

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!