

APPETIZERS

Oxtail Ravioli 15

Braised Jerk Oxtail, Butterbean Puree, Tomato Pepper Jam

Local Crudo 14

Sliced Local Fish with Basil Oil, Apple, Star Fruit

Duck Duo 15

House Cured Duck Breast, Foie Gras Brulee, Sweet n Sour Figs, Arugula

Fresh Catch Ceviche 13

Pickled Spiced Onions, Jicama, Scallion, Oranges

Crispy Octopus 17

Coriander Toasted Octopus, Local Herbs Salad, Butterbeans, Red Pepper Sauce

Pork n Scallop 16

Pork Belly Porchetta, Seared Scallop, Apple, Pear and Celery Salad, Sauce Amatriciana

Tuna Sashimi 14

Sliced Local Tuna, Fried Avocado, Pickled Jicama, Spiced Unagi Sauce,
Wasabi Greens, Spiced Aioli

Burrata 15

Local Tomato, Local Arugula, Aged Balsamic

Catch Croquettes 11

In House Smoked Local Fish, Spiced Tartar Sauce

Bresaola 13

Thin Sliced House Cured Beef, shaved Parmesan, Local Arugula

Tuna and Wahoo Tartare 15

Diced Local Tuna and Wahoo, Seaweed Salad, Avocado, Sesame Soy Dressing
Wonton Chips

Mussels 13

Leeks, Garlic, White Wine, Butter, Tomato

Cracked Conch 13

Lightly Breaded, Spiced Tartar Sauce

SALADS

House Salad 7

Local Greens, Carrot Ginger Orange Vinaigrette, Local Tomatoes, Cucumbers, Onions

Beet Salad 11

Local Arugula, Roasted Beets, Oranges, Pickled Onions, Crispy Goat Cheese, Beet Vinaigrette

Kale Salad 9

Local Kale, Pomegranate, Pickled Jicama, Feta Croutons, Lemon Thyme Season Pepper Vinaigrette

CATCH OF THE DAY

Served Grilled or Blackened with House Salad, Fries or Vegetable

Ask your server for our daily Selection

(Any side substitutions or increase will reflect an extra charge)

MAIN COURSES

Local Tuna Nicoise 21

Seared Local Tuna, Green Beans, Red Onions, Boiled new Potato, Hard Boiled Egg, Olives

Crispy Escovitch 19

Crispy Fried Local Catch, Escovitch Marinated Vegetables, Spiced Tartar Sauce

Fish Tacos 19

Local Fish, Cabbage, Avocado, Pico De Gallo, Lime Cream

Seafood Cake Burger 15

Fresh Fish, Shrimp, Scallops, Lettuce, Tomato, Onion, Spiced Tartar Sauce

House Burger 14

Grilled Burger with Home Cured Porchetta Bacon, Muenster Cheese, French Onion Aioli, Tomato Pepper Jam, Lettuce, Tomato, Onion

Lamb Merguez 17

House Made Lamb Patty, Dill Ciabatta Bread, Dill Cucumber Sauce, Pickled Onions, Arugula, Roasted Red Peppers with Polenta Fries or Greek Salad

Beef and Blue Salad 17

Grilled Thick Cut House-Smoked Pastrami, Kale and Arugula with Roasted Corn, Grilled Sweet Onions, Blue Cheese, Creamy Horseradish Dressing

Steak Frites 19

Marinated, Grilled, Sliced Steak with Hand Cut Fries, Pepper Demi, Arugula Side Salad

Jerk Chicken Quinoa Salad 14

Quinoa Tossed with Pumpkin, Beets, Arugula, Cucumbers and Tomatoes in Red Wine Vinaigrette Topped with Grilled Jerk Chicken

Seafood Pasta 25

Linguine with Shrimp, Scallops, Mussels, Lobster, Fresh Fish, Crab, Tomato Saffron Sauce