

Small Plates

- Waygu beef & onion soup 8.75
Summer tomato basil soup, grilled gulf shrimp 8.75
Blackened grouper cheeks, Asian slaw and ginger-butter sauce 10.75
Jumbo lump crab on panko crusted eggplant medallions, meuniere and hollandaise sauces 14.75
Ahi tuna tartar tower, gulf shrimp, wasabi oil and wontons 12.75
Sautéed lump blue crab cakes, grainy mustard caper remoulade, cucumber-habanero relish 14.75
Crispy fried calamari dusted with parmesan and pepperoncini, spicy caper pomodoro 8.75
Gulf shrimp and lump crab spring rolls, asian slaw with a sweet chili sauce 11.75
Seared Maine diver scallops, mango salsa, balsamic reduction 13.75
Grilled portabello mushroom with arugula, crumbled goat cheese, tomato garlic meuniere 9.75
Tempura Maine lobster tail with ginger-lime vinaigrette and jicama salad 12.75
Seared peppercorn crusted Ahi tuna, asian vegetable slaw, sweet soy reduction & wasabi cream sauce 12.75

Salads

- Romaine, cucumbers, red bell pepper, radishes, grape tomatoes, ginger vinaigrette 7.75
Hearts of romaine wedge, creamy bleu cheese dressing, sweet onions, grape tomatoes, and applewood smoked bacon 8.75
Caesar salad with parmesan and focaccia croutons 9.75
Arugula, endive, grape tomatoes, sweet onion and Asian-applewood smoked bacon vinaigrette 10.25
Heirloom tomatoes with applewood smoked bacon, blue cheese crumbles, sweet cider vinaigrette 11.75

Hand Tossed Pizzas

- Margherita-fresh plum tomatoes, house made mozzarella, basil, garlic oil 12.75
Barbeque chicken, caramelized onion, roasted peppers and apple-wood smoked bacon 14.75.
Spicy fennel sausage, banana peppers, red onions, spinach, mozzarella cheese 13.75
Creole shrimp with caramelized onion, roasted peppers, roma tomatoes 14.75
Artichoke hearts, caramelized onions, roasted sweet peppers and apple-wood smoked bacon 13.75

Pastas

- Roasted chicken, smoked bacon & penne with sundried tomatoes, spinach in a white wine cream sauce 19.
Linguine, gulf shrimp, roma tomatoes, red onion, white wine herb broth and feta cheese 21.

Specialties

- Today's grilled fish, meuniere sauce, yukon gold mashed potatoes, braised spinach 27.
Pan seared andouille crusted redfish, cayenne butter, chive remoulade, seasonal vegetables 30.
Peppercorn seared Ahi tuna, soy-ginger broth, stir-fried vegetable rice and baby spinach 32.
Sun dried tomato crusted salmon, lemon buerre blanc, seasonal vegetables 26.
Miso glazed Maine diver scallops, sticky rice, sweet chili buerre blanc and stir fried vegetables 29.
Pan seared yellowedge grouper, jumbo lump crab, crispy eggplant medallions, roasted tomato buerre blanc 33.
Grilled jumbo gulf shrimp, ginger-soy butter, stir-fry vegetables with basmati rice 28.
Seared Maple Leaf farms duck breast, wild berry gastrique, grilled asparagus 29.
Ashley farms double breast of chicken, grilled with caper-lemon butter, oven dried tomatoes, feta cheese, yukon gold mashed potatoes 23.
Grilled 12oz. pork chop, port reduction, grilled asparagus and garlic mashed potatoes 27.
Braised boneless short rib, port wine sauce and sweet basil risotto 29.
Filet medallions, sautéed crimini and shiitake mushrooms sherry-demiglace and roasted fingerling potatoes 33.
Chargrilled American Waygu hanger steak with chimichurri sauce, grilled asparagus, fingerling potatoes 29.

Prime Steaks

- **USDA Prime ribeye 16oz., lyonnaise potatoes 37.
**USDA Prime New York strip 14oz., lyonnaise potatoes 39.
**Center cut filet 8oz., lyonnaise potatoes 35.
(topped with jumbo lump crabmeat additional 7.50)
**Menu item not available for early dinner seating

Sides

- Yukon gold mashed potatoes 4.75
Braised garlic spinach 5.75
Roasted fingerling potatoes 5.75
Basil mashed potatoes 4.75
Steamed asparagus 7.75