

# Dinner

## Appetizers

\$2 dollars off on appetizers during Happy Hour

<b>Fried Manchego Cheese</b> Honey raspberry sauce .....	10.5
<b>Crab Cake</b> Guava pineapple salsa, key lime mustard.....	11
<b>Calamari</b> Piquillo pepper vinaigrette.....	11
<b>Fried Green Tomatoes</b> <b>Spicy</b> Sriracha, zesty island sauce.....	9.5
<b>Beef Tenderloin Strips</b> Red wine demi glaze, grilled beefsteak tomato.....	10
<b>Herb Crusted Seared Tuna</b> Saku tuna seared rare, ponzu dipping, wasabi, pickled ginger.....	12
<b>Jumbo Shrimp</b> Choice of: Sautéed with <b>Datil</b> pepper lime sauce; coconut breaded with mango dipping sauce or ☉classic shrimp cocktail with <b>Datil</b> pepper or mild cocktail sauce.....	10.5
<b>Saffron Mussels</b> ☉Garlic, diced peppers, saffron, white wine, cream and fresh herbs, toast points.....	13
<b>Spinach Artichoke Dip</b> ☉Toast points.....	10
<b>Oysters Piquant</b> ☉Bacon, scallions, smoked paprika, <b>spicy</b> ghost pepper cheese.....	15
<b>House-Made Pâté</b> ☉Chicken livers, garlic, onions, sage, sherry, toast points.....	9
<b>Gravlax</b> ☉House cured salmon, cream cheese, capers, red onion, toast points.....	12
<b>Smoked Duck Piquillo Peppers</b> ☉Grated Manchego cheese, balsamic reduction .....	9



## Soups

**Award Winning Seafood Chowder (Spicy).....6**

**Soup of the day.....6**

## Salads

**Garden or Caesar Salad** Small.....5 Large.....9

Add to your salad choice of **Chicken Breast.....7, Tuna.....11, Mahi.....8, Crab Cake.....10, Shrimp.....10, Fried Oysters.....15**

### Chef's Seafood Salad

☉Lobster and lump crab mix, shrimp, apple, roasted red peppers, cucumber, bibb lettuce, yum yum sauce....19

**Asian Tuna Salad** Saku tuna, seared rare, pineapple, pickled ginger, black and white sesame seeds, ginger vinaigrette..... 16

**Black and Blue Salad** ☉Blackened prime rib, tomatoes, red onion, carrots, cabbage and smoked blue cheese crumbles, red pepper vinaigrette..... 16

**Pretzel Crusted Fried Chicken Salad** ☉Strawberries, tomatoes, sunflower seeds, strawberry vinaigrette..15

☉GLUTEN FREE (except toast points)

Not all ingredients are listed for each dish. Please talk with your server about any dietary/allergy needs.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase the consumer's risk of food borne illness.

## Fresh Fish

☉Fresh Catch.....\$Mkt	<b>Grouper.....28</b>	<b>King Salmon.....26</b>	<b>Mahi.....24</b>
<i>Grilled, sautéed, baked, fried, bronzed or blackened</i>			
<i>Sauce choices: ☉lemon beurre blanc, ☉caper dill sauce, <b>Datil</b> BBQ or ponzu dipping, key lime remoulade</i>			
<b>Grouper Vilano</b>	☉Sautéed, lemon pepper, butter, garlic, seasoned Parmesan cheese.....		30
<b>Citrus Basted King Salmon</b>	☉Grilled with fried spinach.....		26
<b>North Beach Mahi</b>	Sautéed, clams, scallop bites, saffron cream sauce.....		28
<b>Herb Rubbed Tuna</b>	Saku tuna seared rare, soy dipping sauce, wasabi, pickled ginger, rice.....		24

## Seafood

<b>Grilled Seafood Trio</b>	☉5 oz. lobster tail, 3 jumbo shrimp, 2 New England scallops.....	37
<b>Fried Shrimp</b>	<b>Datil</b> pepper cocktail sauce.....	19
<b>Jumbo Scallops</b>	Grilled, orange ginger glaze, balsamic reduction.....	30
<b>Shrimp &amp; Lobster Risotto</b>	6 shrimp, 5 oz. lobster tail, creamy vegetable risotto.....	30
<b>6 oz. Lobster Tail</b>	Steamed, drawn butter.....Single/Twin.....	23/42
<b>Snow Crab Legs</b>	Steamed, drawn butter.....	34
* <b>Seafood Pasta</b>	Fresh fish, shrimp, clams, garlic, shallots, heavy cream, orecchiette pasta.....	23
* <b>Shrimp and Grits</b>	☉ <b>Datil</b> pepper lime sauce..... <i>1st Place Datil Pepper Contest</i> .....	22
<b>Shrimp Imperial</b>	Baked prawns, crab stuffing, crab red pepper thyme sauce.....	26
* <b>Zarzuela</b>	☉Catalonian seafood stew	
	Fresh fish, shrimp, clams, mussels, saffron, almonds, ham, tomatoes, onion, bell peppers.....	28

*Fresh Fish and Seafood served with chef's choice starch and fresh vegetables unless otherwise noted \**



## Florida Cattle Ranchers Fresh Beef

*Served with chef's choice starch and fresh vegetables*

We are proud to serve 100% Florida grown Florida Cattle Ranchers beef that is non-hormone treated and antibiotic-free.

<b>16 oz Bone-in NY Strip.....</b>	<b>37</b>	<b>8 oz Chef Cut Filet Mignon.....</b>	<b>35</b>
------------------------------------	-----------	--	-----------

*Sauce choices: Delmonico sauce, zinfandel demi-glace, chimichurri, **Datil** BBQ*

## Mains

* <b>Jambalaya</b>	Shrimp, chicken, andouille, fish, rice, <b>spicy</b> Cajun sauce, cheddar cheese.....	22
* <b>Grilled Cauliflower</b>	☉Red pepper vinaigrette, creamy vegetable risotto.....	19
<b>Roasted Rack of Lamb</b>	Fresh herb Dijon mustard and panko bread crumbs.....	32
<b>Duck Breast</b>	Roasted, blackberry demi-glace.....	21
<b>Pork Porterhouse Chop</b>	☉14 oz "Duroc" pork grilled to order with caramelized onion jam.....	24
<b>Slow Roasted Prime Rib</b>	☉Au jus, horseradish sauce 8 oz/12 oz.....	24/29
	larger cuts 2.5 an ounce	

*Mains served with chef's choice starch and fresh vegetables unless otherwise noted \**

**\$3 split plate charge on all dishes**