

# 82 | DEGREES

## Starters

### **Pappas Cubanos 15**

*Housemade Chips, Pork, Poblano Cheese Sauce,  
Pickled Jalapeños, Remoulade, Chorizo*

### **Shrimp Cocktail 16**

*5 Colossal Shrimp Served with House Cocktail Sauce*

### **Poke Tuna Spoons 18**

*Tuna, Avocado, Seaweed Salad, Poke Sauce, Sesame Seeds  
Served on an Edible Wasabi Spoon*

### **Southern Pork Belly 19**

*Pork Belly, Crispy Brussels Sprouts, Blue Cheese Crumbles,  
Apples, Sweet Habanero Sauce*

### **Florida Fish Dip 15**

*Locally Sourced, Pickled Jalapeños, Baja Slaw, Naan Bread*

### **Calamari 17**

*Fried Calamari with Spicy Pomodoro Sauce*

### **Lobster Bruschetta 18**

*Fresh Tomatoes, Onion, Cilantro, Lobster, Balsamic Glaze  
Served on Toasted Crostinis*

### **Truffle Fries 12**

*French Fries, Truffle Oil & Salt, Parmesan Cheese*

### **Margherita Flatbread 14**

*Pesto Spread, Tomatoes, Shredded Mozzarella Cheese,  
Balsamic Glaze*

### **Fig & Prosciutto Flatbread 18**

*Goat Cheese Spread, Shaved Prosciutto, Figs, Arugula,  
Caramelized Onions, Shredded Mozzarella,  
Shaved Parmesan, Balsamic Glaze*



## Salads

### **Sunset Salad 16**

*Mixed Greens, Tomatoes, Pecans, Mandarin Oranges,  
Goat Cheese, Housemade Berry Vinaigrette*

### **Caprese Salad 12**

*Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze*

### **Classic Caesar 14**

*Romaine, Parmesan, Anchovies, Croutons, Caesar Dressing*

### **Salad Add Ons**

*Chicken +6 / Shrimp +9*

*Salmon +9 / Grouper +9*

## Soups

### **Soups du Jour 9**

*Ask us about our soups of the day!*

## Handhelds

### **All Handhelds Served with One Side Item**

### **St. Peters Burger 18**

*Served on a Split Top Bun with a Wagyu Beef Patty,  
Poblano Cheese Sauce, Bacon, Caramelized Onion,  
Sautéed Mushrooms, Lettuce, Remoulade*

### **Grouper BLT 24**

*Served on Challah Bread with Grouper, Remoulade, Bacon,  
Lettuce, Tomato, Baja Slaw*

### **Blackened Chicken Sandwich 16**

*Served on a Split Top Bun with a Blackened Chicken Breast,  
Remoulade, Lettuce, Tomato, Bacon, Havarti Cheese*

### **Mojo Pulled Pork Sandwich 17**

*Served on a Split Top Bun with Mojo Pork,  
Bourbon BBQ Drizzle, Pineapple Slaw, Bacon*

### **Chicken Quesadilla 12**

*Served with Pico de Gallo and Avocado Crema*

## Desserts

**Ask about Our Freshly Prepared Desserts 10**

All parties of 6 or more are subject to a 20% auto gratuity charge.

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



# 82 DEGREES

## From The Butcher

Served with a Side Salad and One Side

**8oz Filet Mignon 45**

**16oz NY Strip 47**

**20oz Bone-In Ribeye 49**

**1/2lb Smoked Chicken 28**

**Sauce Add-Ons**

Truffle Mushroom +3

Peppercorn Horseradish +3

Garlic Parmesan +3

## Chef Specials

**Wild Caught Snapper 32**

*Mango Pineapple Salsa, Cilantro Lime Rice, Broccolini*

**Faroe Island Salmon 34**

*Tropical Glaze, Jerk Quinoa, Asparagus*

**Creole Grouper 38**

*Blackened Grouper, Jalapeño Cornbread, Succotash, Shrimp Creole Sauce*

**Squid Ink Scallops 38**

*U10 Scallops, Squid Ink Pasta, Sun Dried Tomatoes, White Wine Garlic Sauce*

**Tuna Steak 32**

*Blackened Tuna, Cilantro Lime Rice, Seaweed Salad, Gochujang Sauce, Sesame Seeds, Ponzu Sauce*

**Double Bone-In Pork Chop 33**

*12oz Double Bone-In Pork Chop, Blue Cheese Crumbles, Blackberry Sauce, Garlic Mash, Asparagus*

**Truffle Mushroom Ravioli 28**

*Truffle Cream Sauce, Parmesan Cheese, Garlic Bread*

**Chicken Fettuccine Alfredo 22**

*Grilled Chicken Breast, Fettuccine, Alfredo Sauce  
Sub Chicken for Shrimp +4*

## Sides

**Cilantro Lime Rice 8**

**Garlic Mash Potatoes 8**

**Crispy Brussels Sprouts 8**

**Sweet Potato Fries 6**

**Seasonal Vegetable 8**

**French Fries 6**

**Broccolini 8**

**Asparagus 8**

**Sunset Salad 9**

**Caesar Salad 8**

## Craft Cocktails

**The Cadillac 18**

*Casamigos Blanco Tequila, Gran Marnier, Lime Juice, Agave, Ancho Reyes Verde Chile Poblano Liqueur, Tajín Rim*

**House Margarita 14**

*Lime Juice, Milagro Silver Tequila, Grand Gala Triple Sec, Agave*

**Blackberry Basil Fizz 14**

*Bulleit Bourbon, Basil, Blackberry Syrup, Lemon Juice, Club Soda*

**Upham Beach 14**

*Bacardi Rum, Dry Curacao, Orgeat, Pineapple*

**Some Peach 14**

*Islamorada Florida Keys Hibiscus Gin, Lemonade, Peach Puree, Splash of Lime*

**Jump Street 14**

*21 Seeds Cucumber Jalapeño Tequila, Ancho Reyes Verde Chile Poblano Liqueur, Fever Tree Grapefruit Soda, Lime Juice*

**Good Vibrations 14**

*Milagro Silver Tequila, Passionfruit, Guava, Lemon Juice*

**SPF-82 14**

*Titos Vodka, Strawberry Puree, Lemon, Prosecco*

**No Sleep Til... 14**

*SALT Salted Chocolate Tequila, Kahlua, Fresh Espresso, Demerara Syrup*

**Hot Summer Nights 14**

*Titos Vodka, St. Germain Elderflower Liqueur, Mango, Lime Juice, Thyme*

**Wake Up, Wake Up 14**

*Selvarey Chocolate Rum, Cold Brew, Demerara Sugar, Kahlua, Whipped Cream*

**Basil Breeze 14**

*Ketel One Vodka, Blackberries, Basil, Dehydrated Lime, Lime Juice, Agave*

**Captain Rumberry 14**

*Bacardi Rum, Captain Morgan, Strawberry Puree, Lime Juice, Rosemary Simple Syrup, Cranberry Juice, Rosemary Sprig*

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