



STARTERS

Roasted Red Pepper or Roasted Eggplant Hummus w/ Olive Oil brushed toasted Pita	\$ 7
Mini Caprese Skewers Skewered Baby Bocconci (Mozzarella) & Cherry Tomatoes w/ a Pesto & Balsamic reduction drizzle over a bed of Micro Greens w/ a Citrus Drizzle	\$ 15
Curry Lobster Salad Chunks of Lobster, Sweet Pepper, Celery, Cumin, Turmeric, Paprika tossed w/ Lemon & Lime Juice & Curry Powder w/ sliced Green Papaya & Avocado	\$ 17
Honey Garlic Glazed Wings drizzled w/ a Sweet Chili & Sour Tamarind	\$ 10
Roasted Artichoke & Lump Crab Dip w/ Olive Oil brushed toasted Ciabatta Crostini	\$ 11
Corn Meal Conch Fritter w/ Caribbean Cocktail Sauce	\$ 7
6" Stone Crab Quesadilla Stone Crab Chunks w/ Pepper Jack, Monterrey Jack Cheese & Aged White Cheddar w/ a Mango Pineapple Salsa & drizzled w/ a Chipotle Sour Cream & diced Scallions Garnish.	\$15
Filet Mignon Crostini w/ Grain Mustard topped w/ Blue Cheese, Caramelized Onions, butter sautéed Creminis & Horseradish Cream, garnished w/ Chopped Chive	\$14
Tuna Tataki Ginger, pepper & sesame crusted Tuna Loin on a bed of Wasabi Mayo drizzled w/ Sesame Oil, Hoisin & Sweetened Mirin topped w/ shredded Carrot & Diced Scallion	\$16
Panko Crusted Fish Cakes w/ a Mango Pineapple Salsa & drizzled w/ a Caribbean Cocktail Sauce	\$13
Stone Crab Claws (12oz) Dijonaise & Lemon zest, garnished w/ Lemon Wedges	\$19
Bacon Wrapped Lobster Skewers Lobster Marinated in a House Garlic Citrus Blend & Drizzled w/ a Lemon Garlic Aioli & Caribbean Cocktail Sauce	\$21
Calamari Friti Lightly dusted in rice flour, dressed w/ sweet Thai chili & sour tamarind drizzle.	\$15
Lobster Fritters Served w/ a Lemon Garlic Aioli & Caribbean Cocktail Sauce	\$9

MAIN COURSES

Veggie Stack	\$16
Sliced eggplant, mozzarella, portabella mushrooms, smoked gouda, roasted red peppers & Provolone cheese topped w/ cherry tomatoes & pesto w/ a homemade balsamic drizzle	
Panko Crusted Fish Cakes	\$18
w/ a Mango Pineapple Salsa & drizzled w/ a Caribbean Cocktail Sauce w/ a bed of Micro Greens (Sunflower, Clover, Broccoli & Radish) w/ a Citrus Vinaigrette	
Baby Arugula & Spinach Salad	\$15
Sliced Golden Pear, Gorgonzola Crumbles & Candied Pecans w/ a Citrus Vinaigrette & Balsamic reduction drizzle	
Ceaser Salad	\$14
Tossed w/ our homemade Caesar Dressing & Topped w/ homemade croutons & Parmigiano Reggiano shavings	
Grilled Shrimp, Grilled Shredded Catch of the day, Shredded Lobster. Or Shredded Stone Crab	\$19
Chicken Scallopini	\$24
Chicken Scallopini topped w/Roasted Red Peppers, Caramalized Vidalia Onions & served w/ sautéed Zucchini & Squash w/ a side of Micro Greens	
10 inch Stone Crab Quesadilla	\$20
Stone Crab Chunks w/ Pepper Jack, Monterrey Jack Cheese & Aged White Cheddar	
w/ a Mango Pineapple Salsa & drizzled w/ a Chipotle Sour Cream & diced Scallion Garnish.	
Signature Firefly Homemade Burger	
100% Angus Ground Chuck, Pork Shoulder & Lamb Blend, a 4x4 Ciabatta	
Classic - w/ Boston Lettuce & Beef Steak Tomato, Sliced Spanish Onion & sliced American	
	\$16
choice of cheese: Smoked Gouda, Provolone, Buffalo Mozzarella, Blue Cheese	
Crumbles - add \$1	
Southwestern - Aged White Wisconsin, Jalapeño Green Chili & Chipotle Mayo	\$17
French - Baby Spinach, Smoked Guada, Caramalized Vidalia, sautéed Chanterelles & Dijonaise	\$17
Italian - Baby Arugula, Buffalo Mozzarella, Roasted Red Pepper, caramelized Vidalia,	\$17
sautéed Creminis & Pesto Mayo	
Fish Picatta	\$26
Pan seared Catch of the Day Finished w/ capers, lemon & butter served w/ sautéed Zucchini & Squash w/ a side of Micro Greens	
Baked Lobster Tail (6oz)	\$34
Roasted w/ Garlic butter & seasoned w/ lemon zest, topped w/ a parmesan reggiano Au Gratin served w/ zucchini & squash w/ a side of Micro Greens	
Filet Mignon (8.oz)	\$36
Pan Seared & oven roasted seasoned w/ cracked black pepper, sea salt, roasted garlic, Worcestershire & Balsamic served w/ zucchini & squash & Chef's Choice for Starch	
Fettuccine Primavera	\$22
Vegetable medley of Julienne Eggplant, Zucchini, Squash, Carrot, Sweet Bell Pepper & Mushrooms sautéed in butter, white wine, oregano, parsley & touch of cream for richness. Finished w/ Parmigiano Reggiano.	
Grilled Shrimp or Grilled Catch of the day	\$32