

APPETIZERS

MAINE LOBSTER BISQUE \$9
shrimp, vol au vent

TENDER FIELD GREENS \$9
gala apples, cranberries
candied walnuts, hard cider dressing

CLASSIC CAESAR SALAD \$10
hearts of romaine, ficelle croutons
parmigiano reggiano

WARM BAKED GOAT CHEESE \$11
ruby red beets, baby arugula
balsamic vinaigrette

CRISP BAKED EAST COAST OYSTERS \$14
braised fennel, preserved lemon, thyme

TUNA TARTARE \$15
wonton crackers, sesame
ginger avocado, sriracha

ALASKAN KING CRAB SALAD \$17
heirloom beans, artichokes, olives
lemon confit, grilled sourdough

CRAB CAKE \$15
sweet & sour cucumber salad
cilantro aioli, toasted peanuts

ENTRÉES

ATLANTIC COD \$24
sweet potato puree, beluga lentils, clementine marmalade

CRISPY SKIN SALMON \$25
blue foot mushrooms, smoked bacon, pearl onions, pommery mustard

GRILLED BRANZINI \$25
sun dried tomatoes, white beans, olives, capers, escarole, preserved lemon

SESAME CRUSTED BIG EYE TUNA \$28
shiitake mushrooms, jasmine rice, carrots, snow peas, ginger soy vinaigrette

WILD STRIPED BASS \$28
baby shrimp, clams, chorizo, melted leeks, lobster saffron broth

FLORIDA RED SNAPPER \$32
lemon herb gnocchi, petite portobello mushrooms, jumbo lump crab

ROASTED ORGANIC CHICKEN \$22
butternut squash, wild mushrooms, chestnuts, marsala

CREEKSTONE FARM RIBEYE AU POIVRE \$34
asiago potato gratin

PARMESAN CRUSTED FILET MIGNON \$32
creamed spinach, buttermilk onions, burgundy red wine sauce

MAINE LOBSTER \$24/lb.
steamed, broiled, grilled with glazed baby vegetables, clarified butters

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

executive chef **ERIC WOODS**