

APPETIZERS

HAWAIIAN BIGEYE TUNA “TORO”

Avocado, jalapeno, ruby red grapefruit, and organic shoyu 16

JUMBO LUMP CRAB CAKES

Celery root slaw and citrus aioli 15

MEDITERRANEAN MUSSELS

White wine and herb butter 14

CRISPY CALAMARI

Vegetables, sweet chili sauce 9

BEEF CARPACCIO

Asparagus, tomatoes, capers, arugula and white truffle oil 12

CHEF’S TRIO OF DIPS WITH PEPPERCORN LAVOSH 10

Sweet Shrimp Hummus

Mediterranean Roasted Eggplant Puree

Roasted Vegetables Salsa

SOUPS & SALADS

LOBSTER BISQUE

Crème fraîche, caviar, and lobster medallions 11

MANHATTAN SEAFOOD CHOWDER

Chef’s fish selection, littleneck clams, thyme essence 8

ROMAINE HEART SALAD

Blue cheese caesar 9

TOMATO “PANZANELLA” SALAD

Red onion, cucumber, basil, feta cheese, kalamata olives, and banyuls-caper vinaigrette 11

BUTTER LETTUCE & HERB SALAD

Champagne vinaigrette 9

Managing Partner

Bart Bonbrest

Executive Chef

Jim Shiebler

TAMPA

WATER

MESQUITE GRILLED KING SALMON

Bean ragout, salsa verde, yellow pepper coulis, and roasted tomato arugula salad 27

SEARED AHI TUNA

Eggplant caponata, olive tapenade and celery herb salad 29

SEARED DAY BOAT SCALLOPS

Sweet potato puree and mushroom pancetta fricassée 29

SAUTEED JOHN DORY

Lobster succotash and sweet corn broth 35

BLACK BEAN SWEET CHILI GLAZED GROUPER

Fragrant lemongrass broth, udon noodles, hon shimeji mushrooms, baby bok choy and cilantro-wasabi oil 30

SEARED FLORIDA SNAPPER

Zucchini chips, smoked tomato vinaigrette 26

CRAB STUFFED FLOUNDER

Jumbo lump crab, roasted asparagus 26

GRILLED JUMBO PRAWNS

Yellow tomato “Puttanesca,” couscous, watercress, paprika oil 29

SPICY SHRIMP TAGLIATELLE

Seared prawns, rapini, shellfish sauce with basil, chili and lemon 22

SEAFOOD ORECCHIETTE

Chef’s seafood selection, chili essence, zucchini 18

LAND

FILET MIGNON

Madeira mustard demi 36

BONE-IN RIBEYE

Roasted root vegetables, spinach and red onion demi 43

SHORT RIBS

Polenta cake, roasted red peppers and balsamic glaze 26

OVEN ROASTED CHICKEN

Warm potato-artichoke salad with lemon veloute and black olive oil 22

SHELLS OF THE SEA

GULF COAST PRAWNS

AquaKnox cocktail sauce 16

OYSTERS ON THE HALF SHELL

Serving only the finest cold water oysters
3 for 9 6 for 15 12 for 26

STONE CRAB CLAWS

Served with house mustard sauce Market

SEAFOOD TRIO

A tasting of our sweet shrimp, lobster and jumbo lump crab cocktails 19

SWEET SHRIMP COCKTAIL 15

LOBSTER COCKTAIL 17

JUMBO LUMP CRAB COCKTAIL 16

SEAFOOD PLATEAU

Mussels, Oysters, Prawns, Clams, Ceviche, Lobster, Crab Claws, and Ponzu Oyster Shooters
Serves four 59

FLATBREADS

TUSCAN FLATBREAD

Fontina, grilled artichokes, house made oven dried tomatoes, wild mushrooms 8.5

HOUSE SMOKED SALMON FLATBREAD

Fennel puree, artisan brie, shaved red onions, capers, chives 10

SIDES

MUSHROOM RAGOUT

MARKET VEGETABLES

ASPARAGUS

SPINACH

SHOESTRING FRIES

6

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and select “Guest Comments” to tell us about your dining experience.

