

50 OCEAN

APPETIZERS

LOBSTER BISQUE 10-
lobster fritter

ROASTED CHICKEN SOUP 7-
savory broth, root vegetables, egg noodles, fresh herbs

CONCH CEVICHE 15-
coconut, key lime, corn two ways

TUNA TARTAR 16-
spicy tuna, yuzu aioli, wasabi peas, crispy plantains

CRISPY LOBSTER & CRAB CAKE 15-
pickled ginger remoulade, apple & fennel salad

ARTISAN CHEESE PLATTER 17-
imported and domestic cheeses perfectly paired with sweet & savory sides, served with sesame crackers and warm baguette

DUCK CONFIT EGG ROLLS 13-
spicy currant chutney, crispy asian slaw

CARPCACCIO OF BEEF 15-
pepper crusted beef tenderloin, capers, baby arugula, roasted garlic aioli, parmesan cheese, white truffle essence

CRISPY WHOLE BELLY CLAMS 16-
asian slaw, red pepper creme, key lime tartar

SUNRISE SHRIMP 16-
crabmeat stuffed, wrapped in a maple glazed bacon, key lime mustard, papaya fruit slaw

OYSTERS ROCKEFELLER 15-
spinach cream, parmesan cheese, applewood bacon

SALADS

CLASSIC CAESAR 10-
crisp romaine, creamy caper dressing, garlic croutons and imported white anchovies

WEDGE 9-
baby iceberg lettuce, florida citrus segments, toasted almonds, fresh melon, gorgonzola cheese and papaya ranch

ARTISAN GREENS 7-
oven roasted tomatoes, sweet balsamic vinaigrette, country olives, parmesan cheese

TROPICAL SEAFOOD SALAD 12-
asparagus, tomato, avocado, artisan greens, pistachios, papaya dressing

ENTREES

YELLOWTAIL SNAPPER 29-
creamy coconut risotto, mango ginger sauce, asparagus, grilled corn and roasted red pepper relish

PAN ROASTED CHICKEN BREAST 25-
topped with serrano ham and manchego cheese, roasted garlic yukon mash, wilted greens, roasted apple sage jus

GRILLED MAHI 28-
salsa verde, seared baby bok choy, pineapple and fig chutney, smoked tomato gazpacho

POTATO CRUSTED GROUPER 32-
roasted garlic and thyme cream sauce, truffled cauliflower puree, asparagus

RUM GLAZED BERKSHIRE PORK CHOP 29-
sweet potato hash, apricot and currant compote

WAYGU BEEF SKIRT STEAK 34-
char-grilled, mocha demi-glace, goat cheese cake, romesco, fried onions

LINGUINI POMODORO 23-
san marzano tomatoes, EVO, sweet basil, asparagus, parmesan cheese
add chicken or shrimp 5- sweet maine lobster 8-

CITRUS MARINATED SALMON 29-
pan roasted, blood orange and pink peppercorn beurre blanc, risotto style farro, grilled asparagus

SESAME CRUSTED AHI TUNA 29-
soba noodle salad, miso, baby bok choy

CRISPY WHOLE BELLY CLAMS 27-
polenta fries, papaya slaw, asparagus, key lime tartar

TENDERLOIN 39-
grilled filet topped with roasted shallot truffle butter, swiss chard, roasted wild mushrooms and balsamic demi-glace

WHOLE MAINE LOBSTER market-
herb breadcrumbs, lemon beurre blanc, creamy polenta, asparagus

SURF & TURF 48-
grilled maine lobster tail, grilled filet, roasted garlic yukon puree, asparagus, grilled corn salsa

DESSERTS

TASTING OF CRÈME BRÛLÉE 9-
mango, mocha, honey lavender

CHOCOLATE NUTELLA MOUSSE BOMBE 8-
banana bread, pastry cream

VANILLA BEAN CHEESECAKE 8-
amarina cherries, guava coulis

BANANA TARTE TATIN 8-
vanilla ice cream, rum sauce, pistachios

BEIGNETS 8-
blueberry compote, dulce de leche pastry cream

FLIGHTS OF CAKE 9-
strawberry shortcake, black forest, tiramisu, carrot

SORBET 5-
chef's daily flavors

ICE CREAM 5-
chocolate, vanilla

ARTISAN CHEESE PLATTER 19-
imported and domestic cheeses perfectly paired with sweet & savory sides, served with sesame crackers and warm baguette

Consuming raw or undercooked meats, poultry, seafood or eggs increases the consumer's risk of foodborne illness.

