

## LUNCH

### STARTERS

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

**GF** **U12 GULF SHRIMP / 5 EACH**

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

**LOBSTER BISQUE / 13**  
maine lobster, brandy, light cream

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

\* **BEEF CARPACCIO / 17**  
frisee, pickled shallot, umami aioli  
shaved parmesan, toast point

**CRAB CAKE / 18**  
sweet potato, jicama, mango  
green chutney, crispy basil

**CRISPY CALAMARI / 14**  
blistered shishito pepper, lemon miso aioli

### SALADS

**CAESAR / 11**  
romaine heart, shaved parmesan  
croutons, caesar dressing, white anchovy

**GF** **ARTISAN GREENS / 11**  
pickled shallot, grape, goat cheese, cucumber  
baby heirloom tomato  
raspberry tarragon vinaigrette

**GF** **QUINOA / 12**  
orange, fennel, plantain, almond, endive, arugula orange  
cumin vinaigrette

**ADD PROTEIN TO ANY SALAD ABOVE**  
CHICKEN / 7 SHRIMP / 10 SALMON / 11 GROUPEL / 13

**GF** **ITALIAN MARKET SALAD / 17**  
mixed lettuce, salami, fontina, mixed olive  
artichokes, tomato, pepperoncini, red onion  
chickpea, white balsamic

**GF** **LOBSTER COBB / 29**  
iceberg, lobster, cucumber, tomato, bacon  
avocado, blue cheese, jalapeño ranch

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

### SANDWICHES

*ALL SANDWICHES ARE PAIRED WITH A CHOPPED SALAD OR  
FRESH FRUIT*

*FRENCH FRIES AVAILABLE UPON REQUEST  
UPGRADE TO TRUFFLE FRIES / 4*

**GROUPEL REUBEN / 21**

blackened grouper, caribbean thousand island  
swiss, pickled leek, rye toast

**TURKEY CLUB / 16**  
bacon, avocado, lettuce, tomato  
mayonnaise, wheat toast

\* **BALEEN BURGER / 17**  
ground short rib, chuck & brisket  
shaved lettuce, tomato, onion, dill pickle  
sesame seed challah bun, choice of cheese

**PRIME RIB ROAST / 18**  
caramelized onion, pepper jam, mushroom  
gruyere, horseradish aioli, grilled focaccia, au jus

**CHICKEN BLT / 16**  
chicken breast, prosciutto, fried green tomato  
roasted tomato aioli, sesame seed challah bun

**OUR ITALIANO / 18**  
prosciutto, salami, artichoke  
tomato, arugula, olive, fontina, grilled focaccia

**LOBSTER ROLL / 24**  
maine lobster salad, chives, grilled lemon, split top bun

*GLUTEN FREE BURGER BUNS & BREAD AVAILABLE  
PLEASE ASK YOUR SERVER*

### SPECIALTIES

**GROUPEL TACOS / 21**  
grilled, blackened or crispy fried grouper  
avocado, baja coleslaw  
roasted corn relish, chipotle aioli

**GF** **BALSAMIC GLAZED SALMON / 22**  
sofrito risotto cake, feta, olive, tomato, frisee

\* **AHI TUNA / 25**  
white bean & charred onion salad, arugula, avocado  
crispy wonton, aji aioli

**FRENCH FRIES / 7**

**TRUFFLE FRIES / 10**  
micro truffle, chives, parmesan

**GF** DENOTES GLUTEN FREE MENU ITEMS

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.