



Welcome to Loyalty Restaurant Week!

July 6th - July 12th

Not a member? Join now here:



LUNCH \$35

Includes your choice of an appetizer, entrée and dessert listed below.

DINNER \$55

Includes your choice of an appetizer and dessert listed below. You may choose any of the entrées on the Dinner Menu. An upcharge of \$12 will apply to the Crab Cakes, Red Thai Curry Lobster, NY Strip, Lobster Tails & Whole Crispy Flounder.

APPETIZER SELECTIONS (Choose One)

Simple Green Salad

Champagne Vinaigrette

Blue Crab & Corn Chowder

Jumbo Lump Crab, Green Onions

Little Gem Caesar Salad

Parmigiano-Reggiano, Fresh Boquerónes, Garlic Croutons

Yellowfin Tuna Crudo Spoons*

Navel Orange Supremes, Serrano Chili, Ponzu

Spicy Salmon Sushi Roll*

Cucumber, Dynamite Sauce

Crab & Shrimp Crispy Spring Rolls

Vietnamese Chile Nuoc Cham Dipping Sauce

Classic Peruvian Style Ceviche*

Habanero, Red Onion, Fresh Lime, Cancha Corn

LUNCH ENTRÉE SELECTIONS (Choose One)

Snapper Almandine

Haricot Vert, Potato Purée, Citrus Brown Butter

Low Country Shrimp & Grits

Stone Ground Grits, Tasso Ham, Holy Trinity

Key West Style Blackened Fish Sandwich

Sweet Potato Fries, Key Lime Mustard Aioli

Crispy Baja Fish Tacos

Cabbage Slaw, Fresh Flour Tortillas, Cilantro

Shrimp & Red Thai Curry

Golden Pineapple, Jasmine Rice

Blackened Salmon Caesar

Parmigiano-Reggiano, Fresh Boquerónes, Garlic Croutons

Simply Grilled Catch of the Day

Choice of Side and Sauce

Crab Cake Sandwich

Old Bay French Fries, Coleslaw, Tartar Sauce

Tuna Niçoise Salad

Haricot Vert, Roasted Fingerling Potatoes, Olive Vinaigrette, Caper Berry, Hardboiled Egg

DESSERT SELECTIONS (Choose One)

Florida Key Lime "Tart"

Graham Cracker Crust

Chocolate Mousse Bomb

Hazelnut Crunch

Caramel Bread Pudding

Tahitian Vanilla Chantilly Cream

Please, No Substitutions or Sharing.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.

