

## FIRST THINGS FIRST

**BAJA FISH TACOS** | 15  
crispy mahi, chipotle slaw, mango habanero chutney, micro cilantro, corn tortillas (G if grilled)

**STEAMED MUSSELS** | 16 S  
PEI mussels, garlic, heirloom tomato, white wine, crème fraîche, grilled ciabatta (G without bread)

**SMOKED FISH DIP** | 16  
house pickled onion, pickled jalapeño, cucumber, pita

**GRILLED OCTOPUS + CHORIZO** | 21 G  
fennel, tomatoes, roasted potato, olives, herb oil

**COCONUT SHRIMP** | 15 S  
coconut tempura batter, sweet chili marmalade

**CRISPY CALAMARI** | 18  
fried cherry peppers, garlic aioli, fra diavolo

**CHARRED BROCCOLINI** | 12  
herb & lemon ricotta, fried garlic, sweet & spicy pepper jam

**LOCAL BURRATA** | 18  
butternut squash marmalade, spiced pepitas, warm ciabatta, black truffle honey

**ROASTED CARROT HUMMUS** | 15  
crudite, feta, chipotle harissa, pita

**LOLLIPOP CHICKEN WINGS** | 18  
korean BBQ, scallion, sesame, pickled fresno peppers

**OYSTER MUSHROOM BAO BUNS** | 16 V  
"chicken fried" mushrooms, coleslaw, pickles

## GO GREEN

**KALE CAESAR** | 11/14 G  
baby kale, romaine, garbanzo beans, heirloom tomatoes, chipotle pepitas, shaved parmesan

**HARVEST SALAD** | 12/15 G N  
roasted butternut squash, dried cranberries, crispy red quinoa, goat cheese, mixed greens, mustard vinaigrette

**BEETS + BLUE** | 13 G N  
roasted beets, blue cheese crumbles, spicy pecans, pickled onions, arugula

**HOUSE SALAD** | 9/12 G  
mixed greens, shaved carrots, red onion, cucumber, tomato, balsamic vinaigrette

**ADD TO ANY SALAD:**  
CHICKEN 7 CHICKEN SALAD 7 SHRIMP 12  
ORA KING SALMON 20 MAHI 17

## SHELLFISH

**JUMBO SHRIMP COCKTAIL** | 18 S

**FRESH CATCH CEVICHE** | 21  
florida citrus, red onion, sweet peppers, avocado, jalapeño, root chips

**COLD WATER OYSTERS** | MKT  
east coast, west coast, premium

**MIDDLENECK CLAMS** | 9/18  
half shell or steamed, white wine broth

**OCEANS SEAFOOD TOWER** | MKT S

3 jumbo shrimp, half dozen raw clams, half dozen premium oysters, fresh catch ceviche, Maine lobster tail

## HAND HELDS

**MAHI SANDWICH** | 19  
lightly blackened, brioche bun, remoulade

**SHRIMP PO' BOY** | 16  
crispy shrimp, toasted hoagie, cajun remoulade, lettuce, tomato, onion, pickle

**MAHI REUBEN** | 21  
blackened mahi, slaw, swiss, marble rye, thousand island

**CALIFORNIA CHICKEN CLUB** | 16  
bacon, sprouts, avocado, pepper jack, multi-grain bread, chipotle mayo

**CHICKEN SALAD WRAP** | 14  
chunky white meat, cucumber, lettuce, tomato

**OCEANS SMASH BURGER** | 19  
two chuck, brisket & short rib patties, American cheese, pickles, griddled onions, special sauce, Sullivan Street brioche bun

## RAW

**CHIRASHI BOWL** | 25  
hamachi, tuna and Ora King salmon, avocado, seaweed salad, sushi rice, ponzu, spicy mayo (G without ponzu)

**TUNA TARTARE** | 19 S N  
avocado, pineapple, wakeame, sriracha eel sauce, kimchi cucumber, jalapeño, spicy mayo, wonton crisps (G without wontons)

**VEGGIE ROLL** | 18 G V  
cucumber, carrot, roasted crimini, red cabbage, haricot vert, mesclun mix, sushi rice, nori, sliced avocado, strawberry, asparagus-mint puree, white balsamic glaze

