

SUMMER MENU



SMALL PLATES

TUNA POKE

watermelon, jalapeno, leche de Tigre, wonton chips

19

CRISPY BRUSSELS SPROUTS

sesame, sweet Thai chili, buttered basmati

15

DUCKY DUMPLINGS

steamed dumplings, cucumbers, tomatoes, black
vinegar, chili crisp, sesame, scallions

22

WHIPPED BURRATA

burnt honey, tomatoes, crispy prosciutto,
blackberry balsamic, grilled bread

25

FRIED OYSTERS

sweet potato buffalo sauce, dill aioli, herbs

19

OYSTERS

GRILLED

lemon + parmesan
+ herb butter

CRAB TRAP

as above + jumbo
lump garlic crab

*served with grilled
rosemary ciabatta
bread*

SALADS

MISO CAESAR

romaine + parmesan +
black sesame crumble

10 / 18

ITALIAN CRUNCH

arugula & little gem +
tomatoes + olives + feta
+ cukes + pepperoncini
pecorino dressing +
breadcrumbs

12 / 19

SALAD ADD-ONS

Fried Oysters 10

Grilled Shrimp 10

Jumbo Lump Garlic Crab 12
(add this to your gulf fish or ribeye!)

ENTREES

SUMMER STROZZAPRETI

gulf shrimp, zucchini pesto, preserved lemon,
tomato, feta, toasted pecans, dill

38

GULF FISH PICCATA

lemon caper sauce, angel hair bordelaise, sauteed
spinach, grilled artichoke hearts

39

EGGPLANT VODKA PARMESAN

ricotta, arugula salad, pickled peppers

32

SHORT RIB PAD THAI

wok fired rice noodles, scallion, carrot, egg,
tamarind caramel, peanuts, herbs

52

HAWAIIAN YELLOWFIN TUNA

heirloom tomato + avocado salad, chow mein,
passionflower vinaigrette, basmati, herb mayo

42

PRIME RIBEYE

black garlic dry rub, grilled corn & okra,
tepache steak sauce

65