

82 | DEGREES

STARTERS

The Saint Smoked Fish Dip \$15

Local Gulf fish, cream cheese, celery, onion pickled jalapeño, house slaw, served with grilled flatbread

Poke Tuna Cup \$20

Fresh tuna, poke sauce, mango, avocado, wakame salad, salmon roe caviar and sesame seeds

Dragonfire Shrimp \$15 (df)

Tempura fried shrimp, gochujang BBQ sauce, sesame seeds & scallions

Pappas Cubanitos \$14

House potato chips, chile spice blend, gruyere cheese, mojo pork, pickled okra, whole grain mustard dill aioli, crispy lardons, jalapeño

Crab Stuffed Avocado \$18 (gf)

Avocado stuffed with crab lump meat topped with cotija cheese, baja slaw and chipolte aioli

Smoky and Crispy Pork Belly \$18

Confit pork belly, crispy brussel sprouts and smoked blue cheese drizzled with honey habanero

Charred Octopus \$20 (gf)

Grilled spanish octopus, arugula, baby heirloom tomatoes, kalamata olives, garbanzo beans tossed in mediterranean feta dressing and drizzle of housemade roasted red pepper coulis

82° Shrimp Cocktail \$16

Chilled shrimp and homemade cocktail sauce

SALADS

The House Salad Full \$14 (vg, gf)

Mixed greens, grape tomatoes, dried cranberries, candied walnuts, mandarin oranges, crumbled blue cheese, Dijon vinaigrette (gf, vg)

Beets & Arugula Salad \$16 (gf)

Pickled beets, arugula, toasted cashews, black olives and goat cheese with raspberry-walnut dressing

Macedonian Salad \$16 "Not So Caesar"

Romaine wedge, parmesan cheese, croutons, cherry tomatoes, fried onion, bacon bites, pomegranate caesar dressing

Add for Salad:

Chicken \$8 Shrimp \$12 Salmon \$12 Filet \$18

SOUPS

Old World French Onion Soup Bowl \$10

Caramelized onions, sherry wine, fresh herbs topped with crunchy toast and melted gruyere & provolone cheese

Soup du Jour Bowl \$10

FLATBREADS

Margarita Flatbread \$14 (vg)

Basil pesto, mozzarella, split tomato, fresh basil, balsamic reduction (vg)

Pine Isle Flatbread \$16 (vg)

Roasted garlic, cremini mushrooms, caramelized onions, roasted red peppers, brie, fresh arugula, truffle oil

Fig & Prosciutto Flatbread \$18

Caramelized onions, truffle chèvre, mozzarella & fontina cheese, shaved prosciutto, sliced figs, fresh shaved parmesan, arugula, balsamic reduction

Mediterranean Flatbread \$16 (Vegetarian)

Hummus, mozzarella cheese, crumbled feta, black olives, tomatoes, red onion with drizzle of tzatziki

Add:

Chicken \$8 Shrimp \$8

All parties of 6 or more will have an added gratuity of 20% to the bill.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HAND HELDS

St. Peter's Burger \$16

1/2 lb ground chuck, short rib & brisket patty, shredded romaine, zesty remoulade, bacon, cheddar, caramelized onion, sautéed mushrooms, gruyere cheese sauce, on a brioche bun

Grouper BLT \$20

Gulf black grouper, blackened, zesty remoulade, crispy bacon, petite gem lettuce, beefsteak tomato, Baja slaw, on sourdough bread

Hand Helds come with a choice of one side: French Fries, Sweet Potato Fries, House Potato Chips or House Salad

ENTRÉES

SEA:

Grilled Blackened Gulf Black Grouper MP (gf)

Over a corn scoop bread, vegetable of the day, creamy creole shrimp sauce and alligator sausage

Chorizo Crusted Scallops MP

Pan seared chorizo crusted diver scallops, whipped potatoes, roasted cauliflower, avocado-basil cream and pancheta

Tropical Rum Glazed Salmon \$28 (gf, df)

Farrow island salmon glazed with tropical rum glaze over jerk quinoa salad and vegetable of the day

Shrimp & Grits \$30

Jumbo gulf shrimp, stone ground cheesy grits, crispy alligator sausage, braised collards and tasso ham gravy

LAND:

Eden a Vegan \$28 (Vegan)

Grilled tofu steak brushed with gochujang sauce served over edamame noodles stir fry (edamame noodles, water chestnuts, garlic, sesame oil, carrots, edamame, oyster mushrooms, bamboo shoots and scallions)

Sausage Stuffed Chicken \$28

Chicken roulade stuffed with smoked sausage and cream cheese, wrapped in bacon over whipped potatoes and vegetable of the day with leeks-creole mustard sauce

Black & Blue Pork Tomahawk \$36 (gf)

Grilled bone in Duroc porkchop over fried Italian polenta cake topped with blue cheese and blackberry-dijon glaze served with roasted baby corn and Kentucky bourbon glazed baby carrots

Lamb Chops \$49 (gf)

Grilled bone in lamb chop topped with Arizona chili butter with rosemary fingerling potatoes, veggies and juniper berries-cabernet sauce

Twin Filets MP (gf)

Creekstone farm Tenderloin char-grilled, served with whipped potatoes, veggies and caramelized shallots topped with Truffle mushroom sauce

NY Strip MP (gf)

Creekstone farm NY strip char-grilled, served with whipped potatoes, veggies and caramelized shallots with side of Truffle mushroom sauce

A LA CARTE SIDES

**French Fries, Sweet Potato Fries, Whipped Potatoes,
Vegetable of the Day, Roasted Cauliflower,
Bourbon Glazed Baby Carrots, House Salad**

\$7