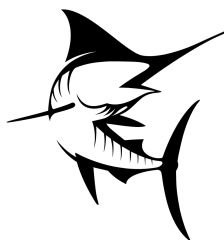

STARTERS



SOUP & SALADS

TEMPURA LOBSTER Ponzu Sauce	21
COCONUT SHRIMP Peach-Pepper Jam	18
CALAMARI FINGERS Peanuts Sweet Chili Sauce Fried Bell Peppers Cilantro Puff Rice	17
CRAB CAKES BY THE BAY Lump Crab- Mix Lemon Aioli	24
STUFFED SQUASH Mixed Cheese Cream Cheese Ricotta Lemon Arugula Salad Roasted Tomatoes Basil Panko Crumbs	20
FIG FETA DIP Feta Goat Cheese Candied Pecans Fig Sauce Baggett crostini's	25
FISH BITES Assorted Fried Fish Sriracha Asian Wasabi Sauce	18

SEASONAL SOUP Seasonal Ingredients.	15
HOUSE SALAD House-made Croutons Tomatoes Cucumbers	6 12
CAESAR SALAD House-made Croutons Parmesan Caesar	8 16
MARLIN SALAD Mixed Greens Poached Bartlett Pears Candied Pecans Champagne Vinaigrette (GF)	16
FLORIDA GIRL SALAD Mixed Greens Candied Pecans Strawberries Mandarin Oranges Goat Cheese Orange-Citrus Vinaigrette (GF)	16
MUSHROOM BRUSCHETTA Toasted Baggett Sautéed Mushrooms Pesto Balsamic Glaze Parmesan Cheese	14

OYSTERETTE

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

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

SEAFOOD SPECIALTY ENTRÉES

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

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

ENTRÉES

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

FETTUCCHINI ALLA CREMA Butter Heavy Cream Ribbons Of Pasta Grilled or Blackened Cajun Chicken or Shrimp	30/38
CRAB DIANE 8 oz Fillet Crabmeat Hollandaise Sauce Red Wine Reduction Sauce Mashed Potato Seasonal Veggie	58

PREMIUM HAND CUT STEAKS

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

ROSEMARY RIBEYE 14 oz Mesquite Ribeye Rosemary Butter Potatoes Seasonal Veggies (GF)	50
6 OR 8 OZ CENTER CUT FILET 6 or 8 oz Potatoes Seasonal Veggies (GF)	40/48

ENHANCEMENTS

- COGNAC PEPPERCORN SAUCE 8
- CHIMICHURRI 5
- DEMI GLAZE RED WINE REDUCTION 8

ADDITIONS À LA CARTE

BRUSSEL SPROUTS 8/10 (GF)	MASHED POTATOES 8/10 (GF)	SEASONAL VEGGIES 10/20 (GF)	BACON TRUFFLE MAC N' CHEESE 12/24	GRILLED ASPARAGUS & SEA SALT 8/16 (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 separate/split checks for parties of 8 or more / Credit Card fees will apply for all Credit Card Transactions.