

# APPETIZERS

## LOBSTER QUESADILLA

TOMATO, CARAMELIZED ONIONS, MANCHEGO CHEESE, MANGO SALSA, CUMIN SOUR CREAM 18-

## SEARED YELLOWFIN TUNA\*

GINGER SOY VINAIGRETTE, WASABI, WAKAME SEAWEEED SALAD 16-

## GARLIC SHRIMP FLATBREAD

HERB TOMATOES, WHITE WINE LEMON GARLIC BUTTER, OREGANO, GRANA PADANO, FRESH MOZZARELLA CHEESE 19-

## SOUTHERNMOST CRAB CAKES

CHIVE OIL, CITRUS AIOLI, AVOCADO SALAD 15-

## SEAFOOD COCKTAIL <sup>GF</sup>

JUMBO LUMP CRAB, GULF SHRIMP, ROCK LOBSTER 22-

## MAINE LOBSTER MAC & CHEESE

TRUFFLE PECORINO CHEESE, OVEN ROASTED TOMATOES, LEMON CHIVE BUTTER 19-

## JUMBO DIVER SCALLOP <sup>GF</sup>

PAN SEARED, RAINBOW SWISS CHARD, SHIITAKE MUSHROOMS, TOASTED PINE NUTS, BALSAMIC BUTTER 16-

# SIGNATURE SOUPS

## ISLAND GAZPACHO

LOCALS' FAVORITE, REFRESHING CLASSIC 10-

## ONION SOUP

GRUYÈRE CHEESE CRUST, THYME SIMMERED ONIONS 9-

## MARYLAND CRAB BISQUE

SHERRY CREAM, BLUE SHELL CRAB 12-

# SALADS

## BISTRO CHOPPED <sup>GF</sup>

CRISP ROMAINE, HEARTS OF PALM, MARINATED ARTICHOKE HEARTS, RED & YELLOW TOMATOES, COUNTRY OLIVES, RED ONIONS, TOASTED PINE NUTS, CRUMBLLED FETA, ROASTED SHALLOT VINAIGRETTE 12-

## CAESAR\*

ROMAINE LEAVES, FOCACCIA CROUTONS, WHITE ANCHOVIES, SHAVED GRANA PADANO CHEESE 12-

## ARUGULA QUINOA

ASPARAGUS, OVEN ROASTED TOMATOES, RED ONION, MARCONA ALMONDS, FETA CHEESE, LEMON CHAMPAGNE VINAIGRETTE 12-

## PANZANELLA KALE

HEIRLOOM CHERRY TOMATOES, CUCUMBERS, RED ONIONS, RUSTIC CROUTONS, SHAVED PARMESAN, FRIED CAPERS, WHITE BALSAMIC VINAIGRETTE 12-

# PASTA CREATIONS

## GRILLED CHICKEN PENNE

BROCCOLINI, SWEET PEPPERS, MUSHROOMS, PINE NUTS, HERB GARLIC CREAM,  
GRATED PARMIGIANO-REGGIANO CHEESE 27-

## GULF SHRIMP & LOBSTER FETTUCCINE

GARLIC, BASIL, GRAPE TOMATOES, ROASTED PEPPERS, ASPARAGUS,  
CRUMBLLED CHEVRE CHEESE, SHERRY BUTTER SAUCE 36-

## PRIMAVERA PASTA

FRESH GARLIC, BASIL, MUSHROOMS, SPINACH, TRI-COLORED PEPPERS, BROCCOLINI,  
ASPARAGUS, HERB TOMATO SAUCE, PENNE, PARMESAN CHEESE 24-

# SPECIALTIES

## TRUFFLE CRUSTED GROUPER

LOBSTER HASH, TOMATO LIME BUTTER, HARICOT VERTS 34-

## ROASTED TUSCAN CHICKEN

GARLIC MASHED POTATOES, SHALLOT PAN JUS, ROASTED TOMATO, HARICOT VERTS 26-

## LEMON GARLIC MAHI

MARINATED AND FLAME GRILLED, GRUYÈRE MAC & CHEESE,  
CAPER TOMATO BUTTER, GRILLED ASPARAGUS 29-

## KEY WEST YELLOWTAIL SNAPPER

CRABMEAT STUFFING, LEMON BASIL BUTTER, THYME ROASTED MARBLED POTATOES,  
RAINBOW SWISS CHARD 32-

## SURF & TURF\*

BROILED FLORIDA LOBSTER, FILET MIGNON, GARLIC MASHED POTATOES,  
FLAME GRILLED ASPARAGUS 48-

## MIDWEST BEEF TENDERLOIN\*

FIRE SEARED, PORCINI & THYME GRATIN, ROASTED PORTOBELLO,  
BÉARNAISE SAUCE, BROCCOLINI 42-

## 245 MIXED GRILL

FLORIDA LOBSTER TAIL, WILD GULF SHRIMP, FRESH GROUPER, DRAWN BUTTER,  
ROASTED RED POTATOES, GRILLED ASPARAGUS 42-

## STEAK AU POIVRE\*

PEPPERCORN SEARED NEW YORK STRIP, COGNAC CREAM SAUCE,  
ROASTED GARLIC WHIPPED YUKON GOLD POTATOES, GRILLED ASPARAGUS 39-

## SEARED SEA SCALLOP

BABY SPINACH, TRI-COLORED QUINOA, CHARRED HEIRLOOM TOMATO, SCALLION BEURRE BLANC 36-

 GLUTEN-FREE

Some items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.  
\*Consumption of raw or undercooked food may result in an increased risk of foodborne illness.