

Specials

CHICKEN + BLACK BEAN TOSTADA

Tortillas, grilled chicken, cheddar cheese, fresh pico, jalapenos, black bean salsa, cilantro, sour cream. GF VO \$13.9

WATERMELON + FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House-made lemon vinaigrette. GF V VO+ \$14.9

• Add chicken or shrimp +10. Add salmon* +14. Add steak* +16. •

CRAB-TOPPED FILET MIGNON WITH HERB BUTTER

7 oz. USDA Choice Braveheart Black Angus Beef® hand-cut filet mignon*, topped with lump crab meat and herb butter. Garlic whipped potatoes and grilled asparagus. \$48.9

FISH + GRITS

Creamy cheddar grits with a touch of fresh jalapeño, blackened red snapper, tasso ham, scallions, wasabi microgreens. GF \$34.9

SEASIDE PASTA

Pan-seared large shrimp and scallops over fettuccine tossed with house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms. GFO VO \$43.9

SMOKED SALMON 'DESI

Capers, cream cheese, fresh dill, onion. Served atop crispy hash brown potatoes**. Choice of side. GF \$15.9

• Only available during Saturday + Sunday Brunch •

KEY LIME PIE

Brown sugar graham cracker crumb crust filled with a creamy tart lime filling. GF V \$9.9

WATERMELON MARTINI

Tito's handmade Vodka, lime, watermelon. \$15

• clean + refreshing •

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, dairy, fish, and shellfish.