

.....OYSTERS.....



- Mid-Atlantic** 3.50 ea
- Florida** 4.00 ea
- East Coast** 4.00 ea
- West Coast** 4.50 ea

.....SEAFOOD TOWERS.....

Petite

oysters, shrimp, bay scallops, yellowfin tuna
52

Grand

oysters, shrimp, bay scallops, yellowfin tuna, crab cocktail, Maine lobster
100



.....CHILLED.....

Yellowfin Tuna*

Szechuan, gochujang, scallions 17

Jumbo Shrimp Cocktail

Horseradish, lemon 21

Dressed Oysters*

Seasonal accoutrement 24

Steak Tartare*

Hazelnut, golden raisin, brioche, pear 16

Florida Stone Crab

Mustard vinaigrette, lemon 22 ea



Chef Partner
Michael Cooper



General Manager
Amber Marie

.....STARTERS.....

Cedar Key Clam Chowder 14

Crush Puppies

Blue crab, Florida sweet corn, green goddess 12

Broiled Oysters*

Florentine, breadcrumb, beef fat hollandaise 22

Calamari

Sundried tomato aioli, caper, olive, peperoncino, diavolo 15

Crab Cake

Hazelnut romesco, peperonata, fines herbs 21

Fried Oysters*

Comeback sauce, pickled pepper 18

Asparagus Salad

Mustard greens, grapefruit vinaigrette, fried egg, sunflower seed 16

Little Gem Caesar

Anchovy, breadcrumb, parmesan 9 / 13

Steakhouse Wedge

Blue cheese, bacon, red onion 14

Sweet Hawaiian Rolls

Honey butter 9

.....ON THE SIDE.....

Onion Rings 12

Roasted Beets 13

Baked Mac & Cheese 15

Grilled Asparagus 15

Spring Peas & Prosciutto 14

Parmesan Garlic Fries 12

Garlic Smash Potatoes 14

.....FROM THE JOSPER.....

Grilled in our Spanish Josper oven over hardwood charcoal & Florida oak

Whole Fish *Sauce grenobloise, Florida Coast* 36

Organic Salmon* *Calabrian chile, Gulf of Maine* 32

Rainbow Trout *Chermoula, Colombia* 28

Octopus *Sunchoke mole, Iberico lardo, Spain* 35

Prime N.Y. Strip* *Chimichurri, Creekstone Farms* 51

Wagyu Filet* *Maître d'Hôtel butter, Australia* 52

.....ENTREES.....

Florida Local Catch

Forbidden black rice, cashew cream, green garlic agrodolce 35

Swordfish Milanese

Bagna càuda aioli, broccolini, meyer lemon 33

Jambalaya

Carolina Gold rice, our andouille, shrimp 28

Bucatini Alle Vongole

Sapelo Sea Farms clams, parsley, lemon 28

Seafood Campanelle

Swordfish sausage, bacon, leek soffrito, 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

Creekstone Prime Flank*

Béarnaise, fries 33

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, shellfish, or eggs may increase your risk of foodborne illness