

1912

OCEAN BAR & ROOFTOP

ROOFTOP BITES MENU

BEGINNINGS

1912 SWEET CORNBREAD 13 GF, V, 🌱
monterey jack, charred corn, pepper marmalade,
maldon salted butter

ROASTED GARLIC HUMMUS 17 VG, DF
eggplant caponata, lemon olive oil, warm flatbread

BURRATA 17 V, 🥄
emily g's peach datil jam, candied pecans, escabeche, crostinis

TUSCAN OCTOPUS & ROCK SHRIMP 25
blackened local rock shrimp, spanish octopus, olive tapenade
feta cheese, sundried tomatoes, citrus butter sauce
served with toasted focaccia

ESQUITES "Street Corn Salad" 14 GF, V
charred corn, crunchy peruvian corn, lime, cotija, cilantro
pickled red onions, street corn crema

SHE CRAB SOUP Cup 11 | Bowl 16
linguette crisps, lemon oil, chives, smoked trout roe*

1912 IMPERIAL OYSTERS** 34
creamy crab and local rock shrimp, grana padano, panko crumbs

COASTAL OYSTERS ** 1/2 Dozen 25 | Dozen 50 GF, DF
mignonette, cocktail sauce, horseradish, lemons

AGUACHILE 25 GF, DF, 🌱
oishii shrimp, spanish octopus, saku tuna *, quicos, avocado
pickled fresno peppers, red onion, cucumber, cilantro
watermelon radish

CHILLED SHRIMP 20 GF, DF
oishii shrimp, lemons, cocktail sauce, horseradish aioli

BRUSCHETTA CROSTINIS 18 V
cherry tomatoes, balsamic glaze, basil oil, fresh cow's milk ricotta

BUTCHER BLOCK 🥩

SINGLE BLOCK 19 | BLOCK FOR TWO 28
domestic and imported charcuterie and cheeses, escabeche, crisps,
emily g's jam, grain mustard, marcona almonds, dried fruits
(GF Crackers Available on Request)

FIRE BREADS

THE CLASSIC 19
pepperoni, crispy bacon, mozzarella, herbed tomato sauce, grana padano

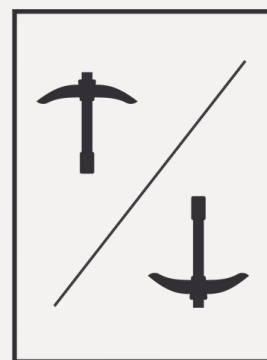
PULLED HARISSA CHICKEN 19
moroccan spiced chicken, jack cheese, harissa butter, sweet peppers

CHARRED TOMATO & RICOTTA 18 V, 🌱
calabrian pepper, fresh ricotta, mozzarella

BIRRIA 20
braised short rib, birria jus, fontina, mozzarella, caramelized onion

LOCAL PURVEYORS

CONGAREE AND PENN | JACKSONVILLE, FL
EMILY G'S | DUNWOODY, GA
MAYPORT C&C | ATLANTIC BEACH, FL
BEACON FISHERIES | JACKSONVILLE, FL
SATURIWA TRADING CO | JACKSONVILLE, FL
SON & SKYE MUSHROOMS | JACKSONVILLE, FL



ALLERGY KEY

GF - Gluten Free
VG - Vegan
V - Vegetarian

DF - Dairy Free
🥄 Contains Nuts
🌱 Spicy

- An 18% gratuity, which is distributed to your server in its entirety, will be added to checks of 6 or more people dining together; applicable state tax will be added to your check.

* Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness

**Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

- Please inform your server of any food allergies you may have

- Menu prices and item availability are subject to change with varying market supply/demand

- A \$7 Service Charge will be applied on any Split Plates