

# SUMMER FEATURES

## APPETIZERS

### OYSTERS FELIX 15

Six Local Gulf Oysters on the Half Shell Topped with Frothy Pork Belly and Horseradish Foam

### ROYAL RED CEVICHE 23

Lime and Cilantro Marinated Royal Red Shrimp Served with Mango, Red Onion and Jicama

### WATERMELON GAZPACHO 18

Heirloom Tomatoes, Local Watermelon, Fresh Mint Topped with Jumbo Lump Crab Meat and Smoked Extra Virgin Olive Oil

## SALADS

### AVOCADO & SHRIMP SALAD 14/22

Fresh Hass Avocado, Gulf Shrimp with Dill Aioli, Sliced Cherry Tomatoes, and Sweet Tear Drop Peppers on a Bed of Romaine Lettuce with Citrus Vinaigrette

### ROASTED BEET SALAD 14/23

Roasted Red Beets, Cherry Tomatoes, Sliced Red Radish, Toasted Pine Nuts, Basil Pesto, and Citrus Segments with Citrus Vinaigrette

### PROSCIUTTO AND MELON 19

Local Cantaloupe, Prosciutto de Parma, Feta Cheese Crumbles on a Bed of Wild Arugula Topped with Ginger Vinaigrette and Aged Balsamic

### CAPRESE 17

Charred Cherry Tomatoes, Local Fresh Heirloom Tomatoes, and Fresh Mozzarella, Topped with Micro Basil, Smoked Olive Oil and Aged Balsamic

### PEACH AND BURRATA 21

Grilled Peaches, Cherry Tomatoes, and Fresh Burrata Served with Peach Jam, Micro Mint and Baguette Crisps

## ENTRÉES

### WILD ATLANTIC SALMON 27

Roasted Salmon Served with Corn Succotash, Braised Cherry Tomatoes, Crispy Bacon, and Corn Purée

### DIVER SCALLOPS 35

Seared Diver Scallops in a Creamy Pine Nut and Golden Raisin Jam Served with Roasted Pea Greens and Grilled Asparagus

### CHILEAN SEA BASS 39

Steamed Chilean Sea Bass in a Soy, Ginger and Garlic Sauce Served with Coconut Forbidden Rice

### FRESH MAINE LOBSTER ROLL 42

Lobster Tossed in Dill Aioli, Pickled Celery, Citrus and Fresh Herbs Served on a Brioche Lobster Roll

### ROASTED GULF SNAPPER 39

Topped with Basil Aioli and Served with Summer Squash and Vegetable Tapanada

### STEAK SANDWICH 42

Flat Iron Steak with a Blue Cheese Spread Topped with Caramelized Onions, Pickled Red Radish, and Pea Pendrils

## SIDES

### NEW POTATOES 8

Baby Potatoes Tossed with a Creamy Dill and Paprika Aioli

### CRISPY BRUSSELS SPROUTS 8

Crispy Brussels Sprouts and Toasted Pecans in Cajun Seasoning, Topped with Balsamic Glaze

### ASPARAGUS & SUGAR SNAP PEAS 10

Roasted Asparagus and Sugar Snap Peas in Garlic and Herbs