



### *Soups*

- Soup of the Day** 8.  
Chef's Seasonal Selection
- Seafood Vegetable Soup** 11.  
Saffron Broth

### *Appetizers and Salads*

- House Salad** 8.  
Mixed Lettuces, Baby Tomatoes, Cucumbers and Champagne Vinaigrette
- Caesar Salad** 10.  
Parmesan Croutons
- Mixed Seafood Salad** 12.  
Citrus Vinaigrette served over Boston Lettuce
- Gulf Shrimp Cocktail** 12.  
Tomato Horseradish Sauce
- Jumbo Lump Crab Cakes** 14.  
Dill Lemon Aioli
- Oysters Rockefeller** 16.  
Watercress and Pernod

### *Entrees*

- Mixed Seafood Pappardelle** 16.  
Fennel Tarragon Tomato Jus
- Gulf Shrimp De Jagne** 21.  
Sunchoke Puree, Parsley and Sherry
- Pan Roasted Red Snapper** 26.  
Cauliflower Gratin, Heirloom Tomatoes and Mint
- Baked Atlantic Halibut** 23.  
Baby Carrots, Oregano and Olive Oil
- Roasted Herb Chicken** 18.  
Panzanella and Preserved Lemon Chardonnay Sauce
- Filet Mignon** 22.  
Asparagus and Cabernet Sauce