

.....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** 21

*Horseradish, lemon*

**Dressed Oysters\*** 24

*Seasonal accoutrement*

**Steak Tartare\*** 16

*Hazelnut, golden raisin, brioche, pear*

**Florida Stone Crab** 22 each

*Mustard vinaigrette, lemon*



Chef Partner  
Michael Cooper



General Manager  
Amber Marie

.....STARTERS.....

**Cedar Key Clam Chowder** 14

**Roasted Squash Salad**

*Brioche, brie, pecan, radicchio, charred orange-honey vinaigrette* 16

**Little Gem Caesar**

*Anchovy, breadcrumb, parmesan* 9 / 13

**Steakhouse Wedge**

*Blue cheese, bacon, red onion* 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

**Sweet Hawaiian Rolls**

*Honey butter* 9

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

**Brussels Sprouts** 13

**Roasted Beets** 13

**Baked Mac & Cheese** 15

**Roasted Sweet Potatoes** 14

**Garlic Smash Potatoes** 14

**Parmesan Garlic Fries** 12

**Grilled Mushrooms** 15

.....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

**Ibérico Pork Sirloin\*** *Walnut pesto, Acornseekers* 28

.....ENTREES.....

**Florida Local Catch**

*Acorn squash, guajillo pepper sauce, pickled green tomato* 35

**Jambalaya**

*Carolina Gold rice, our andouille, shrimp* 28

**Swordfish Milanese**

*Bagna càuda aioli, broccolini, meyer lemon* 33

**Crab Diavolo**

*Malfadine, charred scallion, calabrian chile* 28

**Bolognese**

*Rigatoni, red wine, parmesan* 24

**Fish & Chips**

*Wild Atlantic cod, sauce gribiche* 24

**The Burger**

*Classic double patty burger, American cheese, onion jam, fries* 22

**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