

## OYSTERS & CHILLED SEAFOOD

### CHILLED GULF SHRIMP

GUAVA GRILLED PEPPER COCKTAIL SAUCE 14

### MAINE LOBSTER COCKTAIL CLAWS

MUSTARD CAPER SAUCE RAVIGOTE

Half Pound 29 Full Pound 55

### FLORIDA OYSTERS ON THE 1/2 SHELL

GARLIC SEL GRIS CRACKERS & HOUSE COCKTAIL  
9 PER 1/2 DZ. / 15 PER DZ.

### KEY LIME & SPICED RUM CEVICHE

WILD CAUGHT FISH, KEY LIME, SUGARCANE,  
GOSLING'S BLACK RUM, TROPICAL FRUIT CHIPS 11

### OVEN ROASTED OYSTERS (5) 11

GARDEN HERB CHIMICHURRI,  
PARMIGIANO-REGGIANO, SEARED LEMON

### CHILLED SEAFOOD TOWERS MARKET PRICE

**PETITE** (SERVES 2-4) **GRAND** (SERVES 4-8)

## LET'S GET STARTED

### SHRIMP AND GRITS

SMOKED TOMATO BUTTER, TASSO  
FLORIDA STONE GROUND GRITS 12

### SKILLET GRILLED FOIE GRAS

CARAMELIZED ONION BLUEBERRY VOL-AU-VENT,  
TONGAN VANILLA BEAN GASTRIQUE,  
FOIE GRAS DUST 19

### CALAMARI FRITTI

CRISP CHERRY PEPPERS, SMOKY AIOLI,  
ROASTED TOMATO AGRO DOLCE 11

### ALL NATURAL BEEF CARPACCIO

ARUGULA, MACHEGO CHEESE, 3 MUSTARD GLAZE,  
SMOKED CHILI OIL, CRISPY CAPERS 11

### FRIED GREEN TOMATO AND

### BLUE CRAB REMOULADE

BABY LETTUCE, PRESSED BASIL,  
CURED LEMON 15

### AHI TUNA TACOS

SOY CHILE MARINATE, WASABI CREAM.  
NAPA MICRO RADISH SLAW 12

### CHEESE BOARD

TOASTED BREAD, OLIVES, HOMEMADE JAM  
9 each/2 for 14 / 3 for 18 / 4 for 22/ 5 for 25

## SOUPS & GREENS

### FIRE ROASTED SHRIMP & OKRA GUMBO

FRESH BAY LEAF INFUSED JASMINE RICE 9

### SOUP DU JOUR

MADE WITH FRESHEST SEASONAL,  
LOCAL INGREDIENTS 9

### FARMHOUSE SALAD

LOCAL GREENS, CUCUMBER RIBBONS,  
SWEET ONIONS, PECAN BRITTLE,  
ORANGE POMEGRANATE VINAIGRETTE 9

### WARM ROASTED MUSHROOM SALAD

BABY ARUGULA, LEEK CONFIT,  
TRUFFLED SHERRY VINAIGRETTE,  
MANCHEGO CHEESE 12

### BABY SPINACH SALAD

FLORIDA SPINACH, SWEET RED ONONS,  
FRESH CHEVRE, CORN BREAD CROUTONS,  
WARM ANDOUILLE MOLASSES DRESSING 9

ADD JUMBO LUMP CRABMEAT  
TO ANY SALAD FOR 13

## GILLS FROM THE GRILL

Served with choice of:

Roasted Garlic Smashed Potatoes or sautéed Haricot Vert  
Citrus "V" herb beurre blanc or lemon herb olive oil

No substitutions.

- MAHI MAHI 26
- YELLOWFIN "AHI" TUNA 29
- "DAYBOAT" BLACK GROUPER 30
- WILD BAYOU LA BATRE SHRIMP 22
- NEW BEDFORD DIVER SCALLOPS 32

## STEAKS AND CHOPS

Served with choice of:

Roasted Garlic Smashed Potatoes or sautéed Haricot Vert  
AND red wine black pepper demi-glace.

No substitutions.

