



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

Raw Bar

Oysters

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



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

Caviar

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

PADDLEFISH 50
PREMIUM STURGEON 70
SIBERIAN 90
KALUGA 125



Starters & Shareables

BAY SCALLOP CEVICHE* Mulligatawny, curry apple, coconut, sesame 16
PETITE LOBSTER ROLL Green goddess, celery, Espelette pepper, split top bun 17
SMOKED SALMON DIP Lemon, pickled mustard seed, radish, kettle chips 14
JUMBO SHRIMP COCKTAIL Cocktail, horseradish, lemon 21
SWEET HAWAIIAN ROLLS Bee pollen butter 9
CEDAR KEY CLAM CHOWDER New England style, potato, bacon, chive oil, oyster crackers 11
CRUSH PUPPIES Blue crab hush puppies with leeks, Florida sweet corn, green goddess dressing 12
CALAMARI Muhammara, pickled peppers, citrus aioli 15
JOSPER GRILLED OCTOPUS Na'an bread, butternut squash curry, sumac onion, mint 18
PEI MUSSELS 'Nduja, peanut pesto, grilled focaccia 16
CRAB CAKE Piri piri sauce, delicata squash, cashew, mustard greens 16

Vegetables Add chicken +9 shrimp +15 scallop +14

HONEYCRISP APPLE SALAD Fresh mozzarella, Italian vinaigrette, cinamon sugar hazelnut 15
BROCCOLINI CAESAR Bagna càuda, ricotta salata, Calabrian chile, anchovy, toasted breadcrumbs 15
SUMMER MELONS Figs, black garlic honey, Urfa chile, crunchy quinoa 14
ROASTED CAULIFLOWER Chipotle butter, poblano, lime crema 14
HEARTH ROASTED CARROTS Medjool dates, granola, golden raisin, vadouvan curry 15

Entrees

FLORIDA LOCAL CATCH Romesco, sunchoke, sunflower seeds 35
CIOPPINO Cedar Key clams, PEI mussels, Canaveral shrimp, diver scallop, spicy arabiatta sauce, grilled focaccia 34
SHRIMP CARBONARA Bucatini, guanciale, farm egg, Tellicherry peppercorn, Tartufo mushrooms 32
WHOLE MEDITERRANEAN SEA BASS Brussels sprouts, tamarind, cashew, lime 38
GROUPER SANDWICH House blackening, pickle, lettuce, tomato, fancy ranch, sesame seed bun, fries 38
FISH & CHIPS Beer battered & fried wild cod, fries, tartar sauce 24
CARRARA WAGYU TOP SIRLOIN* Hearth roasted mushrooms, shishito pepper, pepita seed crunch 35