

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, crab causa

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

SALADS

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

GF SMOKED SALMON / 16
red onion, tomato, cucumber
cara cara orange, endive
dill horseradish dressing

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

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

GF CRAB LYONNAISE / 19
frisee, bacon, potato, poached egg, tomato
whole grain mustard vinaigrette

STARTERS

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

piquillo pepper paint, coconut rice
green pea puree, pineapple salsa

LAND

* **DOUBLE CUT LAMB CHOP** / 44

braised shank, spring onion puree
glazed baby bok choy
ricotta gnocchi, pistachio

GF SQUASH / 27 vegan

butternut hummus
sweet potato noodles, cauliflower
coconut curry, mushroom

GF 14 oz. **BERKSHIRE PORK CHOP** / 34

red cabbage puree, green pea puree, lentil ragu
cherry tomatillo, caponata, crispy pancetta

GF **CHICKEN** / 30

parsnip, wild mushroom
heirloom carrot, black garlic, crispy potato

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

roasted garlic smashed potato
bone marrow butter, grilled artichoke
gorgonzola, crispy onion

* **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, coconut crema

LOBSTER MAC & CHEESE / 18

smoked bacon lardons

GF **GRILLED ASPARAGUS** / 11

poached egg dressing, lemon

GF **MASHED POTATOES** / 11

GF **WARMED VEGETABLE SALAD** / 12

grilled seasonal vegetables
white balsamic vinaigrette, feta