



Executive Chef: Michael Cooper | Executive Sous Chef: Mousa Qutteineh | Sous Chef: Jamie Douglas | Pastry Chef: Robbie Lamison

seasonal mignonne, cocktail

- *JAMES RIVER, VA 3.50 EA
- *FLORIDA 3.50 EA
- *EAST COAST 4.00 EA
- *WEST COAST 4.00 EA
- *add caviar 15



*DIVER SCALLOP CEVICHE 16
lime oil, green serrano, avocado, blood orange aguachile

SHRIMP COCKTAIL 18
cocktail, horseradish, lemon

FLORIDA STONE CRAB 22 each
whole grain mustard, lemon



Plateaux

*PETITE 52

half a dozen oysters, shrimp cocktail,
marinated mussels, smoked fish dip

*GRAND 95

dozen oysters, shrimp cocktail, marinated mussels,
smoked fish dip, scallop ceviche, lobster louie

*ROYALE 190

two dozen oysters, shrimp cocktail, marinated mussels,
smoked fish dip, scallop ceviche, lobster louie, paddlefish caviar

Starters & Shareables

SWEET HAWAIIAN ROLLS WITH BEE POLLEN BUTTER 9

CEDAR KEY CLAM CHOWDER 11
new england style, potato, bacon, chive oil, oyster crackers

FLORIDA CORN SOUP 10
brown butter crema, herb oil

*WINTER SALAD 15
grilled endive & radicchio, winter radish, fennel, pecans,
point Reyes blue cheese, orange vinaigrette
+ chicken 9 + shrimp 12

SMOKED SALMON DIP 12
lemon, pickled mustard seed, radish, kettle chips

CRUSH PUPPIES 12
blue crab hush puppies with leeks, florida sweet corn,
green goddess dressing

CALAMARI 15
almond romesco, pickled peppers, citrus aioli

ROASTED BABY BEETS 15
farm radish, pistachio, cypress grove "lamb chopper" gouda,
barolo vinaigrette, chervil

SUGARTOP FARMS CARROTS 15
fregula sarda, fennel, carrot top pesto, hazelnuts, goat feta, mint

HEARTH ROASTED MUSHROOMS 16
sweet potato purée, coconut milk, wild mushroom conserva,
serundeng, thai basil

BERKSHIRE PORK BELLY 16
madras curry, green chickpea hummus, grilled scallion,
rhubarb hoisin, sumac onions

JOSPER GRILLED OCTOPUS 17
ras el hanout, harissa, shishito à la grecque, crunchy quinoa

FLORIDA CORN AGNOLOTTI 17
mirepoix, zellwood corn, meyer lemon, tomato confit

PEI MUSSELS 16
guajillo pepper broth, roasted tomatillo,
pepita seed, lime, cilantro

Entrees

FISH & CHIPS 24
beer battered & fried wild cod, fries, tartar sauce

CIOPPINO 34
cedar key clams, pei mussels, canaveral shrimp, diver scallop,
spicy arabiatta sauce, toasted baguette

*GRILLED FAROE ISLAND SALMON 29
colusari red rice, haricot verts, celery root purée,
meyer lemon conserva

FLORIDA LOCAL CATCH 34
baby bok choy, farm radish, ginger, black sesame, golden raisin

BIGOLI ALLE VONGOLE 25
cedar key clams, applewood smoked bacon,
maitre d'hôtel butter, meyer lemon, bread crumb

WHOLE MEDITERRANEAN SEA BASS 38
red Jerusalem spice, thumbelina carrots, zhoug,
pomegranate, freekeh

*CREEKSTONE PRIME N.Y. STRIP 52
curried acorn squash, sweet potato, apple cider jus

*HERITAGE PORK TENDERLOIN 34
pork cheek ragù, mustard spätzle, sherry vinegar,
poached kumquat

Desserts

PINK LADY APPLE TART 10
walnut frangipane, caramel, brown butter streusel,
granny smith ice cream

PETAL FARMS HONEY CRÈME BRÛLÉE 11
rosemary, florida citrus

DARK CHOCOLATE BROWNIE SUNDAE 12
vanilla bean ice cream, peanut, caramel, chantilly

PEANUT BUTTER MONSTER COOKIES 9
oatmeal, chocolate chip, reeses pieces, milk jam

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