```
cold
oysters: york river, virginia 2 ea
capt. rick's smokin' fish spread 10
frankie's tuna: tuna/cream cheese/gobo/asparagus/kani-kama/tempura fried spicy mayo topped with smelt roe/eel sauce 19
summer moon: spicy tuna/salmon/cucumber/topped with avocado/salmon/eel sauce spicy mayo/red tobiko २७
key west shrimp cocktail: cocktail sauce 12
seared tuna sashimi: seaweed salad/pickled ginger/sake-soy dipping sauce/jalapeño crema 15
poke bowl: sushi rice/seaweed salad/eel sauce/spicy mayo/poke sauce/masago
with tuna 16/salmon 13/combo 15
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hot
steamed edamame: sea salt -or- chili garlic ginger 5/6
octopus: grilled/olive oil/lemon 15
baked scallops: ritz crackers/whole butter 12
crispy calamari: lightly fried kung pao style/roasted cashews/crisp noodles 14
lobster bisque 6
jumbo coconut shrimp: rolled in coconut/orange-ginger marmalade 13
firecracker shrimp 10
grilled oysters manchego 13
six dollar bacon 6
lobster mac \& cheese 19
snapper wings: sweet chili sauce 15
hand-helds with french fries
grouper sandwich: grilled/asian slaw/spicy mayo/toasted brioche bun 19
lobster roll: steamed cold water lobster meat chilled \& mixed with mayo \& celery or served hot with drawn butter - on a grilled roll २७ double it up $२ ९$
artisan butcher burger: white cheddar/bacon jam/arugula/toasted brioche bun 15 twin filet sliders: filet mignon/arugula/chimichurri 18
oreens add side salad 5
house salad: spring mix/fennel/orange/pickled onions/spiced pecans/citrus vinaigrette shaved manchego cheese 9
wedge salad: bacon/everything bagel crunchy stuff/tomatoes
chunky blue cheese dressing/fresh dill 9
lobster cobb salad with jumbo shrimp: spring mix/avocado/bacon/tomatoes/corn/egg brandy dijon vinaigrette 24
raw \& crispy: kale/brussels sprouts/Fresh herbs/yuzu dressing 9
shrimp lovie: gulf shrimp/iceberg wedge/thousand island/avocado ७७

# tonight's freshest catch 

directly from our own fleet of day boats. all served with parmesan mashed/roasted corn spinach ragout.

$$
\begin{gathered}
\text { mahi mahi mkt grouper mkt american red snapper mkt } \\
\text { choose your preparation: } \\
\text { pan sautéed -or- charcoal grilled } \\
\text { citrus basil butter sauce/mango-papaya salsa } \\
\text { belleair: garlic/tomato/capers/onions/basil/lemon/roasted corn spinach ragout/ } \\
\text { finished with parmesan (add 3) } \\
\text { shrimp/crab/scallop stuffing/citrus butter sauce (add 5) }
\end{gathered}
$$

add side salad 5

## signature seafood plates add side salad 5 <br> key west hog snapper piccata: panko crusted/pan sautéed/lemon-caper-white wine-butter sauce 29 <br> hogfish risotto: pan fried/over garlic shrimp risotto/tomato basil salad/crumbled feta/balsamic glaze 32 <br> bacon wrapped seared scallops: yakisoba noodles/yuzu butter/edamame pods 29 <br> salmon: cedar plank roasted/honey-rhum glaze/jasmine rice 19 <br> shrimp \& grits: gulf shrimp/white cheddar grit cake/shiitake/roasted corn ragout २२ <br> scallop crusted sea bass: finished with buttered ritz crackers/pan sauce/parmesan mashed 37 <br> lobster tails: cold water/hot drawn butter/parmesan mashed/roasted corn ragout 39 <br> jumbo coconut shrimp: orange-ginger sauce/parmesan mashed 23 <br> seafood linguine: lobster/shrimp/scallops/citrus cream sauce 34

land with your choice of side. add side salad 5
reef \& beef: filet mignon/bacon wrapped/coconut shrimp 27
one-pound duroc pork chop: sous vide/pomegranate glaze 24
you can surf:
add a cold water lobster tail 19
twin filet mignon: bacon wrapped/demi glace/grilled jumbo asparagus 29
surf \& turf: filet mignon/lobster tail 55
mile-high meatloaf: roasted red pepper \& mushroom laced/parmesan mashed demi glace/crispy onion straws 17
black pearl chicken: edible gold/parmesan mashed/hot southern honey 15
stuffed chicken: charcoal-grilled/fontina cheese/prosciutto/mushrooms/basil/lemon butter sauce २२
filet mignon: center cut/one-third pound 37 one-half pound 42
n.y. strip: three-quarter pounds 39
bone-in ribeye, prime cut: one pound 48
tomahawk, long bone: one to three pounds mkt

## yakisoba noodles wabatrity megebles 9

add: salmon 7 shrimp 6 chicken 5 beef 8 lobster 19

## sides

roasted corn-spinach ragout parmesan mashed
yakisoba noodles: citrus butter bok choy: ponzu glaze
french fries

## sharing sides s

brussels sprouts: maple/sherry/sesame 8
grilled jumbo asparagus: garlic butter 8
au gratin potatoes: roasted jalapeño/three cheese 8 lobster mac \& cheese 19

