



STARTERS

TEMPURA LOBSTER	21
Ponzu Sauce	
COCONUT SHRIMP	18
Peach-Pepper Jam	
CALAMARI FINGERS	17
Cilantro Sweet Chili Sause Fried Bell Peppers Peanuts Puff Rice	
CRAB CAKES BY THE BAY	24
Crab- Mix Panko Crumbs Red Bell Peppers Cilantro Cream Cheese Red Onion Asian Sauce, Creamy Tabasco Sauce Drawn Butter	
STUFFED SQUASH	20
Smoked Gouda Cream Cheese Ricotta Arugula Salad Roasted Tomatoes Basil Lemon Panko Crumbs	
FIG FETA DIP	25
Feta cheese Cream Cheese Goat Cheese Caramelized Onion Candied Pecans Fig Sauce	
FISH BITES	18
Assorted Fried Fish Sriracha Asian Wasabi Sauce	

HOUSE SALAD	6
House-made Croutons Tomatoes Cucumbers	
CAESAR SALAD	8
House-made Croutons Parmesan Caesar	
MARLIN SALAD	16
Mixed Greens Poached Bartlett Pears Candied Pecans Champagne Vinaigrette (GF)	
GOAT CHEESE SALAD	16
Spinach Pickled Red Onion Candied Pecans Goat Cheese Honey Vinaigrette (GF)	
FLORIDA GIRL SALAD	16
Mixed Greens Candied Pecans Strawberries Mandarin Oranges Goat Cheese Orange-Citrus Vinegarrate (GF)	
SEASONAL SOUP	18
Seasonal Ingredients.	
MUSHROOM BRUSCHETTA	14
Toasted Baggett Sautéed Mushrooms Pesto Balsamic Glaze Parmesan Cheese	

OYSTERETTE

RAW ON THE HALF SHELL	16/32
Cocktail Horseradish Pickled Red-Onion Mignonette (GF)	
CLASSIC BAKED	17/34
Oyster Butter (GF)	
PARMESAN BAKED	18/36
Oyster Butter Parmesan (GF)	
CAPTAIN JACK	19/38
Oyster Butter Bacon Cheddar Jalapeno (GF)	

MARGHERITA BAKED	18/36
Roasted Tomatoes Mozzarella Basil Balsamic Glaze (GF)	
ROCKEFELLER BAKED	18/36
Spinach Parmesan Panko	
CRAB BAKED	20/40
Crab-Mix Oyster Butter Parmesan Panko	

SEAFOOD SPECIALTY ENTRÉES

COCONUT CRUSTED GROUPER	38
8 oz Pan-Fried Coconut Encrusted Caribbean Rice Lemon Cream Sauce	
FRESH FISH OF THE DAY	38
8 oz. Blackens Cajun Or Grilled Seasonal Veggies Potatoes	
CHAR-GRILLED TUNA STEAK	45
8 oz Wasabi Mashed Potatoes Oyster-Soy Glaze Seasonal Veggies	
SWORDFISH	48
Garlic Lemon sauce Goat Cheese Mashed Potatoes (GF)	

BROWN BUTTER SCALLOPS	44
Four Diver Cold Water Scallops Truffle Risotto Parmesan Crisp (GF)	
KING CRAB LEGS	Market Price
I 1/4 lbs. Alaskan King Crab Drawn Butter (GF)	
SHRIMP & GRITS	40
Shrimp Corn Grits Cajun Shrimp Mother Saucel	
TWIN LOBSTER TAILS	54
Two 6 oz Lobster Tails Drawn Butter Potatoes Seasonal Veggies (GF)	

ENTRÉES

CHICKEN CATSU	28
8 oz. Panko Fried Chicken Roasted Red Pepper Sauce Potatoes Asparagus	
MARLIN BURGER	24
Half-Pound Cheddar/Provolone Bacon Caramelized Onions Mayo	

FETTUCCINI ALLA CREMA	30
Butter Heavy Cream Ribbons Of Pasta Grilled or Blackened Cajun Shrimp or Chicken	
CHAR-GRILLED TUNA SALAD	45
Char-Grilled Tuna Fried Cucumbers Jalapenos Onions Cilantro Lemon Vinaigrette Roasted Garlic	

PREMIUM HAND CUT STEAKS

OSSOBUCO	50
8 oz Roasted Veal Red Wine Guhillo Reduction Potatoes Asparagus	
SURF & TURF	65
8 oz Center-Cut Filet Lobster Tail Potatoes Seasonal Veggies (GF)	

ROSEMARY RIBEYE	48
16 oz Mesquite Ribeye Rosemary Butter Potatoes Seasonal Veggies (GF)	
6 OR 8 OZ CENTER CUT FILET	40/48
6 or 8 oz Potatoes Seasonal Veggies (GF)	

• ENHANCEMENTS •

COGNAC PEPPERCORN SAUCE 8	CHIMICHURRI 5	DEMI GLAZE RED WINE REDUCTION 8
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ADDITIONS À LA CARTE

BRUSSEL SPROUTS 10 (GF)	MASHED POTATOES 8 (GF)	SEASONAL VEGGIES 10 (GF)	TRUFFLE MAC N' CHEESE 14	GRILLED ASPARAGUS & SEA SALT 10 (GF)
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Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We will not offer seperate/split checks for parties of 8 or more / Credit Card fees will apply for all Credit Card Transactions.