

APPETIZERS

LOBSTER QUESADILLA

LOBSTER, TOMATO, CARAMELIZED ONIONS, MANCHEGO CHEESE, MANGO SALSA, CUMIN SOUR CREAM 18-

SEARED TUNA*

THIN SLICED YELLOWFIN TUNA, GINGER SOY VINAIGRETTE,
WASABI, WAKAME SEAWEED SALAD 16-

GARLIC SHRIMP FLATBREAD

HERB TOMATOES, WHITE WINE LEMON GARLIC BUTTER, OREGANO,
GRANA PADANO, FRESH MOZZARELLA CHEESE 19-

SOUTHERNMOST CRAB CAKES

CHIVE OIL, CITRUS AIOLI, AVOCADO SALAD 15-

SEAFOOD COCKTAIL*

JUMBO LUMP CRAB, GULF SHRIMP, ROCK LOBSTER 22-

MAINE LOBSTER MAC & CHEESE

TRUFFLE PECORINO CHEESE, ELBOW MACARONI, OVEN ROASTED TOMATOES, LEMON CHIVE BUTTER 18-

SIGNATURE SOUPS

ISLAND GAZPACHO

LOCALS' FAVORITE, REFRESHING CLASSIC 10-

ONION SOUP

GRUYERE CHEESE CRUST, THYME SIMMERED ONIONS 9-

MARYLAND CRAB BISQUE

SHERRY CREAM WITH BLUE SHELL CRAB 12-

SALADS

BISTRO CHOPPED SALAD

CRISP ROMAINE, HEARTS OF PALM, MARINATED ARTICHOKE HEARTS,
RED & YELLOW TOMATOES, COUNTRY OLIVES, RED ONIONS, TOASTED PINE NUTS,
CRUMBLD FETA, ROASTED SHALLOT VINAIGRETTE 12-

CAESAR SALAD*

ROMAINE LEAVES, FOCACCIA CROUTONS, WHITE ANCHOVIES,
SHAVED GRANA PADANO CHEESE 12-

ARUGULA AND QUINOA SALAD

ASPARAGUS, OVEN ROASTED TOMATOES, RED ONION, MARCONA ALMONDS,
FETA CHEESE, LEMON CHAMPAGNE VINAIGRETTE 12-

PANZANELLA KALE SALAD

BABY KALE, HEIRLOOM CHERRY TOMATOES, CUCUMBERS, RED ONIONS, RUSTIC CROUTONS,
SHAVED PARMESAN, FRIED CAPERS, WHITE BALSAMIC VINAIGRETTE 12-

PASTA CREATIONS

GRILLED CHICKEN PENNE

BROCCOLINI, SWEET PEPPERS, MUSHROOMS, PINE NUTS TOSSED IN A LIGHT HERBED GARLIC CREAM, FLAME GRILLED MARINATED CHICKEN, GRATED PARMIGIANO-REGGIANO CHEESE 27-

SHRIMP & LOBSTER FETTUCCINE

WILD GULF SHRIMP, ROCK LOBSTER TAIL, GARLIC, BASIL, GRAPE TOMATOES, ROASTED PEPPERS, ASPARAGUS, CRUMBLLED CHEVRE CHEESE, SHERRY BUTTER SAUCE 36-

SPECIALTIES

TRUFFLE CRUSTED GROUPER

LOBSTER HASH, TOMATO LIME BUTTER, HARICOT VERTS 34-

ROASTED TUSCAN CHICKEN

GARLIC MASHED POTATOES, SHALLOT PAN JUS, ROASTED TOMATO, HARICOT VERTS 26-

LEMON GARLIC MAHI

MARINATED AND FLAME GRILLED, GRUYERE MAC & CHEESE, CAPER-TOMATO BUTTER, GRILLED ASPARAGUS 29-

KEY WEST YELLOWTAIL SNAPPER

CRABMEAT STUFFING, LEMON BASIL BUTTER, THYME ROASTED MARBLED POTATOES, RAINBOW SWISS CHARD 32-

SURF & TURF*

BROILED FLORIDA LOBSTER, FILET MIGNON, GARLIC MASHED POTATOES, FLAME GRILLED ASPARAGUS 48-

MIDWEST BEEF TENDERLOIN*

FIRE SEARED, PORCINI & THYME GRATIN, ROASTED PORTOBELLO, BÉARNAISE SAUCE, BROCCOLINI 42-

245 MIXED GRILL

FLORIDA LOBSTER TAIL, WILD GULF SHRIMP, FRESH GROUPER, DRAWN BUTTER, ROASTED RED POTATOES, GRILLED ASPARAGUS 42-

STEAK AU POIVRE*

PEPPERCORN SEARED NEW YORK STRIP, COGNAC CREAM SAUCE, ROASTED GARLIC WHIPPED YUKON GOLD POTATOES, GRILLED ASPARAGUS 39-

*Many items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.
Consumption of raw or undercooked food may result in an increased risk of foodborne illness.