries  
*Florida Bay Seasoned*  
Truffle Fries +2  
*Shaved Parmesan Cheese and Black Truffle Oil*

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