



FRESH AMERICAN BISTRO

## SMALL PLATES

### East Coast Oysters \$15

Six fresh-caught oysters on ice, mignonette sauce

### Classic Shrimp Cocktail \$16

Shrimp, classic cocktail sauce, lemon aioli

### Jumbo Shrimp and Lump Crab Cake \$16

Coleslaw, fresh coriander

### Smoked Salmon with Warm Blinis \$16

Lemon cream, caviar

### Mini Truffled Floridian Buratina \$18

Speck ham, heirloom tomato, fig balsamic vinegar

### Ahi Tuna Seared One-side \$14

Green beans, mesclun, black olive, quail egg

### American Angus Beef Carpaccio \$17

Baby arugula salad, Vermont aged cheese

### Classic Baby Caesar Salad \$13

Shaved Parmesan cheese, herbed crouton

### Organic Baby Spinach Salad \$13

Roasted walnut, dried cranberry, apple, fresh goat cheese, shallot vinaigrette

## FABulous Signatures

### Lobster Mac N' Cheese \$26

### 10 oz. Wagyu Beef Burger \$28

Smoked bacon, aged cheddar cheese, mushroom, caramelized onion, spicy aioli, brioche bun

### Marinated Octopus Quinoa Salad \$15

Roasted bell peppers, lemon vinaigrette

### Spinach Dip and Ham Flatbread \$16

Baby arugula, shaved Parmesan cheese

### Smoked and Spiced Flatbread \$18

Smoked ham, spiced sausage, bacon, caramelized onion

### Buffalo Chicken Flatbread \$16

Buffalo chicken, Maytag bleu cheese, tomato sauce

### Soup of the Day \$12

## SIDES \$10

Roasted Marble Potatoes	Bacon Brussels Sprouts
Truffled Steak Potatoes	Cauliflower Gratin
Pearl Barley with Fresh Herbs	Chef's Mixed Mushrooms
Pumpkin Mash	Sautéed Green Beans

### Harvest the Bounty

*Grilled or Seared*

## EAST COAST WATERS

### North Atlantic Coast Striped Bass \$28

### King Atlantic Salmon \$25

### Jumbo Prawns \$31

### 1.5 lbs. Maine Lobster \$35

### Jumbo Maine Scallops \$26

### Florida Coast Black Grouper \$32

## FROM THE SHOP

### 8 oz. Angus Beef Tenderloin \$31

### 16 oz. Grass-fed Bone-in Rib Eye \$38

### 16 oz. Free-range Boneless Cornish Hen \$26

### 16 oz. Grass-fed T-bone Porterhouse \$36

### 12 oz. American Yorkshire Pork Chop \$27

### 8 oz. Maple Leaf Duckling Breast \$27

### 16 oz. Domestic Rack of Lamb \$36

## SAUCES

Lemon Butter	Green Peppercorn
Fresh Herb Relish	Smoked Red Wine
Creamy Caper Gravy	Bourbon Malt Reduction

F.A.B menus are inspired by local farmers, fishermen, and artisan food producers. Our menus and ingredients may change based on the availability from our farmers.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.