

T H E

# White Marlin

& OYSTERETTE

## STARTERS

**HAND CUT CALAMARI** 18  
Grilled Lemon | House Marinara

**COASTAL CRAB CAKE** 20  
Lump crab | Mustard Sauce | Grilled Lemon

**LAMB MEATBALLS** 19  
Amaretto Cream | Fresh Mint | Manchego

**CEDAR KEY SPICY CLAMS** 18  
Lemongrass | Ginger | Sambal | Grilled sourdough

**COCONUT SHRIMP** m  
Passion Fruit Sauce

**ARTISAN SOURDOUGH** 12  
Olive Tapenade Oil

## SOUP & SALADS

**CAESAR SALAD** 13  
Grana Padano | sourdough | dressing

**PEAR SALAD** 12  
Mixed Greens | Dried Cherries | Pecans | Bleu Cheese  
| Champagne Vinaigrette

**WEDGE SALAD** 15  
bacon | onion | tomato | gorgonzola dressing

**SOUP DU JOUR** MP  
daily selection

## HOUSE CREATIONS

**COCONUT CRUSTED GROUPER** 54  
Citrus Beurre Blanc | Tropical Rice

**SEAFOOD PASTA AL LIMONE** 42  
Lump Crab | Shrimp | Roasted Corn | Poblano |  
Lemon Creme

**PAN SEARED SEA SCALLOPS** 65  
Sweet Corn Puree | Pork Belly | Smoked Lime  
Butter

**PERUVIAN ROASTED CHICKEN** 30  
Fingerling Potatoes | Aji Verde | Corn Esquites

**FILET MIGNON** 62  
Robuchon Potatoes | Asparagus

**CHEF'S DAILY CATCH** MP  
Rotating Seasonal Accompaniments

An 18% gratuity will be added to parties of six or more. Menu items and pricing are subject to change without notice. No substitutions will be accommodated. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for individuals with certain medical conditions

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## ----- STEAKS, CHOPS, & SEAFOOD -----

ALACARTE

**80Z FILET MIGNON** 55  
Rosemar\d Butter

**60Z GROUPE** 35  
Citrus Beurre Blanc

**140Z RIBEYE** 68  
Rosemar\d Butter

**70Z TOGARASHI TUNA STEAK** 38  
Citrus Beurre Blanc

**ROASTED AIRLINE CHICKEN** 26  
Aji Verde

**WOODFIRED LOBSTER** MP  
Clarified Butter

**140Z DUROC PORK CHOP** 32  
Mustard Creme

**KING CRAB** MP  
clarified butter

## ADDITIONS

**GORGONZOLA FONDUE** 6

**MUSTARD CREME** 6

**COWBOY BUTTER** 6

**BEARNAISE** 6

**CRAB DIANE** 15

**AJI VERDE** 4

## SIDES & STARCHES

**ROASTED ASPARAGUS** 7 20  
almonds | aioli | orange | mint

**FINGERLING POTATOES** 6 14  
crispy potatoes | butter

**CORN ESQUITES** 6 14  
lime | chill

**SQUASH DUO-ZA'ATAR** 16 19  
Zucchini and Yellow Squash

**ROBUCHON POTATOES** 5 12  
whipped potatoes | cream | butter

**ISLAND RICE** 6 14  
pineapple | bell pepper

**CRAB FRIED RICE** 19  
Lump Crab | Shoyu | Sesame Oil

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