

SEAFOOD APPETIZERS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If you are unsure of your risk, consult a physician.

Plat de Mer

King crab, oysters, jumbo shrimp, Maine lobster, smoked fish pâté.
\$55.95 per person

Hamachi Crudo

Hot lemon oil, pink shrimp, chili, radish, micro herbs, edamame, preserved citrus, caper berries, shrimp vinaigrette.
\$19.95

Seafood Chowder

Bay shrimp, Key West pink shrimp, white fish, winter squash, citrus IPA, buttermilk biscuit.
\$16.95

Florida Stone Crab

(when available) Market Price

VEGETARIAN DINNER

Quinoa, Freekah, & Roasted Winter Vegetables
Soft poached egg, pecans, winter greens, aged balsamic vinegar.
\$34.95

TONIGHT'S CATCHES

Sushi Grade Ahi Tuna	\$42.95
Local Pompano	\$41.95
Local American Red Snapper	\$39.95
North Atlantic Swordfish	\$39.95
North Atlantic Salmon	\$44.95

TONIGHT'S SURF AND TURF

Chargrilled Chateaubriand & Butter Poached Maine Lobster
Veal sweetbread stuffing, Brussels sprouts, maple glazed baby carrots, Hollandaise sauce.
\$75.95

LUXE BEEF TASTING

Bern's Steak House 100 Day Dry Aged Delmonico, Filet Mignon & Japanese Wagyu Strip.
3 oz of each \$87.95

Japanese Dry Aged Wagyu - per oz	\$21.95
100 Day Dry Aged Delmonico - 12oz	\$75.95

SEASONAL INGREDIENTS

Sauteed Veal Sweetbreads

Chickpeas, pickled cauliflower, winter greens, tapenade, caper berries.
\$16.95

Duck Duo

Seared breast, mincemeat tarte tatin, Brussels sprouts, pomegranate duck demi.
Appetizer \$17.95

Clos De La Tech 2010, Pinot Noir, Santa Cruz Mountains Estate

Bottle \$89.95 (750 ml.), Bin #4185
Glass \$18.75 (5 oz.), Bin #54185



Merlot & Maple Glazed Dry Aged Short Ribs

Chili spiced winter greens, fried cheese grits.
Appetizer \$16.95 Entrée \$34.95

Dry Aged Tomahawk Steak

Wild mushrooms, Brussels sprouts, maple roasted baby carrots, buttermilk onion rings, crispy herbs, bone marrow butter, roasted garlic cloves.
(serves 2) \$115.00

Dandelion Shiraz 2016, Barossa, Australia

Bottle \$49.95 (750 ml.), Bin #2523
Glass \$10.40 (5 oz.), Bin #52523



10 Spiced Local Pompano

Bay scallop, coconut lime cauliflower 'couscous', coconut lime puree, pomegranate butter sauce.
\$45.95

Dr. Thanisch, Riesling

Kabinett, Bernkastler Badstube, Germany

Bottle \$45.95 (750 ml.), Bin #2122
Glass \$9.60 (5 oz.), Bin #52122



CHEF DE CUISINE

Habteab Hamde

SOUS CHEFS

Brent Hunt & Brady Wiggins

SOMMELIERS

Eric Renaud, Brad Dixon, Gregory Mayer, Bryce Sageser