



LOCAL OYSTERS

Rotating Selection of Local Oyster(s)*

Minimum 6 per order | \$3.75 each

Champagne Mignonette

Kimchee Puree

Cocktail Sauce

SALADS & SOUPS

HOUSE CAESAR.....16

*Hearts of Romaine, White Anchovies,
Fried Parmesan Crouton*

CASHEW CRUSTED TUNA*.....26

*Arugula, Cucumber, Radishes,
Julienned Red Onion, Lemon Aioli*

STRAWBERRY FIELDS.....19

Arugula, Cashews, Goat Cheese, Orange-Honey Vin

ARCADIA GREEN SALAD.....15

*Radish, Red Onion, Cherry Tomatoes, EVOO,
Balsamic Vinegar*

WARM SPINACH SALAD.....19

*Bacon Vinaigrette, Red Onion, Cherry Tomato,
Hard Boiled Egg*

CHOWDER.....13

Bacon, Scallions

BOURBON LOBSTER BISQUE.....14

Lobster Creme Fraiche, Fresh Chives

SIDES

FRENCH FRIES...12

Vinegar \$2 or Truffle \$3

MOROCCAN RICE...14

FORBIDDEN BLACK RICE...14

THYME POTATOES...16

SOBA NOODLES...14

GOAT CHEESE GRITS...14

PORTOBELLO MUSHROOMS...14

ROASTED TURMERIC CAULIFLOWER... 14

ROASTED BOURBON BUTTER CARROTS...14

CHEF'S VEG OF THE DAY...MP

SMALLER & SHAREABLE

HERBED RICOTTA CHEESE.....9

EVOO, Grilled Pita

MUSSELS PUTTANESCA.....21

Capers, Tomatoes, Olives, Chorizo, Skinny Fries

SPICY TUNA LETTUCE WRAPS.....18

Gochujang Vinaigrette, Avocado, Wontons

LOBSTER TOSTADAS.....22

Old Bay Mayo, Avo Crema, Queso Fresco, Caviar

SESAME CHICKEN BITES.....14

Glass Noodles, Cucumber Salad, Thai Peanut Sauce, Japanese BBQ Glaze

GRILLED MEXICAN SHRIMP COCKTAIL...16

Red Shrimp, Spicy Cocktail Sauce, Avocado

NORTH MEETS SOUTH.....18

Florida Rock Shrimp & Alaskan Snow Crab Cake, Caper Remoulade

CORN & CHEDDAR FRITTERS.....15

Spicy Tomato Jelly

OAK SMOKED PORK BELLY.....17

Banana Relish, Curry Cream

BAKED OYSTERS.....18

Spinach, Chorizo, Leek Vermouth Cream

PASTAS & RISOTTO

LAMB RAGOUT RIGATONI.....39

Harissa Pomodoro, Parmesan Reggiano

PAPPARDELLE BOURGUIGNON.....37

Filet Mignon Tips, Porcini, Peas, Port Demi Cream

BABY PORTOBELLO RISOTTO.....36

Crispy Truffled Leaks, Parmesan Regianno

9 CRAFT CIOPPINO.....43

Tagliatelle, Cod, Mussels, Manila Clams, Shrimp & Lobster Cream

ENTREES

FILET MIGNON*.....49

Thyme Potatoes, Port Demi-Glace, Crispy Leeks

SCOTTISH SALMON.....33

Soba Noodle Salad, Mango Curry Nage

MISO COD.....36

Dashi Broth, Bok Choi, Black Sticky Rice

CHICKEN TAGINE (Serves 2).....49

Moroccan Rice, Cauliflower, Vinegar-Parmesan Skinny Fries

SWORDFISH PAILLARD.....39

Lightly Fried, Caper Gremolata, Arugula, Goat Cheese

THE BURGER*.....20

Sesame Brioche, LTO, Cheese,

Add an Egg \$2, Bacon \$3, Avocado \$3

CILANTRO CURED TUNA*.....39

Goat Cheese Grits, Escabeche, Micro Salad

SUNDAY SUPPER.....MP

Chef's Special

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please let us know if you have any food allergies or special dietary needs.