

# BALEENnaples

## DINNER

### ICED SEAFOOD

**GF** \* COLD WATER OYSTERS / 4 each

**GF** U12 GULF SHRIMP / 5 each

**GF** \* GULF CATCH CEVICHE / 14

**GF** KING CRAB LEGS  
half pound / 35 one pound / 70

**GF** \* SEAFOOD PLATTER / 110  
four shrimp, four oysters, half pound king crab  
ceviche, tuna tartare, scallop crudo

**GF** \* SEAFOOD PLATTER ROYALE / 140  
eight shrimp, eight oysters, half pound king crab  
ceviche, tuna tartare, scallop crudo

### SALADS

CAESAR / 13  
romaine, cured yolk  
anchovy gremolata, brioche, parmesan

**GF** ROASTED SQUASH / 14  
acorn & butternut, pomegranate, vanilla  
sunflower seeds, humbolt fog, sherry

**GF** HEIRLOOM APPLE / 14  
manchego, jicama, arugula  
fresh herbs, pine nuts, herb vinaigrette

**GF** BURRATA / 17  
local heirloom tomato  
pear, basil, saba

**GF** CRAB & FENNEL / 18  
artisan greens, goat cheese, grapes  
heirloom tomato, pickled shallot  
raspberry tarragon vinaigrette

### STARTERS

CHEF'S SEASONAL SOUP / 9

LOBSTER BISQUE / 13  
maine lobster, brandy, light cream

**GF** \* TUNA TARTARE / 16  
sweet plantain, mango, ginger  
cashew gomasio, yucca chips

\* BEEF CARPACCIO "RAVIOLI" / 19  
egg yolk crema filling  
pickled beech mushrooms  
black garlic, arugula pesto  
bone marrow crostini

SEARED OCTOPUS / 20  
inked barley risotto, aji aioli  
carrot, chickpea, chorizo oil

PEI MUSSELS / 14  
bacon, fennel, potato  
pernod cream, herbed toast

CRAB CAKE / 21  
sweet potato, jicama, mango  
green chutney, crispy basil



Chef de Cuisine - Brooke Kravetz



Executive Chef - John Sexton

**GF** DENOTES GLUTEN FREE MENU

\* THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE A CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGY CONCERNS PRIOR TO ORDERING. \*

## SEA

**GF** **RISOTTO / 43**

maine lobster tail, fennel  
forest mushrooms, black truffle

**SCALLOPS / 39**

seasonal roots, foie gras mousse  
spiced brioche, pork skin, orange

\* **TUNA / 38**

furikake rub, crispy sushi rice  
vegetable escabeche, mango  
guava, lemon grass

\* **SALMON / 37**

cauliflower romesco cake  
green mojo, corn, crispy vermicelli

**CAVATELLI / 34**

maine lobster, clams  
'Nduja, swiss chard, fennel, saffron

**GF** **DAILY GULF CATCH / 39**

fall succotash, basmati cream  
charred pear gastrique  
puffed wild rice

## LAND

\* **LAMB / 44**

double chop, braised shank  
ricotta dumplings, mole  
pumpkin, pistachio, currant

**GF** **SQUASH / 27** vegan

butternut hummus  
sweet potato noodles, cauliflower  
coconut curry, mushroom

**GF** **PORK / 32**

osso bucco, chestnut, lentil  
pear, crispy brussels leaves

**GF** **CHICKEN / 30**

parsnip, wild mushroom  
heirloom carrot, black garlic  
crispy potato

**GF** \* **14oz. NEW YORK STRIP / MP**

truffle mashed, charred onion  
broccolini, herb butter

\* **8 oz. FILET MIGNON / MP**

purple potato anna, saffron corn fritter  
mushroom, bourbon demi

## CHEF'S SIGNATURE SPECIAL

**GF** **BLACKENED GULF GROUPER / 46**

black grouper, neonata relish  
king crab & charred corn truffle risotto cake  
champagne citrus beurre blanc

## SIDES TO SHARE

**BRUSSELS SPROUTS / 12**

miso butter, sorghum, shallot

**GF** **ARTICHOKE & HEARTS OF PALM / 11**

smoked mussel butter, green mojo

**CAULIFLOWER ROMESCO CAKE / 11**

charred onion, salsa verde

**GF** **ROOT VEGETABLES / 11**

bourbon glaze

**LOBSTER MAC & CHEESE / 18**

smoked bacon lardons

**GF** **GRILLED ASPARAGUS / 11**

poached egg dressing, lemon

**GF** **MASHED POTATOES / 11**

**GF** **ROASTED BROCCOLINI / 11**

almonds, parmesan