



## LOCAL OYSTERS

Rotating Local Oyster Selection

Minimum 6 per order | \$3.95 each

*Champagne Mignonette*  
*Kimchee Puree*  
*Cocktail Sauce*

## SALADS & SOUPS

HOUSE CAESAR.....16  
*Hearts of Romaine, White Anchovies,*  
*Fried Parmesan Crouton*

CASHEW CRUSTED TUNA\*.....28  
*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 Parsley*

## SIDES

FRENCH FRIES...12  
*Regular | Vinegar + \$2 | Truffle + \$3*

MOROCCAN RICE...15

FORBIDDEN BLACK RICE...15

THYME POTATOES...16

SOBA NOODLES...15

ROASTED TURMERIC CAULIFLOWER... 15

ROASTED BOURBON BUTTER CARROTS...15

ASIAN GREEN BEANS...15

MOROCCAN COUSCOUS...15

SCALLION PANCAKES...15

## SMALLER & SHAREABLE

FILET MIGNON DEVEILED EGGS.....19  
*Filet Mignon Tartar, Fresh Herbs, Special Sauce, Cured Egg Yolk*

FRIED CHICKEN BAO BUN.....15  
*Bean Sprout Salad*

HERBED RICOTTA CHEESE.....11  
*EVOO, Grilled Pita*

MUSSELS PUTTANESCA.....22  
*Capers, Tomatoes, Olives, Chorizo, Skinny Fries*

SPICY TUNA LETTUCE WRAPS.....19  
*Gochujang Vinaigrette, Avocado, Wontons*

LOBSTER TOSTADAS.....22  
*Old Bay Mayo, Avo Crema, Queso Fresco, Caviar*

SESAME CHICKEN BITES.....15  
*Glass Noodles, Cucumber Salad, Thai Peanut Sauce, Japanese BBQ Glaze*

NORTH MEETS SOUTH.....19  
*Florida Rock Shrimp & Alaskan Snow Crab Cake, Caper Remoulade*

BLUE CRAB CAVIAR SLIDER.....22  
*Hawaiian Roll, Vinegar Chips*

ROCK SHRIMP GUACAMOLE...21  
*Ripe Avocado, Red Tortilla Chips*

CORN & CHEDDAR FRITTERS.....16  
*Spicy Tomato Jelly*

OAK SMOKED PORK BELLY.....19  
*Banana Relish, Curry Cream*

BAKED OYSTERS.....20  
*Spinach, Chorizo, Leek Vermouth Cream*

## PASTAS & RISOTTO

LAMB RAGOUT RIGATONI.....37  
*Harissa Pomodoro, Parmesan Reggiano*

PAPPARDELLE BOURGUIGNON.....37  
*Filet Mignon Tips, Porcini, Peas, Port Demi Cream*

BABY PORTOBELLO RISOTTO.....34  
*Crispy Truffled Leeks, Parmesan Reggiano*

LOBSTER CRAWFISH RISOTTO.....42  
*Arborio Rice, Lemon Zest, Peas, Goat Cheese, Fettuccini Sticks*

## ENTREES

SCOTTISH SALMON.....34  
*Soba Noodle Salad, Mango Curry Nage*

MISO COD.....36  
*Dashi Broth, Bok Choi, Black Sticky Rice*

FILET MIGNON\*.....49  
*Thyme Potatoes, Port Demi-Glace, Crispy Leeks*

FLAT-IRON\*.....49  
*Vine-Ripe Tomatoes, Cucumber French Fry Salad*

CHICKEN TAGINE (SERVES 2).....49  
*Moroccan Rice, Cauliflower, Vinegar Skinny Fries*

SWORDFISH STEAK....39  
*Cast Ironed, Caper Gremolata, Arugula, Goat Cheese*

DRY-AGED PORK CHOP.....42  
*Scallion Cake, Pineapple-Turmeric Chutney*

LAMB RACK\* .....44  
*Moroccan Cous Cous, Farmhouse Vinaigrette*

CAST-IRON COBIA.....38  
*Crab, Cilantro Béarnaise*

THE BURGER\*.....22  
*Sesame Brioche, LTO, Cheese, Add an Egg \$2, Bacon \$3, Avocado \$3*

FISH OF THE DAY\*.....MP

\*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.