

Dinner



For The Table

Oscietra Caviar 30g (GF)
traditional garnish, potato chips

Dill-Smoked Trout Pâté
toasted brioche, ikura, endive

Spicy Tuna Lettuce Wraps ♡
avocado, serrano, tempura crumble

Feta and Bell Pepper Htipiti
furikake, crispy pita chips

Raw Bar

Snapper (GF) ♡
leche de tigre, grapefruit, radish

Stone Crab (GF)
fennel aioli, béarnaise, hot sauce

Conch (GF)
yuzu juice, cucumber ribbon, radish, avocado, nori

Hamachi ♡
serrano, spicy ponzu, toasted sesame

Tuna Carpaccio (GF) ♡
tonnato sauce, watermelon radish, capers, micro oregano

Oysters, 1/2 Dozen | Dozen (GF)
lemon wedges, mignonette, hot sauce

Appetizers

J. BIBB
boston lettuce, pancetta, red radish, croutons, caviar ranch dressing

Lobster Acapulco (GF)
*avocado, cucumber, onion
Acapulco cocktail sauce*

Yellow Corn Soup (GF) ♡
mussels escabeche, chili & rosemary oil

Shoreline Super Greens (V, GF)
spring leaves, cucumber, broccoli, alfa alfa, avocado, pumpkin seed, spirulina dressing

Charred Octopus (GF)
*yellow split pea purée, sauteed
spicy broccolini*

Plateau Royal (GF)
*oysters, tuna, snapper,
yellowtail, salmon, lobster,
shrimp, stone crab*

HB's Imperial Crudo
*selection of crudo, tartar,
sauces and garnishes*

Entrees

Shrimp Curry (N, GF)

spicy coconut broth, crunchy peanuts

Scallops Rockefeller

spinach, cheese, béchamel

Nori & Lemon Butter Grilled Lobster (GF)

garden leaves salad

Baked Snapper ♡

*artichokes, cherry tomatoes, capers,
green olives, basil*

Charred Branzino (GF)

*adobo, pineapple-coriander salsa,
pickled vegetables*

Jimmy P's Wagyu Tagliata (GF)

*arugula, shaved parmesan,
rosemary tapenade*

Grilled Bay Grouper (GF) ♡

*polenta cake, garlic & nori escarole,
caviar & ikura beurre blanc*

Roasted Lemon Chicken (GF)

potatoes, baby carrots, salsa macha

TO SHARE

Grilled Seafood Platter (GF)

best of daily catch, lemon & herb dressing

Tuna T-Bone Steak Tagliata (GF)

Bluefin tuna, arugula, radish, tomato tapenade

SIDES

Chili & garlic broccolini (V, GF)

Roasted asparagus, parmesan snow (GF)

Bluecheese cream corn (GF)

Crab and truffle mac & cheese

*Silky mashed potatoes,
bonito, chive (GF)*

*Baby gem lettuce with ginger
soy vinaigrette & fried onion*



*There once was a man named Henry.
To Naples only he held the key.
His home, a hotel.
Middle name, Broadwell.
And so he was known as HB.*

*Let us weave you a brief Naples story.
One that begins in the '40s.
The Watkins family arrived.
All this land they did buy.
And transformed into its former glory.*

*So as you dine beneath the palm trees.
Soak up this reimagined property.
No table on this coast.
Sits at the ocean so close.
Welcome to the iconic HB's.*

851 GULF SHORE BLVD N. NAPLES, FL
HBSFOURSEASONS.COM

Gluten-Free (GF) | Vegan (V) | Dairy (D) | Contains Nuts (N) | ♻️ BALANCE BY FOUR SEASONS

Our mindfulness and contribution to sustainability are connected in our efforts to make a difference by sourcing locally and seasonally when available, using only cage-free eggs and sustainably certified fish, and reducing waste while minimizing environmental impact. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.