

Dinner



For The Table

Oscietra Caviar 30g (GF)
traditional garnish, potato chips
210

Spicy Tuna Lettuce Wraps ♥
avocado, serrano, tempura crumble
27

Smoked Fish Pâté
toasted brioche, ikura, endive, dill
22

Feta and Bell Pepper Htipiti
furikake, crispy pita chips
22

Raw Bar

Snapper (GF) ♥
leche de tigre, grapefruit, radish
24

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

Hamachi (GF) ♥
serrano, spicy ponzu, toasted sesame
26

Tuna Carpaccio (GF) ♥
*tonnato sauce, watermelon radish, capers
micro oregano*
28

Oysters, 1/2 Dozen | Dozen (GF)
lemon wedges, mignonette, hot sauce
30 | 58

Appetizers

Crab Bisque
croutons, chilli & rosemary oil
22

J. BIBB
*boston lettuce, pancetta, red radish
croutons, caviar ranch dressing*
32

Lobster Acapulco (GF)
*avocado, cucumber, onion
acapulco cocktail sauce*
32

Shoreline Super Greens (V, GF)
*spring leaves, cucumber, broccoli, alfalfa,
avocado, pumpkin seed, spirulina dressing*
22

Charred Octopus (GF)
*yellow split pea purée, sauteed
spicy broccolini*
28

Plateau Royal (GF)
*oysters, tuna, snapper
yellowtail, salmon, lobster
shrimp, stone crab*
350

HB's Imperial Crudo
*selection of crudo, tartar
sauces and garnishes*
145

Entrees

Shrimp Curry (N, GF)
spicy coconut broth, crunchy peanuts
38

Nori & Lemon Butter Grilled Lobster (GF)
garden leaves salad
92

Charred Branzino (GF) ♥
adobo, pineapple-coriander salsa
pickled vegetables
56

Grilled Bay Grouper (GF) ♥
mashed potatoes, wilted leeks and spinach,
caviar & ikura beurre blanc
58

Scallops Rockefeller
spinach, cheese, béchamel
56

Baked Snapper (GF) ♥
artichokes, cherry tomatoes, capers
clams, green olives, basil
52

Jimmy P's Wagyu Steak (GF)
arugula, shaved parmesan
herb tapenade
85

Roasted Lemon Chicken (GF)
potatoes, baby carrots, salsa macha
36

To Share

Grilled Seafood Platter (GF) ♥
best of daily catch, lemon & herb dressing
130

32oz Tuna T-Bone Steak Tagliata (GF)
Bluefin tuna, arugula, radish, tomato tapenade
210

Sides

Chili & garlic broccolini (V, GF)
14

Bluecheese cream corn
14

Silky mashed potatoes,
bonito, chive (GF)
14

Roasted asparagus, parmesan snow (GF)
14

Crab and truffle mac & cheese
23

Baby gem lettuce ginger
soy vinaigrette & fried onion
12



*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.