



APPETIZERS

- ☞ **GROUPER BITES** ☞ Crispy gulf grouper pieces lightly breaded and fried served with lemon basil tartar sauce—15
- ☞ **FIRETAIL GATOR** ☞ Local white meat gator lightly breaded and fried tossed in a firetail aioli—17
- ☞ **PEI MUSSELS** ☞ PEI mussels cooked in roasted roma tomato and white wine served with herbed focaccia toast—16
- ☞ **TUNA TARTAR**** ☞ Sashimi grade yellow fin tuna, sriracha citrus marinade, yuzu ponzu, cucumber, scallion, wonton crisp—14
- ☞ **PORTO FRIES** ☞ Deep fried seasonal portobella mushroom slices served with pesto aioli—11
- ☞ **TIPS AND CRAB** ☞ Tenderloin tips & lump crab meat served over crispy potato flats and topped with roasted garlic bernaise—21
- ☞ **COCONUT SHRIMP** ☞ Sweet coconut coated shrimp fried and served with orange chili marmalade—14
- ☞ **SHRIMP COCKTAIL** ☞ Jumbo gulf shrimp, cocktail sauce and lemon
- ☞ **SEARED SCALLOP** ☞ Seared U10 scallops, roasted corn, blistered tomato, pea puree, tarragon sour cream—21
- ☞ **RAW OYSTERS**** ☞ Rotating selection of oysters served with citrus mignonette, horseradish, and cocktail sauce—MKP

SALADS

- ☞ **HOUSE SALAD** ☞ Fresh mixed greens, manchego cheese, candied walnuts, tart cherries, pickled onion, lemon-maple vinaigrette—12
- ☞ **CLASSIC WEDGE** ☞ Iceberg lettuce, heirloom tomato, cucumber, applewood bacon, blue cheese dressing, aged balsamic drizzle—13
- ☞ **CAESAR SALAD** ☞ Chopped romaine, shaved parmesan, house made crouton, citrus Caesar dressing—12
- ☞ **BEET SALAD** ☞ Baby rocket greens, roasted beets, pickled fennel, fried goat cheese croquettes, lemon-maple vinaigrette—15

Salad add-ons

(BLACKENED GRILLED OR FRIED)

Chicken +9	Salmon +14
Shrimp +11	Tripletail +17
Scallops +21	

FROM THE SEA

- ✪ **CRAB TOPPED SNAPPER** ✪ Atlantic snapper topped with lump crab, served with haricot verts, yukon mash, topped with garlic white wine tomato butter—38
- ✪ **MANGO SALMON** ✪ Seared salmon with mango salsa, sauteed beets, grilled avocado, onions and broccolini—36
- ✪ **SHRIMP AND SCALLOPS** ✪ Seared shrimp and scallops over truffled mushroom and asparagus risotto—36
- ✪ **MEDITERRANEAN TRIPLETAIL** ✪ Sauteed tripletail, charred brussels, yukon mash, artichokes, tomato, and capers—32
- ✪ **ALMOND CRUSTED MAHI** ✪ Almond crusted mahi with shaved brussels sprouts sauteed with onions and bacon, served with yukon mash—29
- ✪ **VONGOLE** ✪ Linguini with fresh clams in a garlic and white wine sauce—24
- ✪ **LOBSTER RAVIOLI** ✪ Lobster filled ravioli, tomatoes, spinach, shrimp and lobster claw meat in a white wine and cream sauce—39

FROM THE LAND

- ✪ **CRISPY FRIED CHICKEN** ✪ Butterflied chicken breast breaded and deep fried, served over yukon mash and haricot verts topped with pesto corn and spiced honey drizzle—26
- ✪ **CHICKEN POT PIE** ✪ Creamy chicken pot pie served in a traditional pie crust with puffed pastry topping—26
- ✪ **BISTEC D'EDUARDO** ✪ 6 oz. parmesan crusted filet mignon served over sweet potato cake with broccolini, mushrooms, burgundy demi-glace 44

STEAKS

(served with asparagus and choice of potato)

- ✪ **PRIME RIB** ✪ Certified angus beef herb roasted, served with au jus **8 oz—31 / 12 oz—39**
- ✪ **RIBEYE** 16 oz—39 ✪ **FILET MIGNON** 6 oz—40 8 oz—46 ✪ **NY STRIP** 12 oz—36

STEAK ADDITIONS		SAUCES
Shrimp +10	Oscar Style +10	Horseradish (creamy or regular)
Scallops +18	Lobster Tail +20	Demi-Glace +3
		Bernaise +4
SIDES	Potato Flats 8	Baked Potato 5 (loaded +5)
	Sweet Fries 8	Baked Sweet Potato 5
	Coleslaw 8	Sherry-sauteed portobello mushrooms 10
	Sauteed Beets 10	Haricot Vert 8

LOCAL FAVORITES

- ✪ **FRIED TRIPLETAIL SANDWICH** ✪ Lightly fried gulf tripletail, tartar sauce, lettuce, tomato, onion, served on a brioche bun with potato flats—25
- ✪ **FRIED SHRIMP DINNER** ✪ Gulf shrimp lightly battered served with flats and coleslaw—26
- ✪ **FISH & CHIPS** ✪ Atlantic cod, lightly battered served with flats and coleslaw—24
- ✪ **PEARL BURGER** ✪ 8 oz brisket/short rib patty, manchego cheese, bacon jam, lettuce, tomato on a brioche bun, served with potato flats—18
- ✪ **STEAK FRITES** ✪ Certified angus 10 oz ribeye, truffled demi-glace, potato flats—28