

First Course

SHE CRAB BISQUE

LUMP CRAB ~ SHERRY

CLASSIC CAESAR

ROMAINE ~ CROUTONS ~ SHAVED PARMESAN ~ CAESAR DRESSING

HOUSE SALAD

TOMATOES ~ RED ONION ~ CARROTS ~ CUCUMBER ~ RED WINE VINAIGRETTE

FRIED OYSTERS

CALABRIAN CHILI SPIKED HONEY DRIZZLE ~ PINEAPPLE & CORN SALSA 14

Second Course

SCALLOP CARBONARA

BUCATINI PASTA ~ SPINACH ~ BLACK TRUFFLE ~ PANCETTA ~ PARMESAN* 36

FRIED SHRIMP

BOURSIN RISOTTO ~ ROASTED MALIBU CARROTS ~ SWEET CHILI AIOLI 26

GRILLED TUNA

CHILI OIL MARINATED ~ SHALLOT ~ CHILI THREAD ~
WATERMELON RADISH ~ DUCK FAT CARAMELIZED FENNEL CONFIT ~ CITRUS GASTRIQUE * 29

SALMON

FOREST BERRY CHUTNEY ~ BOURSIN RISOTTO ~ GARLIC SPIKED SPINACH* 26

GRILLED CHICKEN & QUINOA

AVOCADO ~ SUGAR SNAP PEAS ~ HEIRLOOM TOMATO ~ CORN & PINEAPPLE SALSA 26

SPINACH DAHL

MASALA ~ LENTILS ~ ONION ~ GARLIC ~ COCONUT
MILK ~ BASMATI RICE ~ PICKLED & CRISP ONION ~ YOGURT 23

Third Course

KEY LIME PIE

ICE CREAM OR SORBET