



RESTAURANT WEEK MENU 2025

\$47 per person (plus tax and gratuity)

STARTERS

(Choice of one of the following)

Wild Mushroom Bisque... sherry crema, and jumbo lump crab

Local Shrimp and Avocado Cocktail (Veracruz Style)... fresh tomato, red onion, and jalapeño served with tortilla chips

Strawberry Salad... spring greens, feta, walnuts, green apple, and balsamic vinaigrette

Asian Beef Spring Rolls... sweet chili sauce, and horseradish cream

Classic Caesar Salad... romaine, croutons, and shaved parmesan

ENTRÉES

Miso Glazed Faroe Island Salmon... black rice ramen, chili roasted cauliflower, shitake and edamame salad

Seared Local Shrimp & Scallops... basmati rice, broccolini, Tikka Masala sauce, and cucumber raita

Adobe Braised Angus Beef Short Ribs... pepper jack Marsh Hen Mills grits, haricot verts, and pickled red onions

Blackened Florida Mahi Mahi... roasted sweet potatoes, peppers, onions, grilled corn, and squash with charred pineapple chimichurri

DESSERTS

Key Lime Pie... mango, raspberry sauce, and whipped cream

Red Velvet Cake... dark chocolate gelato, strawberries, and whipped cream

Butterscotch and Bourbon Pot de Crème... ginger cookie, and whipped cream

MENU MAY NOT BE SPLIT. NO SUBSTITUTIONS. THANK YOU.