

R A W B A R

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| Jumbo Shrimp Cocktail | 14 |
| West Coast Oysters (each) | 3 |
| Chilled Alaskan King Crab | MP |
| Chilled Seafood Plateau | MP |
| West Coast Oysters, Jumbo Shrimp Cocktail, Chilled Alaskan King Crab Leg | |

A P P E T I Z E R S

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| Chilled Yellow Tomato Gazpacho | 12 |
| Alaskan King Crab-Cucumber Salad, Sweet Basil, Chipolte Oil | |
| Blue Cornmeal Dusted Crab and Rock Shrimp Cake | 15 |
| Celery Root-Fennel Slaw, Roasted Red Pepper Coulis | |
| <i>*Caymus Conundrum, Napa Valley</i> | |
| Pan Seared Diver Scallops | 16 |
| Hearts of Palm Salad, Sweet Chili Garlic Sauce | |
| <i>*Sauvignon Blanc, Villa Maria, New Zealand</i> | |
| Bang Bang Shrimp | 14 |
| Citrus Mojo Marinade, Grapefruit, Orange, Pistachio Dust, Avocado Crema | |
| <i>*Avalon Tropical Sangria</i> | |
| Steamed Mussels | 15 |
| Toasted Garlic, Fennel, White Wine- Tomato Sauce | |
| <i>*Chardonnay, Hess, California</i> | |
| Tuna Tartare | 16 |
| Cucumber, Avocado, Toasted Sesame Vinaigrette, Cassava Crackers | |
| <i>*Albarino, Martin Codax, Spain</i> | |
| Beef Tenderloin Carpaccio | 19 |
| Crisp Capers, Panzanella Bread Salad, Truffled Pecorino | |
| <i>*Cabernet Sauvignon, Avalon, Napa Valley</i> | |
| Calamari Fritto Misto | 16 |
| Calamari, Rock Shrimp, Bay Scallops, Shaved Fennel-Onion-Lemon, Chili-Citrus Aioli | |
| <i>*Sauvignon Blanc, Murphy Goode, California</i> | |

S A L A D S

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| Hearts of Romaine Caesar | 10 |
| Herb Croutons, Cracked Black Pepper, Shaved Parmesan, Toasted Pinenuts | |
| Imported Buffalo Mozzarella | 15 |
| Grilled Flatbread, Roasted Garlic Aioli, Hydroponic Arugula, Pepparonatta | |
| Iceberg Wedge | 12 |
| Maytag Blue Cheese, Crisp Pancetta, Cherry Tomatoes, Red Onion, Buttermilk Dressing, Sunflower Seeds | |



PLEASE ASK YOUR SERVER ABOUT OUR APPETIZER PLATEAUS
For your convenience an 18% gratuity will be added to your check

ENTREES

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| Sesame Seared Ahi Tuna | 30 |
| Sticky Rice, Asian Slaw, Ginger Emulsion, Soy, Wasabi | |
| <i>*Reisling, Dr. Loosen Bros., Germany</i> | |
| Jerk Spice Grilled Salmon | 28 |
| Florida Rock Shrimp-Cucumber-Spinach Salad, Avocado Butter | |
| <i>*Pinot Noir, Cambria, California</i> | |
| Grilled Local Mahi Mahi | 30 |
| Mashed Potatoes, Jumbo Lump Crab and Pea Sprout Salad, Indian Spiced Carrot Sauce | |
| <i>*Caymus Conundrum, Napa Valley</i> | |
| Sautéed Key West Yellowtail Snapper | 32 |
| Grilled Asparagus, Toasted Macadamias, Tropical Fruit Salsa | |
| <i>*Sauvignon Blanc, Villa Maria, New Zealand</i> | |
| Pan Roasted Florida Grouper | 33 |
| Sweet Corn-Asparagus-Bacon-Lima Succotash, King Crab Remoulade | |
| <i>*Chardonnay, Cakebread, Napa Valley</i> | |
| Risotto | 28 |
| Shrimp, Mussels, Scallops, Local Fish | |
| <i>*Pinot Grigio, Cielo, Italy</i> | |
| Organic Free Range Chicken | 25 |
| Smoked Chicken-Apple Sausage, Potato Gnocchi, Asparagus, Truffled Marsala Sauce | |
| <i>*Pinot Noir, Cambria, California</i> | |
| Shrimp-N-Grits | 33 |
| Poached Jumbo Shrimp, Creamy Parmesan Grits, White Wine Tomato Thyme Sauce | |
| <i>*Miller High Life, The Champagne of Beers, The United States of America</i> | |
| Grilled Florida Spiny Lobster Tail | 42 |
| Grapefruit, Orange, Hearts of Palm Salad, Pistachio Dust, Avocado Crema | |
| <i>*Champagne, Delamotte, France</i> | |
| Seafood Linguini | 35 |
| Maine Lobster, Mussels, Rock Shrimp, Bay Scallops, Saffron Tomato Cream | |
| <i>*Chardonnay, Sonoma Cutrar, California</i> | |

PRIME AND DRY AGED STEAKS

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| 12 oz New York Strip | 37 |
| Arugula, Crisp Onions, House Steak Sauce, Cold Pressed Olive Oil, Sea Salt | |
| <i>*Malbec, Kaiken, Argentina</i> | |
| 10 oz Center Cut Filet Mignon | 42 |
| Baby Spinach, Blue Cheese, Grilled Vidalia Onion, Dijon Vinaigrette, Red Wine Syrup | |
| <i>*Cabernet Sauvignon, McWilliams, Australia</i> | |

SIDES

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| Mashed Potatoes | 6 | Corn-Asparagus-Succotash | 6 |
| Truffled Pecorino Fries | 7 | Creamy Parmesan Grits | 6 |
| Grilled Asparagus | 8 | Sautéed Spinach | 6 |

Executive Chef: Brian Cantrell
Gift Cards Available. Please Ask Your Server For More Details.



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.