

AMUSE

SMOKED SALMON MOUSSE blini / blood orange caviar / fingerling chip

STARTERS

FRUITS OF THE SEA FOR TWO

cracked florida stone crabs / smoked oysters / shrimp cocktail / stuffed mussels
creole aioli / crostini / house pickle

(2 PERSON MINIMUM • \$15 PER PERSON SUPPLEMENT • \$59 A LA CARTE)

ISLAND CREEK OYSTERS ON THE HALF SHELL

cocktail / horseradish / champagne mignonette

STEAK TARTARE

grilled focaccia / cured egg yolk / truffle aioli / olive oil

CRAB & GOAT CHEESE BEIGNETS

caramelized honey / espelette

WOOD FIRED OYSTERS

spinach cream / herbsaint / bacon fat bread crumbs / parmesan

ALASKAN KING CRAB SALAD

yuzu / sriracha aioli / puffed rice furikake / avocado

BEET CARPACCIO

crispy pancetta / blood orange / arugula

MAINE LOBSTER BISQUE

lobster sherry foam / butter poached lobster

ENTRÉES

PAN ROASTED BLACK GROUPER

sushi rice / scallion / ginger / sherry citrus soy broth

BUTTER POACHED HALIBUT

olive tapanade / feta / roasted tomato broth / calabrian chili / toasted oregano

SEARED AHI TUNA

charred fennel / toasted almond / orzo tabouli / mint-cucumber broth

PORK BELLY & SCALLOPS

basil pesto / pickled meyer lemon / gruyere grit cake / arugula

BUTTER POACHED MAINE LOBSTER

spanish polenta / garlic herb oil / braised leeks / crispy artichoke / truffle emulsion

SEARED MUSCOVY DUCK BREAST

confit fingerling potatoes / asparagus / roasted chestnuts
onion soubise / espresso reduction / crispy rosemary

GRILLED BEEF FILET MIGNON

roasted garlic mashed potatoes / wood roasted ellijay mushrooms / red wine jus

STEAK & ENTRÉE ACCOMPANIMENTS

MAINE LOBSTER CLAW & KNUCKLE MEAT +\$29 • "OSCAR" (crab, bearnaise & asparagus) +15

BEARNAISE SAUCE +\$4 • BLUE CHEESE CRUMBLES +8

PASTRY

KEY LIME PIE fresh raspberries / chantilly cream

CHOCOLATE ESPRESSO MOUSSE cocoa nib / espresso ganache

STRAWBERRY RHUBARB SHORTCAKE whipped mascarpone / meringue / crispy rosemary

BLUEBERRY BREAD PUDDING meyer lemon curd / bourbon

\$95 PER PERSON (PLUS TAX & GRATUITY)

