

Dinner

Appetizers

\$2 dollars off on appetizers during Happy Hour (3-7 pm Mon-Sat | 4-7 pm Sun)

Fried Manchego Cheese Honey raspberry sauce.....	15
Crab Cake Guava pineapple salsa, key lime mustard.....	17
Calamari Piquillo pepper vinaigrette.....	16
Fried Green Tomatoes Spicy Green tomato, bacon, Cotija, island sauce, Sriracha.....	12
Sesame Crusted Seared Tuna Saku tuna seared rare, wasabi pea puree, pickled ginger.....	16
Ⓞ Jumbo Shrimp Choice of: Datil pepper lime sauce or Coconut shrimp with honey Dijon sauce or cold poached shrimp in lemon herbs and spices with cocktail sauce.....	14
Ⓞ Mussels La Abuelita chorizo, white wine, garlic, butter, chimichurri.....	17
Ⓞ Spinach Artichoke Dip Crostini.....	12
Ⓞ House-Made Pâté Chicken Livers, Garlic, onions, tomato, crostini.....	11
Ⓞ Gravlax Fresh salmon house-cured in cognac and fresh herbs, cream cheese, capers, onion, crostini.....	16
Ⓞ Smoked Duck Piquillo peppers, shaved parmesan blend, balsamic reduction.....	13



Soups

Award Winning Seafood Chowder (Spicy).....9 **Soup of the day.....7**

Salads

Salads prepared on a bed of field greens

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	
Ⓞ Seafood Salad Shrimp, crab, lobster, butter lettuce, cucumber, apple, onion, fennel.....	24
Asian Tuna Salad Sesame crusted Saku tuna seared rare, pineapple, pickled ginger, carrot, cucumber, ginger vinaigrette.....	21
Ⓞ Black and Blue Salad Blackened prime rib, tomatoes, red onion, carrots, purple cabbage and smoked blue cheese crumbles, red pepper vinaigrette.....	20
Ⓞ Pretzel Crusted Fried Chicken Salad Strawberries, tomatoes, toasted almonds, cotija, strawberry vinaigrette.....	18

\$3 split plate charge on all dishes

Ⓞ **GLUTEN FREE OPTIONS AVAILABLE**

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 Fish and Seafood served with rice and seasonal vegetables unless otherwise noted **

Ⓞ Fresh Catch.....\$Mkt	Grouper.....39	Atlantic Salmon.....32	Mahi.....29
<i>Grilled, pan seared, fried or blackened</i>			
<i>Sauce choices: Blood orange beurre blanc, Datil pepper sauce, key lime remoulade</i>			
Grouper Vilano	Baked, Parmesan crust, orzo, oven-roasted tomato, spinach, citrus butter.....		41
Ⓞ Honey Dijon Basted Atlantic Salmon	Grilled with fried spinach.....		34
Ⓞ Caribbean Grill	Grilled mahi & shrimp, yucca, onions, peppers, pineapple, mojo sauce, chimichurri.....		36

Seafood

Ⓞ Grilled Seafood Trio	Caribbean Rock lobster tail, jumbo shrimp, New England scallops.....	46
* Fried Shrimp	Datil pepper cocktail sauce, fries.....	24
Jumbo Scallops	Grilled, roasted summer vegetables, saffron corn purée.....	41
* Shrimp & Lobster Risotto	shrimp, rock lobster tail, creamy vegetable risotto.....	39
* Seafood Pasta	Fresh fish, scallops, shrimp, clams, sun-dried tomato, cream sauce, burrata, pistachio pesto bucatini.....	28
* Ⓞ Shrimp and Grits	 Datil pepper lime sauce.....	24
Zarzuela	(Spanish seafood stew) Shrimp, fish, clams, mussels, potato, chimichurri, grilled focaccia.....	35

Mains

*Mains served with mashed potato and seasonal vegetables unless otherwise noted **

* Jambalaya	Shrimp, chicken, andouille, fish, rice, spicy Creole sauce, cheddar cheese.....	24
* Ⓞ Grilled Cauliflower	Red pepper vinaigrette, creamy vegetable risotto.....	20
* Braised Short Rib	Mashed Potatoes, grilled broccolini, tomato jam, blackberry demi-glace.....	33
Grilled Lamb 'Lollipops'	Confit potatoes, grilled broccolini, smoked romesco sauce.....	36
Ⓞ Pork Porterhouse Chop	14 oz "Duroc" pork grilled, bacon balsamic fig jam, collard greens.....	33
Ⓞ 8 oz Center Cut Filet Mignon	Grilled, caramelized cipollini onion, cabernet blue cheese butter.....	46
Ⓞ Slow Roasted Prime Rib	Rosemary au jus, creamy horseradish sauce 8 oz/12 oz.....	26/34
	larger cuts \$3 an ounce	
* Buttermilk Fried Chicken	Hot honey, gouda macaroni & cheese, collard greens.....	25

\$3 split plate charge on all dishes

 Local Award Winner

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