

On Ice

Oysters

Classic Mignonette and
Cocktail Sauce
Six 14 Twelve 28

Middleneck Clams

Classic Mignonette and
Cocktail Sauce
Six 12 Twelve 24

Florida Stone Crab Claws

Traditional Mustard Sauce
Market Price

Jumbo Shrimp Cocktail

Housemade Cocktail Sauces and Mustard
19

Seafood Trio

Oysters, Middleneck Clams and Jumbo Shrimp
39

Appetizers

Shrimp & Crab Stuffed Artichokes

9

Crab Nachos

Crab Meat, Marinated Sweet Onions and Tomatoes,
Jalapeños, Cheddar Grit Sauce,
Toasted Cumin and Lime Sour Cream 24.5

Coconut Shrimp

Encrusted Shrimp, Sweet Chili-Garden
Vegetable Aioli and Mango Slaw 19.5

Truffled Gorgonzola Fries

8

Jumbo Lump Crab Cakes

Summer Corn, Tomato and
Cole Slaw Rémolade 24.5

The Sampler For Two

Shrimp and Crab Stuffed Artichokes,
Coconut Shrimp and Crab Nachos 37

Crispy Zucchini Chips

Spicy Marinara Sauce and Basil Aioli 7

Calamari

Fried Golden Brown, Basil Aioli and
Tomato Dipping Sauce 16

Key West Conch Sampler

Conch Salad with Lime Juice, Sweet Onions, Peppers, Celery
& Conch Fritters with Calypso and Sweet Chili Sauces 18

Soup & Salads

New England Clam Chowder

Cream Based Chowder with Clams, Onions and Potatoes served in a Sourdough Bread Bowl 9

Seafood Bar Gazpacho

A Chilled Classic 8

Hearts of Palm Salad

Indian River Citrus, Celery Seed Dressing 13.5

House Dinner Salad

Mixed Field Greens, Crumbled Blue Cheese, Tomatoes and Cabernet Onions
White Balsamic Peppercorn Dressing 11.25

Hearts of Romaine Salad

Whole Grain Mustard Dressing, Oven-Cured Tomatoes, Hearts of Palm and Focaccia Crouton 14.5

*To ensure the highest quality of oysters, the variety of oysters may change on a daily basis.
As a courtesy to our guests, please refrain from using cellular telephones in the restaurant.*

Entrées

**Any fish selection can be prepared blackened, broiled, pan-seared or grilled.*

Yellowtail Snapper

Mojito Slaw, Indian River Citrus Salad, Yucca Croquette and Pablano Aioli 35

Jumbo Lump Crab Cakes

Summer Corn, Green Beans, Tomatoes, Smashed Potatoes and Cole Slaw Rémoulade 37

Pan-Seared Mahi Mahi

Sweet Plantains, Black Beans and Rice, Mango and Tomato Salsa 32

Grilled Filet Mignon

Crab "Stuffed" Potato, Broccolini, Roasted Beets and Pepper Butter 41

Conchiglie Rigate Garlic Pasta

Sea Shell Pasta, Sautéed Sweet Onions, Oven Roasted Tomatoes and Spinach with Roasted Garlic Cream Sauce 19
Grilled Chicken 26 Roasted Shrimp 29

Pecan Crusted Grouper

Citrus Mashed Potatoes crowned with Jicama Mango Slaw and Coconut Lime Sauce 34

Twin Lobster Tails

Drawn Butter, Florida Corn and Potato Salad Market Price

Teryaki BBQ Tuna

Edamame "Risotto", Crispy Scallions 37

Grilled Salmon

Lemon Spring Onion Butter, Smashed Bliss Potatoes, Sea Salt Grilled Asparagus 28

Hearts of Romaine Salad

Whole Grain Mustard Dressing, Oven Cured Tomatoes, Hearts of Palm and Focaccia Crouton 14.5
Grilled Chicken 19.5 Roasted Shrimp 23

Fresh Catch Soft Tacos

Refried Black Beans, Fresh Tomato Salsa, Jalapeño Peppers, Caramelized Onions, Guacamole 26

The Seafood Bar Burger

Traditional Hamburger with Tobacco Onions and French Fries 16

Seafood Club

Maine Lobster and Jumbo Lump Crab Salad on Brioche with Bacon and Truffled Fries 28

On The Side

Steamed Asparagus 6

Sautéed Spinach 6

Sweet Plantains 6

Black Beans and Rice 7

Smashed Bliss Potatoes 6

All prices are subject to service charge and state sales tax.