

Appetizers

Angel Eggs <i>Crispy Shrimp, Farm Eggs, Bacon Marmalade</i>	16
Royal Reds <i>Toasted Rustic Bread, Chipotle Cream Sauce Micro Arugula, Lime Olive Oil</i>	22
Steak Tartare * <i>Waygu Beef, Capers, Shallots Emulsified Egg Yolk, Roasted Garlic Aioli</i>	24
Jumbo Lump Crab Cake <i>Blue Crab, Lemon Beurre Blanc</i>	36

Prime Steak Rolls <i>Cheese Sauce, Peppers, Caramelized Onions</i>	16
Broiled Oysters <i>NOLA Style</i>	22
Wagyu Bread <i>Seared Snake River Farms Wagyu, Brioche Egg Yolk Gel, Roasted Garlic Aioli, Truffle</i>	24
Butcher's Bacon Rack <i>Tasting of Hand-Cut Specialty Bacon Selections</i>	32

Raw Bar



Oysters on the Half Shell *

*Half Dozen Oysters of Your Choice
Mignonette, Cocktail Sauce*

Murder Point, AL 22 | East Coast 26

Jumbo Shrimp Cocktail

22

*Colossal Gulf Shrimp
Cocktail Sauce*

Ceviche *

18

*Roasted Sweet Potato, Citrus Dressing
Red Onion, Cilantro, Tropical Chips*

Tuna Tartare *

22

*Caviar, Sweet Pickled Cucumbers
Avocado, Shallots, Chives*

Nigiri Sampler *

28

*Toro w/ Maldon Salt, Snapper w/ Ponzu
Snake River Farms Seared Wagyu*



Caviar *

Classic Caviar Service

Osetra / 120

Beluga / 220

Locals' Stone Crab Claws

10 ea | 65 lb



Soups

Lobster Bisque

Maine Lobster, Cognac, Chives

cup 10 | bowl 14

She-Crab Soup

Blue Crab, Sherry, Chives

cup 10 | bowl 14

Salads

BLT Wedge

Nueske's Applewood Smoked Bacon

Iceberg Lettuce, Red Onion, Tomato, Bleu Cheese

half 12 | full 16

Classic Caesar

Romaine Heart, Croutons, Fresh Parmesan

Housemade Caesar Dressing, Lemon Olive Oil

half 12 | full 16

Endive Salad

Goat Cheese, Green Apples, Walnuts

Lemon Champagne Vinaigrette

half 12 | full 16

Pineapple Sweet Rolls

Yeast Rolls, Pineapple Butter, Sea Salt

6

Prime Seafood

Florida Red Snapper <i>Coconut Jasmine Rice, Pineapple Salsa Persian Lime 30A Olive Oil</i>	46	Charleston Shrimp & Grits <i>Gulf Shrimp, Applewood Smoked Bacon Southern Style Cheese Grits, Sautéed Mushrooms</i>	34
Grouper & Pearls <i>Crispy Florida Day Boat Grouper Key Lime Pearls</i>	48	Robin Leach Scallops <i>Champagne Wishes & Caviar Dreams Roasted Broccolini, Parsnip Puree</i>	42
Crab Stuffed Flounder <i>Blue Crab, Hand Made Gnocchi Champagne Caviar Beurre Blanc</i>	48	Lobster Agnolotti <i>San Marzano Tomato Mascarpone Sauce Parmesan, Fresh Basil</i>	48
Redfish Pontchartrain <i>Cajun Seasoning, White Rice, Crawfish Sauce Mushrooms, Onions</i>	52	Crispy Whole Snapper <i>Yellow Pepper Aioli, Cilantro Coconut Rice Pilaf</i>	68

Surf & Turf

88

*Filet Medallions, Twin Maine Lobster Tails
2 Gulf Shrimp, Diver Scallop, Asparagus with Hollandaise*

Prime Steaks & Chops

Petite Filet <i>Most tender of steaks, delicate and succulent</i>	48	Joyce Farms Heritage Chicken <i>Organic free-range, roasted double breast cheese and garlic herb stuffed</i>	34
Signature Filet <i>Large version of the most popular steak cut from the center of the tenderloin</i>	66	Tomahawk Porkchop <i>Iberico chop with marbling and flavor only known to Spanish pork</i>	48
N.Y. Strip <i>Full bodied, fine marbling, resulting in a steak lover's steak</i>	58	Wagyu Zabuton 'Snake River Farms' <i>Meaning 'little pillow' in Japanese immensely marbled, leaving it soft and tender</i>	55
Ribeye <i>Highly marbled, distinguished as the richest cut available</i>	64	Wagyu Filet 'W. Black Farms' <i>Australian Tenderloin with levels of marbling for a richer experience</i>	74
<p><i>Wagyu</i></p> <p>American Wagyu 14 / oz <i>Snake River Farms, Idaho</i></p> <p>Japanese A5 29 / oz <i>Kagoshima, Japan</i></p>		Cowboy Ribeye <i>24 oz. of highly marbled, complimented by enhanced flavors from the bone-in style</i>	88
		Tomahawk Ribeye <i>40 oz. of highly marbled, complimented by enhanced flavors from the bone-in style</i>	145

Steak Sauce 3	◆	Hollandaise 3	◆	Béarnaise 3
Horseradish Cream 3	◆	Truffle Butter 6	◆	Bone Marrow 10
Jumbo Prawns (3) 18	◆	Lobster Tail 24	◆	Oscar Style 18

A la Carte

Mashed Potatoes	14	Truffle Fries	14
Brussels Sprouts	14	Sweet Potato Casserole	14
Mac & Cheese (Add Lobster 14)	14	Sautéed Mushrooms	14
Asparagus w/ Hollandaise	14	Hand Made Gnocchi w/ Caviar Sauce	18
Southern Style Fried Okra	14	Loaded Mashed Potatoes	18

30A

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Desserts



Key Lime Pie

Mascarpone Creme, Graham Cracker Crust

14

New York Style Cheesecake

Chantilly Cream, Graham Cracker Crust, Strawberry

12

Chocolate Lava Cake

Vanilla Bean Gelato

16

Crème Brûlée

*Vanilla Bean Custard, White Chocolate
Fresh Seasonal Berries*

12

Trio of Gelato

Three Daily Selections of Gelato

12