- 8 OZ. BLACK ANGUS FILET MIGNON 39
- 10 OZ. BLACK ANGUS HANGER STEAK 27
- LAMB PORTERHOUSE LOIN CHOPS 31
- 10 OZ. SPINALIS RIBEYE CAP STEAK 38
- CUT TO ORDER NEW YORK STRIP

"STEAK BY WEIGHT" \$4.00 PER OUNCE

## SIDES

BACON VINEGAR GREENS 8

STONE GROUND GOAT CHEESE GRITS 7

HAND CUT PARMESAN FRIES 6

WILD AND FORAGED MUSHROOMS 9

CHAR-GRILLED ASPARAGUS 9

ROASTED GARLIC SMASHED POTATOES 7

## SWIMMERS & WALKERS

### CRISPY WHOLE GULF FISH

CRAB BOILED RED POTATOES, ARUGULA,  
BARBEQUED ONIONS,  
GUAVA CAYENNE KETCHUP 30

### ALL-NATURAL CHICKEN N' WAFFLES

CRISPY FRIED CHICKEN, C&D CORMEAL WAFFLE,  
SUGARCANE SYRUP, WHIPPED BUTTER 19

### CORNBREAD CRUSTED GULF FISH

C&D CRACKED CORN GRITS, FRESH CHEVRE,  
SAUCE CREOLE VERDE, SCALLION AIOLI,  
SMOKED CORN CHOW CHOW 29

### BLACKENED JUMBO GULF SHRIMP

HEARTS OF PALM, GREEN PAPAYA, JICAMA, LOCAL  
BABY LETTUCES, CHILE CUMIN VINAIGRETTE,  
KEY LIME BROWN BUTTER 22

### STRUBE RANCH WAGYU

### BRISKET MELT

FOREVER SMOKED, HOUSEMADE MOZZARELLA,  
HERBED BREAD, PARMESAN FRIES 18

### FIG HABANERO BARBEQUED PORK TENDERLOIN

GOAT'S CHEESE STONE GROUND GRITS,  
BACON VINEGAR STEWED GREENS,  
CAYENNE PICKLE ONONS,  
FIG HABANERO BBQ SAUCE 23

There is \$2 charge for splitting any entrée

## CHEF DAVID'S SANDBOX

### FLORIDA TOMATO PANZANELLA

LOCALLY GROWN TOMATOES, GARLIC CROUSTADE,  
BABY LETTUCE, RIPPED BASIL, SPICED MOZZARELLA,  
BACON FAT MAYONNAISE, KALAMATA PESTO 12

### CRISPY OYSTERS & BRAISED PORK BELLY

BOURBON MOLLASSES GLAZE, CHICORY SLAW,  
GREEN TOMATO JAM, MUSTARD GASTRIQUE 14

### POMEGRANATE GLAZED "AHI" TUNA

COLUSARI RED RICE QUINOA CAKE,  
OYSTER MUSHROOMS, SEARED BABY BOK CHOY, THAI  
STYLE COCONUT BROTH 32

### PAN ROASTED BLACK GROUPER

SWEET CORN LIMA BEAN SUCCOTASH,  
ROASTED TOMATOES, BABY ARUGULA,  
CANE MARINATED CRAB MEAT 33

### BLACK IRON SEARED DIVER SCALLOPS

CONFETTI COUSCOUS, CHARRED TOMATO COULIS,  
FLORIDA SUMMER CORN GRILLED PEPPER RELISH,  
MICRO ARUGULA 36

### JUMBO LUMP BLUE CRAB CAKES

RICH & CREAMY SUMMER CORN MAQUE CHOUX,  
COGNAC JALAPENO ROUILLE,  
PRESSED BAY LEAF OIL 34

## EXTRAS & ADD-ONS

- CLASSIC BEARNAISE 2
- HOUSE MADE TAMARIND STEAK SAUCE 2
- ARGENTINIAN CHIMICHURRI 2
- BACON GARLIC BLUE CHEESE TOPPING 3
- ROASTED MUSHROOMS & GRILLED ONIONS 3
- SAUTEED JUMBO LUMP CRAB MEAT 14
- GRILLED JUMBO GULF SHRIMP (3) 9
- FOIE GRAS AND TRUFFLED MUSHROOMS 19

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MAKE YOUR RESERVATIONS NOW FOR A  
TASTING DINNER AT THE CHEF'S BAR!

WATCH AND TALK TO THE CHEFS  
WHILE THEY PREPARE AND  
SERVE YOUR MEAL.  
WINE PAIRINGS AVAILABLE.  
FULL GROUP PARTICIPATION REQUIRED.

5 courses for 70 7 courses for 95

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## PROUDLY SUPPORTING LOCAL FARMERS AND FISHERMEN

MAC FARMS SOUTHERN SEAFOOD  
WATERSTREET SEAFOOD DESTIN ICE  
SIINTL HERB COMPANY FOX FAMILY FARM  
COTTONDALE HYDROPONICS C&D MILLS  
OLD MILL FARM

## CURRENTLY FEATURED LOCAL ARTIST

### PEGGY JONES

HER GALLERY IS LOCATED ON  
EASTERN LAKE ON NORTH LAKE DRIVE

EXECUTIVE CHEF DAVID CUNNINGHAM

SOUS CHEF ALEX NAEGER