**HAMACHI CRUDO** | 18  
yuzu ponzu, Japanese pickled vegetables, crispy quinoa, jalapeño, lotus chips (G without ponzu)

**SPIDER ROLL** | 18  
tempura softshell crab, cucumber, avocado, masago, sesame seeds, bonito flakes, spicy mayo, eel sauce

**LOBSTER ROLL** | 18  
butter-blanching Maine lobster, garlic, sea salt & pepper, soy paper, sushi rice, flying roe, remoulade

**MEMBERS ONLY ROLL** | 22  
spicy tuna, Ora King salmon, hamachi, tuna, jalapeño, avocado, cucumber, wasabi peas, yuzu-truffle aioli

**SEX ON THE BEACH** | 19 G  
Ora King salmon, cream cheese, inside-out avocado, cucumber, ikura, lemon

**SASHIMI/SUSHI** | 4 G  
two pieces of Ora King salmon, tuna or hamachi

## COASTAL SELECTIONS

**THAI PESTO GRILLED CATCH + SHRIMP** | 42 S G  
fresh catch, basmati rice, sautéed spinach, red coconut curry

**SIMPLY PREPARED** | MKT  
daily fresh fish selection, basmati rice, grilled asparagus, lobster cream sauce

**GRILLED LOCAL SWORDFISH** | 39 G  
achiote Florida citrus marinade, roasted poblano mashed potatoes, "elote" street corn salsa, cotija cheese, pickled onions, spiced pepitas

**LOBSTER MAC N CHEESE** | 49 S  
Maine tail & claw, orecchiette, smoked gouda, cheddar cheese, toasted bread crumbs

**SEARED DIVER SCALLOPS** | 48 S  
truffled mushroom risotto, parmesan, crispy leeks, lemon garlic oil

**JUMBO SHRIMP "SCAMPI"** | 39 S  
linguine, spinach, prosciutto de parma chips, baby tomatoes, shaved parmesan

**ORA KING SALMON** | 42 G  
cauliflower puree, shaved brussel sprouts, pomegranate reduction

**CENTER-CUT FILET MIGNON** | 49  
mashed potato, haricot vert, mushroom ragout, crispy onion, red wine mushroom reduction (G without crispy onion)

**SHORT RIB OSSO BUCO** | 65  
parmesan polenta, orange glazed carrots, warm ciabatta, bone marrow

**MEDITERRANEAN ROASTED CHICKEN** | 32 G  
lemon herb 1/2 chicken, oven-roasted, artichoke hearts, kalamata olives, bell peppers, heirloom grape tomatoes, fingerling potatoes, crumbled feta, pan jus

## SHAREABLES

**HARICOT VERT** | 9  
garlic, salt, olive oil

**TRUFFLED MUSHROOM RISOTTO** | 10 G  
roasted mushroom & black summer truffle butter, parmesan

**POLENTA** | 8  
stone ground cornmeal, parmesan, cream

**CRISPY BRUSSEL SPROUTS** | 10 G  
bacon, pickled red onions, chipotle mayo, feta

**MAC N CHEESE** | 9  
smoked gouda, cheddar cheese, toasted bread crumbs

**ORANGE-GLAZED CARROTS** | 9  
tri-colored carrots, honey, orange, parsley

**LOBSTER MASH** | 29 S G  
Maine lobster, mashed potatoes, lobster cream sauce

**LOADED POTATO CROQUETTES** | 8  
crispy mashed potatoes, Vermont white cheddar, bacon, scallions

**JUMBO GRILLED ASPARAGUS** | 10  
crispy onion, pecorino romano (G without crispy onions)

A 20% AUTOMATIC GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

CONTAINS NUTS N CONTAINS SHELLFISH S GLUTEN-FREE AVAILABLE (inform your server) G VEGAN V

\*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune system disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food-borne illnesses especially if you have certain medical conditions. Please be aware that during normal kitchen operations involving shared cooking preparation areas, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item listed can be completely free of allergens. If you need further information or have specific nutritional questions, please ask for a manager.