

## *Appetizers*

TUNA TARTAR Wonton, Soy, Scallions, Jalapeño	28
BIBB LETTUCE SALAD Shallots, Chives, Avocado, Dijon Vinaigrette	26
ARUGULA Pine Nuts, Parmesan Cheese, Avocado, Lemon Vinaigrette	26
LOCAL STONE CRAB CLAWS Chilled with Spicy Chipotle Aioli	MP
LOBSTER ANGEL HAIR Herbs, Lobster Oil, Fresh Lime, Spicy Chili Sauce	29
BURRATA Tomatoes, Olive Oil, Garden Herbs, Fresh Lemon	27
CAESAR Sourdough Crouton, Parmesan Cheese, Romaine	26

## *Mains*

BEEF TENDERLOIN Sauteed Vegetables, Whipped Potatoes, Demi Glace Sauce	62
LOCAL LOBSTER TAIL Herbed Mushroom Risotto, Sauteed Vegetables, Smoked Tomato Butter	60
ORGANIC LEMON CHICKEN Risssolee Potatoes, Sauteed Vegetables, Herb Beurre Blanc	52
FRESH CATCH Sauteed Vegetables, Lemon Herb Rice, Fresh Lemon, Olive Oil	MP
LOBSTER ANGEL HAIR Herbs, Lobster Oil, Fresh Lime, Spicy Chili Sauce	58
GARDEN VEGETABLE RIGATONI Basil Pesto, San Marzano Tomato Sauce, Pine Nuts, Parmesan Cheese, Red Pepper Flakes	48
CURRY GROUPER Mango Chutney, Sauteed Vegetables, Jasmine Rice, Spicy Coconut Turmeric Curry (Vegetarian Option Available)	60
FLANK STEAK FRITES Crispy French Fries, Bordelaise, Herb Butter	59

## *Sides*

SEASONAL GREEN VEGETABLES	14	WHIPPED POTATOES	12
STEAMED JASMINE RICE	10	MAC AND CHEESE	16
CRISPY FRENCH FRITES	14	With LOBSTER	32

Please inform your waiter if you have any food allergies.