The OSPREY
Seafood & Spirits

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

Raw Bar

Caviar

Served with capers, shallots, sour cream, egg, chive, & blinis

PADDLEFISH 50

PREMIUM STURGEON 70

SIBERIAN 90

NORWEGIAN 125

Oysters

JAMES RIVER, VA / FLORIDA 3.50 EA

EAST / WEST COAST 4.00 EA

add caviar 15

SMOKED SALMON DIP 14

SHRIMP COCKTAIL 18

CHILLED MAINE LOBSTER LOUIE 45

Plateaux

PETITE
Six oysters, shrimp cocktail, marinated mussels, smoked fish dip 52

GRAND
Twelve oysters, shrimp cocktail, marinated mussels, smoked fish dip, seasonal crudo, lobster louie 100

ROYALE
GRAND PLATEAUX with additional twelve oysters, shrimp & paddlefish caviar 190

Starters & Shareables

SWEET HAWAIIAN ROLLS Bee pollen butter 9

CEDAR KEY CLAM CHOWDER New England style, potato, bacon, chive oil, oyster crackers 11

FLORIDA CORN SOUP Brown butter crema, herb oil 10

*OPEN BLUE COBIA CRUDO Dino melon, cantaloupe, peanut chile crisp, ramp oil 17

CRUSH PUPPIES Blue crab hush puppies with leeks, Florida sweet corn, green goddess dressing 12

CALAMARI Almond romesco, pickled peppers, citrus aioli 15

JOSPER GRILLED OCTOPUS Pork belly, Tuscan spice, confit tomato, Calabrian chile vinaigrette 18

SHRIMP FRA DIAVOLO Mafaldine, arabiatta, parmesan 18

PEI MUSSELS 'Nduja, peanut pesto, grilled baguette 16

GRILLED ASPARAGUS Blue crab, sauce américaine, pangrattato, bottarga 21

Vegetables

Add chicken +9 shrimp +12 scallop +14

HEIRLOOM SQUASH & ZUCCHINI Farm greens, peaches, goat cheese, rosemary almonds, sesame seed vinaigrette 15

ROASTED BABY BEETS Farm radish, pistachio, Cypress Grove "Lamb Chopper" gouda, barolo vinaigrette, chervil 15

SUGAR TOP FARMS CARROTS Fregula sarda, fennel, carrot top pesto, hazelnuts, goat feta, mint 15

HEARTH ROASTED MUSHROOMS Confit garlic potato, sauce vichyssoise, pickled ramps 16

SPRING PEAS Farm radish, buttermilk dressing, rhubarb, cashew, mint 14

CRISPY POLE BEANS Florida melon, frisée, rhubarb, bbq spice, peanuts 14

Seafood

FLORIDA LOCAL CATCH Pistachio mole verde, heirloom zucchini, squash jam 35

CIOPPINO Cedar Key clams, PEI mussels, Canaveral shrimp, diver scallop, spicy arabiatta sauce, toasted baguette 34

BIGOLI ALLE VONGOLE Cedar Key clams, applewood smoked bacon, maître d'hôtel butter, meyer lemon, breadcrumb 27

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

WHOLE MEDITERRANEAN SEA BASS Basque piperade, pepperonata, tuna bresaola 38

MASSACHUSETTS DIVER SCALLOPS Italian polenta, romesco sauce, charred corn relish, lime 51

Steak

Florida creamed corn, beef fat cippolini onion, smoked green tomato chutney

*CREEKSTONE PRIME N.Y. STRIP 14OZ. 52

*CARRARA WAGYU TOP SIRLOIN 8OZ. 35

*CREEKSTONE BONE-IN SHORT RIB 22OZ. 62

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