



STARTERS

Shrimp Ceviche 14

* citrus marinated Key West shrimp, fried corn tortilla

Chilled Octopus 16

poached and chilled mediterranean octopus, black bean & mango salsa, arugula, citrus vinaigrette

Ahi Tuna 13

* marinated sushi grade ahi tuna, avocado, asian slaw, smoked chili oil

Beer Steamed Clams 16

one pound house beer steamed clams, fennel, chorizo, grilled ciabatta

Seared Scallops 16

diver scallops, basil risotto, chorizo, jalapeño & corn salsa

Chicken Wings 11

six hour confit wings, house made ranch, buffalo - old bay - jerk - sweet chili

Beef Brisket Mac & Cheese 14

cavatappi pasta, house three cheese blend, braised beef brisket

First Flight Fries 7

thick steak fries, cajun aioli

Street Corn Avocado 10

fire roasted street corn salsa, avocado, chipotle aioli

Charred Brussels Sprouts 9

pan-seared brussels, caramelized in honey dijon

Devil Eggs 7

house made recipe, accompanied with beer battered jalapeño

Hummus Trio 9

chef's hummus trio with grilled flatbread

FLATBREAD

Shrimp 18

tender shrimp, mozzarella, applewood smoked bacon, beer steamed sweet onion

BBQ Brisket 14

braised beef brisket, street corn salsa, three cheese blend, fried onion, BBQ sauce

Hop Farm 13

heirloom cherry tomatoes, organic mozzarella, ipa-hop infused pesto, aged balsamic drizzle

Di Parma 13

prosciutto, arugula, mozzarella, rosemary infused olive oil

FIELD

Kale Caesar 12

kale & romaine mix, shaved parmesan, crispy prosciutto, heirloom tomato, garlic croutons, house made caesar

Black & Blue 16

blackened shrimp & blue cheese crumbles, strawberry, candied walnut, baby spinach, creamy balsamic

Greek 12

mixed greens, heirloom tomato, pickled sweet onion, kalamata olives, feta cheese, red wine vinaigrette

Garden Fresh Caprese 12

organic mozzarella, garden picked basil, marinated heirloom tomato, balsamic reduction

SURF

Hogfish 34

locally sourced hogfish, pan seared, coconut rice, grilled asparagus, mango aioli, herb oil

Grouper 36

local black grouper, horseradish crusted, bacon & sage mashed potato, roasted garlic vinaigrette

Whole Snapper 30

golden brown locally sourced yellowtail snapper, jasmine rice, chefs sautéed vegetable, tropical ponzu sauce

Lobster Tail 34

butter-poached spiny lobster, garden vegetable risotto, grilled asparagus, preserved lemon butter.

Seafood Linguini 32

house made linguini, black grouper, clams, shrimp, basil parmesan cream sauce

TURF

Filet Mignon 39

* 8oz grilled filet, blue cheese mashed potato, grilled asparagus, wild mushroom & bourbon pan sauce

Skirt Steak 36

8oz grass fed skirt steak, blistered cherry tomatoes, fingerling potato, roasted garlic chimichurri

Organic Chicken 26

oven roasted organic chicken, jasmine rice, sautéed swiss chard, pineapple salsa

Pork Tenderloin 27

mojo glazed pork tenderloin, caribbean black beans & rice, sweet plantains

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness