



Starters

New Zealand Lamb 12 Roasted lamb rack, stone ground grits, fig demi glace	Oyster Bienville 13 Baked with wild mushrooms and apple wood bacon stuffing
Rock Shrimp Tempura 10 Lightly batter and fried, tossed in a sweet and spicy aioli	Charcutteri Board Half-9 full-16 Cured meats, artisan cheese, red pepper hummus, honeycomb

Soup And Salads

Lobster Bisque cup-6 bowl-8 Maine lobster infused cream, mirepaux vegetables	Potato and Cheddar Soup cup-5 bowl-7 Red potatoes, applewood bacon, sharp cheddar cheese
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Waldorf Salad 13
Red grapes, toasted walnuts, celery, granny smith apples, iceberg and bibb lettuce blend, tossed in a honey lemon dressing

Seared Ahi Tuna Salad 16
Wasabi peas, mandarin oranges, water chestnuts, shaved carrots, macadamia nuts, arugula, red onion, citrus soy dressing

Caesar Salad 9
Chopped Romaine lettuce hearts, house made herb crouton, parmesan cheese, creamy Caesar dressing, fried capers

Salad Enhancers			
Chicken Breast-4	Gulf Shrimp-7	Faroe Island Salmon-6	Local Grouper-7

Sandwiches

French Dip 14
Slow roasted prime rib, sliced thin on a toasted hoagie bun with caramelized onions melted swiss and au jus broth

Fried Grouper Sandwich 16
Local Black Grouper flash fried on a toasted brioche bun topped with a pineapple apricot glaze with lettuce and d tomato

***CAB 8oz Angus Hamburger** 10
Lightly seasoned then char grilled to your liking on a brioche bun with lettuce, tomato, red onion and choice of cheese

FRESH CATCH FISH

Local Black Grouper 27	*Faroe Island Salmon 25
Sea Scallops 25	Chilean Seabass 32

Blackened - medium heat of in house cajun spices and red pepper aioli, with red bliss mashed potato and haricot verts
Asian Style - sesame ginger steamed, with jasmine rice, and baby bok choy with a light lemongrass soy broth
Grilled or Seared- House seasoned and served with red bliss mashed red potato and grilled asparagus

**** Add Oscar style of jumbo lump crabmeat and béarnaise sauce to any fresh catch or steak for \$5.95****

SPECIALTY ENTREES

CAB Ribeye 12oz- 26 14oz -30
Char grilled then glazed with a roasted garlic, soy butter over mashed red potatoes and caramelized brussel sprouts

CAB Filet Mignon 29
6 oz filet char grilled to your liking over red bliss mash and grilled asparagus, with house demi glace and tobacco onion nest

Seafood Bouillabaisse 27
Gulf shrimp, local fish, scallops, clams, slow cooked in a lobster fume with new potatoes, carrots, rouille baguette garnish

Yellowtail Snapper 26
Seasoned and pan seared over sweet corn succotash, roasted fingerling potatoes and a pineapple apricot glaze

Parmesan Crusted Local Grouper 27
Crusted in parmesan, Pan seared and set over red bliss mash potatoes, grilled asparagus, finished with a lemon butter sauce

Swordfish 25
Char grilled and set over braised rainbow kale, purple sweet potato mashed, and a tomato garlic and onion jam

*Consuming raw or undercooked seafood, meats, poultry, shellfish, or eggs may increase your risk of food-borne illness