

# 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** ROASTED BEETS / 15  
strawberries, frisee, candied peanuts  
goat cheese, green goddess dressing

**GF** ARTISAN GREENS / 13  
pickled shallot, grape, gorgonzola  
cucumber, baby heirloom tomato  
raspberry tarragon vinaigrette

**GF** BURRATA / 17  
local heirloom tomato  
grilled peach, basil, saba

**GF** CRAB & AVOCADO / 19  
arugula, bacon, manchego, jicama  
herb vinaigrette

### STARTERS

**HOUSE-MADE BREAD** / 8  
herb focaccia, grissini, dinner roll  
chef's accompaniments

**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 mushroom, black truffle

**SCALLOPS** / 39  
seasonal vegetable, foie gras mousse  
spiced brioche, pork skin, orange

\* **TUNA** / 38  
furikake rub, crispy sushi rice  
vegetable escabeche, mango  
guava, lemon grass

**GF** **SALMON** / 37  
summer squash, aubergine puree  
charred tomato jam, warm olive vinaigrette

**CAVATELLI** / 34  
maine lobster, clams  
'Nduja, swiss chard, fennel, saffron

## LAND

**GF** **SQUASH** / 27 vegan  
butternut hummus  
sweet potato noodles, cauliflower  
coconut curry, mushroom

**BRAISED SHORT RIB** / 38  
celeriac dashi puree, carrot ginger emulsion  
caramelized kimchi, crispy cauliflower

**GF** **CHICKEN** / 30  
sweet potato puree, wild mushroom  
heirloom carrot, black garlic, crispy potato

\* **14 oz. NEW YORK STRIP** / MP  
roasted garlic mashed potato  
bone marrow butter, grilled artichoke  
gorgonzola, crispy onion

\* **8 oz. FILET MIGNON** / MP  
rosemary smashed fingerlings  
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

**GRILLED ARTICHOKE** / 11  
crispy poached egg, gorgonzola, pancetta

**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, saba