

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

TUNA TARTARE \$14

wonton crackers, sesame, ginger, avocado, sriracha

SANDWICHES & SALADS

TURKEY CLUB \$16

tomatoes, romaine, bacon, avocado, sourdough

LOBSTER ROLL \$24

brioche, applewood smoked bacon, lemon, cucumber, tomato

BLUE FIN TUNA BURGER \$26

japanese cucumber, ginger, avocado, radish sprouts, spicy aioli

TURKEY COBB \$15

romaine, blue cheese, eggs, bacon, tarragon buttermilk dressing

SEAFOOD COBB \$22

shrimp, crab, avocado, asparagus, roasted peppers, hearts of palm
ruby red grapefruit vinaigrette

LOBSTER SALAD \$24

hearts of palm, avocado, cucumbers, corn, citrus vinaigrette

SIRLOIN BURGER \$16

buttermilk onion rings, french fries

ENTRÉES

ATLANTIC COD \$24

sweet potato puree, beluga lentils, clementine marmalade

CRISPY SKIN SALMON \$25

blue foot mushrooms, smoked bacon, pearl onions, pommery mustard

SESAME CRUSTED BIG EYE TUNA \$28

shiitake mushroom, jasmine rice, carrots, snow peas, ginger soy vinaigrette

CRAB CAKES \$28

sweet & sour cucumber salad, cilantro aioli, toasted peanuts

FLORIDA RED SNAPPER \$32

lemon herb gnocchi, petite portobello mushrooms, jumbo lump crab

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