WARM GOAT CHEESE | 22
Marcona Almond Crust, Amarena Cherries

TOMATO \&MOZZARELLA SALAD | 19 G
Fresh Florida Tomato, Fresh Mozzarella Balsamic
Virgin Olive Oil, Fresh Basil

SHRIMP COCKTAIL \| 22 C
Lemon/Lime Wedge, Cocktail Sauce

LUMP CRAB CAKES | 24
Jicama Slaw, Chipotle Aioli
*TUNA NAPOLEON | 23
Diced Ahi Tartare, Avocado, Crispy Wontons

Mixed Greens, Cucumber, Tomato, Carrots
Red Wine Vinaigrette

# ENTREES 

GROUPER | 49
Tropical Coulis, Yukon Gold Mashed Potatoes, Broccolini
Choice of: Grilled or Blackened
*BUTTERFLY PORK CHOP | 48
Marinated Pork Chop, Sweet Plantain Crema, Yellow Rice, Seasonal Vegetables

CARIBBEAN JERK CHICKEN | 46
Marinated Bone-In Breast, Pineapple Chutney, Yellow Rice, Seasonal Vegetables

## MAHI MAHI | 48 G

Key Lime Butter, Yukon Gold Mashed Potatoes, Broccolini
Choice of: Grilled or Blackened

YELLOWTAIL SNAPPER | 48 G
Tropical Coulis, Roasted Red Pepper Brandy Cream Sauce, Yukon Gold Mashed Potatoes, Broccolini

LINGUINE POMODORO | 34
Italian Plum Tomato, Fresh Basil, Parmesan Cheese
also available with Alfredo Sauce
Chicken +8 , Shrimp +11 , Vegetables +6
*SCALLOP RISOTTO | 54 G
Parmesan Risotto, Roasted Red Pepper Brandy Cream Sauce

SEAFOOD BAKE \| 52
Shrimp and Grouper Baked, Garlic Butter Sauce, Topped with Herb Seasoned Breadcrumbs Yukon Gold Mashed Potatoes and Asparagus
*FILET MIGNON | 59 G
Onion Marmalade, Red Wine Demi, Yukon Gold Mashed Potatoes, Seasonal Vegetables
*COWBOY | 65
22 oz Bone-In Angus Ribeye, Bordelaise Sauce, Truffled Bistro Fries, Broccolini

* Consuming raw or uncooked foods may increase your risk of food borne illness, especially if you have certain medical conditions.

Prices do not include applicable sales tax and gratuity. $18 \%$ gratuity will be added to all checks, $20 \%$ for parties of 6 or more.
G - Gluten Free

