

## appetizers

### lobster quesadilla

lobster, tomato, caramelized onions, manchego cheese, mango salsa, and cumin sour cream 18-

### seared tuna

thin sliced yellowfin tuna, ginger soy vinaigrette, wasabi, and wakame seaweed salad 15-

### garlic shrimp flatbread

wild gulf shrimp, herb tomatoes, white wine lemon garlic butter, grana padano and fresh mozzarella cheese 15-

### southernmost crab cakes

chive oil, citrus aioli and avocado salad 15-

### seafood cocktail

jumbo lump crab, gulf shrimp, and rock lobster 21-

## signature soups

### shrimp bisque

sherry scented with garlic infused croutons 10-

### bistro onion soup

gruyere cheese crust, thyme simmered onions 9-

### island gazpacho

local's favorite and refreshing classic 8-

## bistro salads

### caesar salad

romaine leaves, focaccia crouton, white anchovies, shaved grana padano cheese 10-

### grilled pineapple salad

avocado and watercress 9-

### bistro chopped salad

crisp romaine, hearts of palm, marinated artichoke hearts, feta cheese, tomatoes, country olives, red onions, toasted pine nuts, roasted shallot vinaigrette 10-

### tender field greens

roasted red & yellow beets, truffle vinaigrette, walnuts and imported goat cheese 12-

## pasta creations

### grilled chicken penne

broccolini, sweet peppers, mushrooms and pine nuts tossed in a light herbed garlic cream with penne pasta, flame grilled marinated chicken and grated parmesan reggiano cheese 27-

### shrimp & lobster fettuccine

wild gulf shrimp, rock lobster tail, garlic, basil, grape tomatoes, roasted peppers, asparagus, crumbled chevre cheese, sherry butter sauce 36-

## specialties

### truffle crusted grouper

lobster hash, tomato lime butter, haricot vert 32-

### tuscan chicken

roasted herb chicken, garlic mashed potatoes, shallot pan jus, roasted tomato, haricot vert 26-

### lemon garlic mahi

marinated and flame grilled mahi, gruyere mac & cheese, caper grape tomato butter, grilled asparagus 28-

### key west yellowtail snapper

local broiled yellowtail snapper, citrus butter, toasted almonds, grilled vegetable brochette and red & white quinoa 28-

### surf & turf

broiled florida lobster, filet mignon, garlic mashed potatoes, flame grilled asparagus 48-

### midwest beef tenderloin

fire seared, porcini and thyme gratin, roasted portobello, bearnaise sauce, broccolini 42-

### 245 mixed grill

florida lobster tail, wild gulf shrimp, fresh grouper, drawn butter, roasted red potatoes, grilled asparagus 40-

### wild gulf shrimp

crab stuffed, bacon wrapped, white cheddar grit cake, lemon tomato butter, haricot vert 32-

### sesame seared tuna

baby spinach, roasted red potatoes 27-

### steak au poivre

peppercorn seared black angus new york strip, cognac cream sauce, roasted garlic whipped yukon gold potatoes, grilled asparagus 39-