

THE  
**DEWEY**  
WINE BAR

Wines of the World ~ Coastal Cuisine ~ Classic Cocktails

**FROM THE KITCHEN BAR**

**Boutique Raw Oyster 6 \$24.24 | 12 \$46.24**

**Wild sands | Prince Edward Island**

Served with horseradish pink  
peppercorn mignonette and fresh lemon

**Charbroiled Oyster of the Day \$21.24**

Béarnaise butter, Gruyère de Comte,  
toasted bread crumb, served with fresh lemon

**Chef's Preparation Crudo \$21.24**

Cobia, Avocado, jicama, aji Amarillo vinaigrette,  
micro cilantro, pickled Fresno chili

**Chef's Feature \$19.24**

Bartlett pear carpaccio, roasted beet, arugula,  
shallot, pistachio, valbresso feta,  
champagne vinaigrette

**Curated Cheese and Charcuterie Program**

**small \$24.24 | large \$48.24**

Chefs selection of assorted cheese,  
cured meats and accouterments

**Chef's Preparation Conservas and Caviar \$24.24**

Smoked mussel tapenade, Penn cove  
smoked mussels, smoked Greek olive,  
caper, lemon, baguette

**SMALL PLATES**

**Fried Brussels Sprouts \$17.24**

Granny Smith apples, Marcona almonds, shaved  
Parmesan, with a brown butter sherry vinaigrette

**House Smoked Market Fish Dip \$18.24**

bread and butter pickle, pickled fresno chili,  
grilled flatbread

**Calamari Fritto Misto \$18.24**

Crispy garlic, pickled chili, pignolia,  
in a preserved lemon tzatziki

**Grilled Shrimp \$20.24**

Black garlic coriander spice rub, cheese grits,  
Comeback Sauce, in a black eye pea fresno  
green tomato salsa

**Deviled Crab \$25.24**

Tampa style lump blue crab cake,  
saffron aioli, served with chipotle lime pepita slaw

**Beef Carpaccio 18.24**

Red onions, capers, shaved Parmesan,  
lime truffle emulsion, radish, crostini

**Zucchini Fritters \$17.24**

Calabrian Aioli, spiced pepitas

**Burrata \$18.24**

Frisee, Neuske bacon, red onion,  
Granny Smith apples, warm maple dijon vinaigrette

**Dewey House Salad \$16.24**

Arugula, radish, heirloom tomato,  
pickled red onion, pepita, shaved Parmesan,  
roasted garlic sherry vinaigrette

**Ybor Caesar \$18.24**

Romaine heart, heirloom tomato, pickled red onion,  
manchego, Prosciutto di Parma, black bean toast,  
cumin lime caesar dressing

\*Contains Raw Ingredients. Consuming raw or undercooked meats, eggs,  
poultry, seafood or shellfish increases your risk of contracting a foodborne  
illness especially if you have certain medical conditions.

## MAIN PLATES

### Quinoa Bowl \$24.24

Black beans, mushroom, fire roasted corn, zucchini, sofrito, smoked chimichurri vinaigrette, green apple radish arugula salad, pepita

### Fried Grouper Checks Grits \$35.24

Chipotle lime pepita slaw, Carolina BBQ sauce

### Cioppino \$44.24

Saffron aioli, calamari, shrimp, bay scallops, mussels, blue crab, grilled baguette

### Fresh Catch market price

Sherry lemon vinaigrette, olive escabeche, roasted marble potatoes, roasted market vegetables

### Dewey Burger • \$26.24

White cheddar, arugula, tomato, Nueske bacon jam, whole grain dijonnaise, fried egg, brioche roll served with choice of fries, slaw, or petite house salad

### Steak Frite \$58.24

Ribeye with Béarnaise compound butter, house salad and fries

### Turn a Salad Into a Main Plate

Chicken \$8 | Shrimp \$14 | Fresh Catch \$mkt

## DESSERT

### Bourbon Peach Brown Butter Cake \$14.24

Brown butter cake, bourbon peach compote, toasted pecan streusel, chantilly

### Flourless Chocolate Cake \$14.24

Vanilla gelato, fresh berries

### Affogato \$14.24

Espresso, De Luze Cognac, vanilla bean gelato

## OUR VISION:

To bring the world to our beach, with our love, our integrity, and our commitment to a simple elegance in all of our hospitality experiences.

## OUR MISSION

To serve...with a passion for service. To strive for excellence...with a deep humility. To create a new vernacular for beach dining...with a strong sense of place and time. Thank you for exploring with us - enjoy the goodness and the good times!