



APPETIZERS

- ✪ **GROUPEL 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
- ✪ **FISH CROQUETTES** ✪ Herb panko crusted croquettes served with lemon caper dill aioli—14
- ✪ **PORTO FRIES** ✪ Deep fried seasonal portobella mushroom slices served with pesto aioli—12
- ✪ **BUFFALO CHICKEN DIP** ✪ Shredded chicken, buffalo sauce, cream cheese served hot with fried tortillas—14
- ✪ **COCONUT SHRIMP** ✪ Sweet coconut coated shrimp fried and served with orange chili marmalade—14
- ✪ **SHRIMP COCKTAIL** ✪ Jumbo gulf shrimp, cocktail sauce and lemon—16
- ✪ **SEARED SCALLOPS** ✪ 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 6, 12 or 18—MKP

SALADS

- ✪ **MELA VERDE SALAD** ✪ Granny smith apples and manchego cheese cut into matchstick pieces, tossed with olive oil and chives—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 croutons, citrus caesar dressing—12
- ✪ **BEET SALAD** ✪ Baby arugula, 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	Scallops +21

FROM THE SEA

- 🍷 **SNAPPER SOFRITO** 🍷 Crispy skin snapper topped with a fire roasted pepper and tomatillo sauce served over rice with green beans—29
- 🍷 **GRILLED SALMON** 🍷 Grilled salmon, lemon buerre blanc, pea puree, served over rice with green beans, —32
- 🍷 **SHRIMP AND SCALLOPS** 🍷 Seared shrimp and scallops over truffled mushroom and asparagus risotto—36
- 🍷 **ALMOND CRUSTED MAHI** 🍷 Almond crusted mahi, caper buerre blanc, bacon, shaved brussels sprouts, onions, zucchini and squash served over yukon mash—29
- 🍷 **VONGOLE** 🍷 Linguini with fresh clams in a garlic and white wine sauce—24
- 🍷 **SHRIMP & GRITS** 🍷 Blackened shrimp and andouille sausage, red peppers, onion and a cajun sauce over creamy cheddar grits—29
- 🍷 **FRIED FISH SANDWICH** 🍷 Lightly fried cod, tartar sauce, lettuce, tomato, onion, served on a brioche bun with potato flats—22
- 🍷 **FRIED SHRIMP DINNER** 🍷 Gulf shrimp lightly battered served with flats and coleslaw—26
- 🍷 **FISH & CHIPS** 🍷 Atlantic cod lightly battered served with potato flats and coleslaw—24

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 filling served with puffed pastry topping—26
- 🍷 **PASTA PRIMAVERA** 🍷 Linguini pasta with zucchini, squash, asparagus, tomato and a garlic lemon butter sauce—17 (add protein for additional charge)
- 🍷 **BISTEC D'EDUARDO** 🍷 6 oz. parmesan crusted filet mignon served over a sweet potato cake with green beans, mushrooms and a burgundy demi-glace 44
- 🍷 **STEAK FRITES** 🍷 Certified Angus 10 oz ribeye, truffled demi-glace, potato flats—28
- 🍷 **SMOKEHOUSE BURGER** 🍷 8 oz brisket/short rib patty, BBQ sauce, cheddar cheese, bacon and fried onion straws served with potato flats—19

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

🍷 **NY STRIP** 12 oz—36

STEAK ADDITIONS

Lobster Tail +20
Scallops +21
Shrimp +10

SAUCES

Horseradish (creamy or regular)
Demi-Glace +2
Bernaise +2

SIDES

Potato Flats 8
Sweet Fries 8
Coleslaw 8
Asparagus 8
Sauteed Beets 10

Baked Potato 5 (loaded +5)
Baked Sweet Potato 5
Sherry-sauteed portobello mushrooms 10
Haricot Vert 8