Chef Partner | Michael Cooper



General Manager | Amber Marie

.....Oysters\*.....



Mid-Atlantic 3.50 ea Florida 4.00 ea East Coast 4.00 ea West Coast 4.50 ea Oyster Shooter 6 ea Dressed Oysters Seasonal accoutrement 5 ea

Seafood Towers\*.....

**Petite** oysters, shrimp, ceviche, yellowfin tuna 55

**Grand** oysters, shrimp, ceviche, yellowfin tuna, crab cocktail, Maine lobster 110

Chilled.....

**Smoked Fish Dip** Whitefish & ritz crackers 16

**Yellowfin Tuna**\* Szechuan, gochujang, scallions 17

Jumbo Shrimp Cocktail Horseradish, lemon 21

**Ceviche\*** Lime, cherry tomato, mandarinquat 16

**Florida Stone Crab** Mustard vinaigrette, lemon 22 ea



## Starters.....

Cedar Key Clam Chowder 14 Crush Puppies Blue crab, Florida sweet corn, green goddess 12 Broiled Oysters\* Florentine, breadcrumb, beef fat hollandaise 5 ea Calamari Sundried tomato aioli, caper, olive, peperoncino, diavolo 15 Crab Cake Hazelnut romesco, peperonata, fines herbs 21 Josper Grilled Octopus Iberico lardo, sunchoke mole, maitake 19 Little Gem Caesar Anchovy, breadcrumb, parmesan 9/13 Steakhouse Wedge Blue cheese, bacon, red onion 14 Sweet Hawaiian Rolls Honey butter 9

## Entrees.....

Florida Local Catch Forbidden black rice, cashew cream, green garlic agrodolce 35
Ora King Salmon\* Marinated tomato, summer squash, pesto 34
Branzino Siciliana Spring peas, serrano ham, shiitake mushroom 31
Australian King Prawns Duck fat potato, carrot harissa, citrus dukkah 45
Swordfish Milanese Bagna càuda aioli, broccolini, meyer lemon 33
Seafood Campanelle Swordfish sausage, bacon, leek sofrito, pecorino 25
Fish & Chips Wild Atlantic cod, sauce gribiche 24
The Burger Classic double patty burger, American cheese, onion jam, fries 22 + bacon 7 + egg 3 upgrade parmesan garlic fries 3

Steak Frites\* Béarnaise, fries Creekstone prime flank 33 | Australian Wagyu filet 55

Desserts.....

Ice Cream Royale Vanilla, thin mint, & blueberry ice cream 9 Crème Brûlée Petal honey, grapefruit, marcona almond 12 Brownie Sundae Caramel, peanuts, vanilla chantilly 14 Housemade Sorbet Single scoop, daily selection 4 Affogato Vanilla ice cream, espresso 8

Slice of the Day Ask your server for details on today's cake 13 Add a scoop of ice cream 4

20% gratuity will be added to all parties of 6 or more \*Florida health code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shelfish, or eggs may incease your risk of foodborne illness