



SOUPS

❖ **GOLDEN GAZPACHO** 9

bloody mary gelee, honeydew-cucumber pearls

SWEET CORN & CRAB CHOWDER 11

blue crab meat, crispy sweet potato and snipped chives

APPETIZERS

❖ **FLORIDA STONE CRAB DUO** 16

marinated large claw and herbed stone crab salad,
charred lemon emulsion, mache, katafi hay

SHRIMP TRIO 15

southern fried prawn, rock shrimp risotto, shrimp and sweet corn cake,
tasso sauce, cilantro pesto

❖ **BRONZED DIVER SCALLOPS** 16

fine herb israeli cous cous and farro sauté, smoked corn sauce,
blood orange paper

JUMBO LUMP BLUE CRAB CAKE 18

smoked carrot & citrus beurre blanc, hydro mixed greens

WILD MUSHROOM & GOAT CHEESE CREPE 10

oyster, shiitake, and hedgehog mushrooms, melted leeks,
basil cream, black truffle foam

JUMBO GULF SHRIMP 18

new orleans style rémoulade sauce

COFFEE & HAZELNUT ENCRUSTED OSTRICH LOIN 14

caramel mascarpone agnolotti, organic grape demi

SALADS

❖ **FIRE 'N' ICE SALAD** 12

hothouse cucumbers, marinated grape tomatoes, spring greens,
blood orange and mint sorbet

CRISPY GREEN TOMATO & FETA CHEESE SALAD 11

buttermilk marinated green tomatoes, feta cheese, organic field greens,
bourbon molasses vinaigrette

❖ **PAINTED QUAIL** 12

spring oak and green pea tendril tangle, raspberry gastrique,
candied pecans, crisp salsify

CLASSIC CAESAR 10

creamy caesar dressing, sun dried tomato croutons, parmesan nest

WINE POACHED PEAR & BABY ARUGULA 12

sage blue cheese wedge, pear brandy vinaigrette

ENTREES

❖ **CRISPY SKIN RED SNAPPER** 34



warm black barley, toasted wheat berry and red corn salad,
jalapeno and fava bean coulis

STONE ROASTED BLACK GROUPE 38

fingerling potato & rock shrimp ragout, smoked corn beurre blanc

❖ **ATLANTIC SEAFOOD JARDINIÈRE** 30

clams, mussels, fish, scallop, shrimp, champagne tomato water

FLORIBBEAN LOBSTER TAIL 44

house made jerk rub, creamy pigeon pea and lobster risotto,
caramelized plantains, avocado and lime beurre blanc

SHRIMP & GRITS 29

creamy anson mills stone ground grits, black eyed peas and smithfield ham,
spiced southern comfort butter sauce

❖ **SOUS VIDE ALL NATURAL CHICKEN BREAST** 28

carrot and parsnip pasta, fennel and rosemary pan jus

SUGAR WOOD SMOKED PORK CHOP 28

sweet potato duo, haricot vert, bacon infused maple butter

SPRING HERB MARINATED LAMB LOIN 38

sautéed sunrise carrots, lavender honey poached cipollini onion,
cauliflower and yukon gold potato gratin tartlet, peppercorn muscat demi

RED WINE MARINATED FILET MIGNON 38

sautéed rainbow lights, pepper cured bacon and sweet onion duchess potato, cabernet
sauvignon demi, blue de basque fondue sphere