## Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Escargot</td>
<td>18</td>
</tr>
<tr>
<td>Wagyu Tartare *</td>
<td>24</td>
</tr>
<tr>
<td>Jumbo Lump Crab Cake</td>
<td>36</td>
</tr>
<tr>
<td>Broiled Oysters</td>
<td>18</td>
</tr>
<tr>
<td>Lil’ Robin Scallops</td>
<td>22</td>
</tr>
<tr>
<td>Nigiri Sampler *</td>
<td>28</td>
</tr>
<tr>
<td>Butcher’s Bacon Rack</td>
<td>28</td>
</tr>
</tbody>
</table>

### Raw Bar

**Oysters on the Half Shell** *  
Half Dozen Oysters of Your Choice  
Mignonette, Cocktail Sauce  
Gulf Oysters 18 | East Coast Oysters 24

**Jumbo Shrimp Cocktail**  
22  
Colossal Gulf Shrimp  
Cocktail Sauce

**Ceviche** *  
18  
Roasted Sweet Potato, Citrus Dressing  
Red Onion, Cilantro, Tropical Chips

**Tuna Tartare** *  
22  
Caviar, Sweet Pickled Cucumbers  
Avocado, Shallots, Chives

**Caviar** *  
Classic Caviar Service  
Osetra / 120  
Beluga / 220

### Locals’ Stone Crab Claws

10 ea | 65 lb

### Soups

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lobster Bisque</td>
<td>cup 10</td>
</tr>
<tr>
<td>Butternut Squash</td>
<td>cup 8</td>
</tr>
</tbody>
</table>

### Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BLT Wedge</td>
<td>half 12</td>
</tr>
<tr>
<td>Classic Caesar</td>
<td>half 12</td>
</tr>
<tr>
<td>Harvest Salad</td>
<td>half 12</td>
</tr>
</tbody>
</table>

### Pineapple Sweet Rolls

Yeast Rolls, Pineapple Butter, Sea Salt  
6

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* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Florida Red Snapper
Coconut Jasmine Rice, Pineapple Salsa
Persian Lime 30A Olive Oil

Grouper & Pearls
Florida Day Boat Grouper
Gulf Shrimp, Key Lime Pearls

Shrimp & Grits
Gulf Shrimp, Applewood Smoked Bacon
Southern Style Cheese Grits, Sautéed Mushrooms

Robin Leach Scallops
Champagne Wishes & Caviar Dreams
Roasted Broccolini, Purple Cauliflower Puree

Crab Stuffed Flounder
Blue Crab, Hand Made Gnocchi
Champagne Caviar Beurre Blanc

Surf & Turf
88
Filet Medallions, Twin Maine Lobster Tails
2 Gulf Shrimp, Diver Scallop, Asparagus with Hollandaise

Grouper & Pearls
Sautéed Mushrooms
Sweet Potato Casserole

Prime Steaks & Chops

- W A G Y U -
American Wagyu
Snake River Farms, Idaho
14 / oz

Japanese A5
Kagoshima, Japan
29 / oz

Petite Filet
Most tender of steaks, delicate and succulent

Signature Filet
Large version of the most popular steak cut from the center of the tenderloin

Wagyu Filet 'Snake River Farms'
Intense levels of marbling for a richer more flavorful experience

N.Y. Strip
Full bodied, fine marbling, resulting in a steak lover’s steak

Prime Seafood

Ribeye
Highly marbled, distinguished as the richest cut available

Cowboy Ribeye
24 oz. of highly marbled, complemented by enhanced flavors from the bone-in style

Joyce Farms Heritage Chicken
Organic free-range, roasted double breast cheese and garlic herb stuffed

Double Iberico Porkchop
Considered the Wagyu of pork, adds intense flavor for extremely tender new meat experience

Wagyu Zabuton
Meaning ‘little pillow’ in Japanese immensely marbled, leaving it soft and tender

Tomahawk Ribeye
40 oz. of highly marbled, complemented by enhanced flavors from the bone-in style

Prime Steaks & Chops

A la Carte

Mashed Potatoes
14

Brussels Sprouts
14

Mae & Cheese (Add Lobster 14)
14

Asparagus w/ Hollandaise
14

Southern Style Fried Okra
14

Truffle Fries
14

Sweet Potato Casserole
14

Sautéed Mushrooms
14

Hand Made Gnocchi w/ Caviar Sauce
18

Loaded Mashed Potatoes
18

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Desserts

Key Lime Pie
Mascarpone Creme, Graham Cracker Crust
14

New York Style Cheesecake
Chantilly Cream, Graham Cracker Crust, Strawberry
12

Chocolate Lava Cake
Vanilla Bean Gelato
16

Chocolate Chip Bread Pudding
Ghirardelli Milk Chocolate, Brioche, Cinnamon Anglaise
14

Crème Brûlée
Vanilla Bean Custard, White Chocolate
Fresh Seasonal Berries
12

Trio of Gelato
Three Daily Selections of Gelato
12