



OYSTERS

A DAILY SELECTION OF EAST & WEST COAST OYSTERS

SERVED WITH: COCKTAIL SAUCE / FLORIDA CITRUS / RED WINE MIGNONETTE

ALL OYSTERS ARE \$3

THE "RAW" BAR

FLORIDA STONE CRAB CLAWS -MKT-

1/2 LB KING CRAB LEGS -18-

1 LB LOBSTER COCKTAIL -19-

A RAW BAR TASTING -49-

LOBSTER / POACHED SHRIMP / CLAMS / OYSTERS

SHRIMP COCKTAIL -3EA-

TOP NECK CLAMS — NARRA BAY, RI -2 EA-

STARTERS & SALADS

JUMBO LUMP BLUE CRAB CAKE -15-

FENNEL CONFIT / RED CHILI OIL /
PETIT LETTUCE

FRESH CATCH CEVICHE -14-

COCONUT MILK / GINGER / AVOCADO / SAKE /
SPRING ONIONS / FLORIDA CITRUS

CORNMEAL FRIED OYSTERS -12-

BEER MUSTARD CREAM / CHIVES /
PICKLED SWEET PEPPERS



MAINE MUSSELS -13-

ANCHOR STEAM BEER / LEMON / HERBS

BUFFALO MOZZARELLA -12-

CHARRED GREEN ONION PESTO / THAI BASIL
HEIRLOOM TOMATOES / BALSAMIC PEARLS

WILD SEA LOBSTER BISQUE -10-

ROCK SHRIMP BEIGNET / SAFFRON OIL

MELON SALAD -13-

CRISPY PORK BELLY / ARUGULA / RADISH /
ORANGE BLOSSOM HONEY / FETA CHEESE



GRILLED OCTOPUS -13-

GARLIC AIOLI / BLUEBERRY COULIS /
SLAB BACON



SMOKED FLORIDA WAHOO -12-

FRISÉE LETTUCE / JALAPENO / RADISH /
AVOCADO PUREE / CITRUS

MIZZUNA LETTUCE SALAD -10-

SPICED HAZELNUTS / YELLOW PEA SHOOTS /
PINK LADY APPLES / YUZU-TARRAGON DRESSING



ONE OF OUR MOST POPULAR AND SIGNATURE CREATIONS.

**FOR YOUR CONVENIENCE 18% GRATUITY WILL BE AUTOMATICALLY
ADDED TO PARTIES OF SIX OR MORE**

WILD SEA SPECIALTIES



WEST FLORIDA GROUPER -34-

HEIRLOOM TOMATOES / GEORGIA PEACHES /
BLACKBERRY DRIZZLE

GRILLED SALMON FILLET -26-

SEASONAL SQUASH / SUMAC / GARLIC CREAM /
FLORIDA ORANGES

KEY WEST MUTTON SNAPPER -32-

MAITAKE MUSHROOMS / CHINESE CABBAGE /
LEMONGRASS BROTH

ROASTED DIVER SCALLOPS -30-

PORK BELLY / WATERCRESS & PEA SHOOT SALAD /
ROMESCO SAUCE / MARCONA ALMONDS

ATLANTIC MONKFISH LOIN -28-

STONE GROUND GRITS / SMOKED GOUDA /
SWEET CORN SUCCOTASH



GIANT TIGER SHRIMP -32-

TOMATO JAM / POTATO GNOCCHI / TARRAGON /
GRANA PADANO CREAM

LAND & SEA

BARREL CUT BEEF TENDERLOIN -38-

SMOKED BACON WRAPPED /
CARAMELIZED SHALLOT / FINGERLING POTATO /
STOUT MUSTARD DEMI GLAZE

EAST FLORIDA SWORDFISH -29-

ROASTED SUNCHOKES / SLAB BACON /
ENGLISH PEAS / MINT



WILD SEA SURF & TURF -54-

BACON WRAPPED TENDERLOIN /
CRAB STUFFED 1/2 MAINE LOBSTER / BOK CHOY
FINGERLING POTATOES / GARLIC CREAM SAUCE

HICKORY SMOKED PORK SHANK -32-

CAULIFLOWER CREAM / SNAP PEAS /
SWEET CORN / CITRUS - CHILI GLAZE

GRILLED AHI TUNA -34-

FINGERLING POTATO / POACHED EGG /
CELERY CRISPS / OLIVE PURÉE /
WARM HONEY BLOSSOM - LEMON VINAIGRETTE

ROASTED HALF CHICKEN -24-

PETIT PEPPERS / MARINATED FETA /
KALAMATA OLIVE TAPENADE

LIVE LOBSTERS

LOBSTER ENTRÉES SERVED WITH SMOKED BACON BRAISED CORN / DUCK FAT POTATOES / DRAWN BUTTER

1 1/4 LB MAINE LOBSTER -36-

2 LB MAINE LOBSTER -62-

-ADD JUMBO LUMP BLUE CRABMEAT STUFFING TO ANY LOBSTER ENTRÉE \$12-

SIDE ITEMS

DUCK FAT FINGERLING POTATOES -6-

ROASTED BABY BOK CHOY -6-

CHARRED BABY SWEET PEPPERS -6-

HEIRLOOM TOMATOES -6-

SWEET PEAS & ROASTED GARLIC -6-

BRAISED SWEET CORN & BACON -6-

SEASONAL SQUASH WITH LEMON OIL -6-

ROASTED MAITAKE MUSHROOMS -6-

Consuming raw or uncooked meats / poultry / seafood / eggs may increase the risk of food borne illness, especially if you have certain medical condition