



STARTERS

- Bread Basket** ~ \$8
- Osetra Caviar** ~ egg, shallots, scallions, capers, house made chips **\$95**
- Calamari Fries** ~ spicy comeback sauce **\$14**
- Mediterranean Charcuterie Board** ~ grape leaves, white beans, artichoke, tomatoes, olives, feta, pickles, sardines, hummus, bread **\$25**
- Crab Cake** ~ pan-seared fresh lump blue crab, old bay seasoning, lemon, greens, lemon aioli **\$19**
-  **Ceviche by Guatemala Chef Gustavo!** wild caught seafood, red onion, chile, cilantro, avocado, lime juice  
Gulf Shrimp **\$22** Lobster **\$29** Trio **\$40**
- Homemade Meatballs** ~ sausage, beef, parmesan cheese, cream, mushrooms **\$16**
-  **Mussels** ~ garlic, tomatoes, fresh herbs, lime **\$20**
- Crisp Zucchini** ~ parmesan cheese, spicy vodka sauce, lemon basil aioli **\$15**
-  **Ahi Tuna** ~ sesame seared rare wild caught tuna, seaweed, wasabi mayo, ginger **\$19**
- Fried Green Tomato Caprese** ~ pesto, fresh mozzarella, tomato vodka sauce, basil **\$17**
- St. Louis Style Pork Ribs** ~ hoisin glazed **\$18**
- Best Ever Guacamole** ~ avocado, tomatoes, onion, lime, house made tortilla chips **\$18**
- Artichoke Spinach Dip** ~ artichoke, spinach, cream cheese, gruyere, sour cream, crostinis **\$16**
- Fish Tacos** ~ fresh catch, soft corn tortillas, mango pico de gallo, chipotle sauce **\$19**
- Fried Vegetable Salad** ~ avocado and artichokes served on fried kale **\$17**
- Smoked Salmon** ~ crème fraîche , capers, dill **\$18**

SALADS

- Rebecca’s Salad** ~ brussels sprouts, pomegranates, walnuts, gala apple, 3-year aged cheddar, blueberries with olive oil shallot garlic dressing **\$16**
- Caesar Salad** ~ crisp romaine, dressing, shaved parmigiano, croutons, in parmesan basket **\$16**
- Beet Tartare Salad** ~ orange, avocado, gold and red beets, goat cheese **\$16**
- Insalata Verde** ~ organic greens, fresh herbs, house vinaigrette **\$15**
- Kale Salad** ~ champagne dijon dressing, pecorino, croutons **\$15**
- Three60 Salade Niçoise** ~ potato, green beans, kalamata olives, roasted vine ripened tomatoes and garlic, with ahi tuna, vegetables, chicken or shrimp **\$19**
- Burrata and Tomatoes** ~ burrata, tomatoes, fresh basil, balsamic vinaigrette **\$15**

SOUPS

- Soup du Jour Cup** ~ \$8 **Bowl** \$12  
Take home a quart of your favorite
- French Onion Soup** ~ caramelized vidalia onions simmered in sherry and beef stock, croutons, melted blend of swiss, provolone and parmigiano cheeses **\$15**
- Beef Chili** ~ topped with grated cheddar, scallions, dollop of sour cream **\$15**
- Lentil Chili** ~ pinto beans, red kidney beans, chipotle, onion, red and green peppers, carrots, tomatoes, lentils **\$15**

BURGERS & SANDWICHES

- 24" Lobster Roll ~ choice of mayo or butter \$160
- 24" Seafood Roll ~ lemon, lime, shrimp, scallops, lobster, peppers, red onion \$130
- 24" Prime Rib Roll ~ piled high sliced prime rib, french onion spread, melted horseradish cheese \$120
- Pot Roast Sandwich ~ melted horseradish cheese, garlic mashed potato au jus, carrot salad \$21
- Monster Beefy Burger ~ our 8 oz. premium beef burger topped with pancetta, smoked cheddar, grilled onions on a brioche bun with house made fries \$23
- Best Grouper Sandwich in NAPLES ~ Florida Red Grouper classic fried, house made chips \$25
- Blue Crab BLT Tower ~ layers of corn meal-crusted fried green tomatoes, applewood bacon, organic greens, sautéed blue crab, chipotle aioli \$23
- Three60 Tomato Sandwich ~ mayo, vidalia onions, avocado, fresh spinach, multigrain toast, house made chips \$18

HOUSE SPECIALTIES

- Beer Can Chicken must be ordered 24 hours before service ~ roasted whole chicken served with garlic fingerling potatoes, glazed carrots \$95
- Three60 Seafood Platter ~ grilled fresh fish, scallops, gulf shrimp, sesame crusted ahi tuna, seared rare Large \$90 Small \$50
- Florida Gulf Grouper Filet ~ blackened or pan-seared 8 oz. Florida Gulf grouper, sautéed spinach, garlic mashed potatoes, mango pico de gallo Market Price
- Steak Frites ~ 6 oz. filet \$32
- Seafood Lasagna ~ lobster, shrimp, scallops, crab, red pepper, spinach, béchamel sauce \$32
- Pot Roast ~ pot roast, mashed potatoes, carrots, pepperoncini \$26
- Dusted Seafood Boat ~ grouper, shrimp, scallops, calamari, fries \$42
- Crispy Filet of Snapper ~ flour-dusted 8 oz. Florida Gulf snapper filet, mango pico de gallo, sautéed spinach, garlic mashed potatoes \$32
- Salmon ~ pan-seared salmon, mango slaw, brussels sprouts \$33
- Grilled Branzino ~ asparagus, vine-ripe tomato, salsa verde, olive tapenade \$37
- Chef's Pasta ~ pasta, calabrian chili, vodka sauce, pecorino romano, choice of chicken, shrimp or meatball \$28
- Whole Fish ~ 1-1½ pound whole fish, deep fried with salt, pepper, flour, choice of potato or sautéed spinach Market Price
- Lobster Ravioli ~ our house made ravioli, stuffed with lobster, lemon béchamel sauce, fresh herbs \$30
- Linguine with Shrimp ~ our house made linguini, parmigiano cheese, olive oil, garlic, herbs, sautéed Gulf shrimp \$28
- Meatloaf ~ onion, ground beef, mashed potatoes, green beans, tangy light tomato sauce \$22
- Pork Chop ~ mustard sauce, braised red cabbage, garlic mashed potatoes \$35
- Mussels Frites ~ garlic, tomatoes, fresh herbs, lime, French baguette, French fries \$35

SIDES \$11

- Garlic Mashed Potato
- Parmesan French Fries
- Grilled Artichokes
- Kung Pao Brussels Sprouts
- Braised Cabbage
- Herbed Peas
- Steamed Broccoli
- Fresh Spinach
- Grilled Asparagus

