

Lunch

SMALL PLATES

House-Made Bread	\$4
Hummus jicama, carrot, celery, pita	\$13
Spicy Ahi Tuna Tacos* avocado crema, sriracha aioli, ginger, lime	\$16
New England Clam Chowder vegetables, fine herbs, oyster crackers	\$13
Lobster Mac & Cheese four cheese fondue, butter crumbs, chives	\$18
Fried Calamari spicy smoked tomato coulis	\$14
PEI Mussels thai curry sauce, fine herbs, toasted country bread	\$14
Crab & Lobster Cake jalapeño-fennel slaw, balsamic vinegar-rum glaze, basil aioli	\$20
Candied Nueske's Double-Cut Bacon GF watercress salad, champagne vinaigrette	\$15

CHILLED SEAFOOD

6 Cold Oysters* GF cucumber mignonette	\$24
Day Boat Ceviche* mango, jalapeño, cilantro, fried yuca chips	\$16
Crab Cocktail GF dijonnaise aioli, classic red sauce	\$19
Jumbo Shrimp Cocktail GF classic red sauce	\$5 ea

SALADS

add to any salad

Shrimp \$5 ea | Salmon* \$10 | Mahi Mahi \$10
Chicken \$7 | Wagyu Flat Iron Steak* \$10

Creamy Burrata GF heirloom tomatoes, white balsamic vinaigrette, basil oil	\$17
Caesar* baby gem romaine, shaved parmigiano-reggiano cheese, parmesan crostini	\$12
Chopped GF baby gem romaine, watercress, tomato, avocado, radish, corn, cucumber, black olives, citrus vinaigrette	\$14
Quinoa Bowl GF organic greens, roasted sweet potato, apple, local goat cheese, toasted marcona almonds, fatless tomato vinaigrette	\$13

LARGER PLATES

Florida-Style Fish & Chips coconut ale batter, shoestring fries, tartar sauce	\$19
Fish Tacos grilled or blackened mahi mahi, cabbage & jicama slaw, mango salsa	\$20
Margherita Flatbread mozzarella cheese, roma tomatoes, fresh basil	\$16
Mediterranean Flatbread beef filet tips, feta cheese, olives, grape tomatoes, baby arugula, basil aioli	\$19
Filet Mignon Wrap smoked gouda cheese, caramelized onion, wild mushrooms, poblano peppers	\$22
Steak Frites* 8 oz. wagyu flat iron steak, truffle fries, chimichurri	\$26

SANDWICHES

*french fries, plantain chips or cole slaw
available with gluten-free bread or as a wrap

Chicken Panini sharp white cheddar cheese, pancetta, basil aioli, sourdough bread	\$16
Cubano Panini mojo-roasted pork, ham, swiss cheese, dill pickles, cuban bread	\$16
Salmon Burger* avocado, baby arugula, pickled onion, tartar sauce, toasted brioche bun*	\$19
Wagyu Beef Sliders caramelized onion, smoked blue cheese, burger sauce, sriracha aioli, pretzel bun*	\$21
Ocean2000 Burger* cheese, iceberg lettuce, tomato, onion, pickles, brioche bun*	\$18

SIDES

Fresh Fruit GF	\$7
Cole Slaw GF	\$5
French Fries	\$7
Truffle Fries	\$9

