

Easter Menu

Appetizers

Calamari Piquillo pepper vinaigrette.....	16
Fried Green Tomatoes Spicy Green tomato, bacon, Cotija, island sauce, Sriracha	12
Chorizo Empanadas Diced peppers, tomato sofrito, potato, corn salsa, poblano lime crema.....	14
Jumbo Shrimp Coconut breaded with honey Dijon sauce or classic shrimp cocktail sauce.....	14
Smoked Duck Piquillo peppers, shaved Parmesan blend, balsamic reduction.....	13
Ⓞ Spinach Artichoke Dip Crostini.....	12
Fried Manchego Honey raspberry sauce.....	14
House-Made Pâté Chicken liver, garlic, onion, tomato, crostini.....	11
Ⓞ Gravlax Fresh salmon house-cured in cognac and fresh herbs, cream cheese, capers, onion, crostini.....	16



Brunch *All served with baked pastry and home fries*

Eggs Benedict Two poached eggs, applewood smoked pork loin, house made Hollandaise	17
Butter Poached Lobster Benedict Two poached eggs, garlic, herb, lemon, seafood Hollandaise	28
Avocado Benedict Avocado, heirloom tomatoes, basil, poached eggs, balsamic glaze on English muffin.....	19
Crab Florentine Omelet Blue crab claw and lump, confit tomatoes, baby spinach, topped with Parmesan cream sauce.....	21
Greek Omelet Spinach, mushroom, onion, topped with sundried tomato and feta tapenade.....	18
Buttermilk Fried Chicken & Waffles Reef bourbon maple syrup, roasted garlic butter.....	18
The "STU" Scrambled egg, Applewood smoked bacon, smoked Gouda, datil aioli, brioche bun.....	24

Sandwiches & Burgers

Mahi Club Swiss cheese, avocado, bacon, island sauce.....	20
St. Augustine Datil Burger Datil sauce, sauteed mushrooms and onions, bacon, cheddar cheese	20

Soups Award Winning Seafood Chowder (Spicy).....	8	Soup of the day	7
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\$3 split plate charge on all dishes

Ⓞ 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.

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Salads

Garden or Caesar Salad small-8 large-12

Add to your salad choice of – chicken breast - 7 tuna - 14 mahi - 10 crab cake - 12 shrimp - 11

Asian Tuna Salad sesame crusted Saku tuna served rare, pineapple, pickled ginger, carrot, cucumber, ginger vinaigrette dressing..... 21

Ⓞ **Black and blue salad** Blackened prime rib, tomatoes, red onion, carrots, purple cabbage, smoked blue cheese crumbles, red pepper vinaigrette..... 20

Ⓞ **Pretzel Crusted Chicken Salad** Strawberries, tomatoes, toasted almonds, cotija, strawberry vinaigrette.... 18

Roasted Beet Salad Goat cheese, candied pecans, dried cranberry, honey Dijon vinaigrette..... 18

Mains

Ⓞ **Fresh Catch**.....Mkt **Grouper**.....38 **Atlantic Salmon**.....31 **Mahi**....28

Grilled, pan seared, fried or blackened **available as entrée or sandwich**

Sauce choices: Blood orange beurre blanc, **Datil** pepper sauce, key lime remoulade

Ⓞ **Honey Dijon Basted Atlantic Salmon** Grilled with fried spinach..... 33

Ⓞ **Grouper Vilano** Baked, seasoned Parmesan crusted, citrus garlic butter..... 40

Grilled Seafood Trio Carribean rock lobster tail, jumbo shrimp, New England scallops..... 46

1 ½ lb Alaskan Snow Crab Steamed, old bay, drawn butter..... mkt

Fried Shrimp Cocktail sauce, fries, seasonal vegetables..... 23

Shrimp & Grits **Datil** pepper lime sauce - 1st place **datil** pepper contest..... 23

Pork Porthouse Chop 14 oz duroc pork grilled, bacon balsamic fig jam, served with mashed potatoes and seasonal vegetables..... 33

Slow Roasted Prime Rib 8oz or 12 oz, Rosemary Au Jus, creamy horseradish sauce, served with mashed potatoes and seasonal vegetables..... 26/34

Grilled Lamb 'Lollipops' Confit potatoes, grilled broccolini, smoked romesco sauce..... 36

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

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