

EXECUTIVE CHEF

Michael Cooper



GENERAL MANAGER

Amber Marie

CHILLED & RAW

- Yellowfin Tuna*** 17
Citrus, olive, pomegranate
- Jumbo Shrimp Cocktail** 21
Horseradish, lemon
- Steak Tartare*** 16
Hazelnut, golden raisin, brioche, pear
- Dressed Oysters*** 24
Seasonal accoutrements
- Florida Stone Crab** 22 each
Mustard vinaigrette, lemon



SEAFOOD TOWERS

- Petite**
oysters, shrimp, marinated mussels, yellowfin tuna
52
- Grand**
oysters, shrimp, marinated mussels, yellowfin tuna, crab cocktail, Maine lobster
100

OYSTERS



- Mid-Atlantic** 3.50 ea
- Florida** 4.00 ea
- East Coast** 4.00 ea
- West Coast** 4.50 ea

SOUP & SALAD

- Cedar Key Clam Chowder** 14
- Roasted Squash Salad** 16
Brioche, brie, pecan, radicchio, charred orange-honey vinaigrette
- Little Gem Caesar** 9 / 13
Anchovy, breadcrumb, parmesan
- Steakhouse Wedge** 14
Blue cheese, bacon, red onion

protein additions available

STARTERS & SHAREABLES

- Crush Puppies** *Blue crab, Florida sweet corn, green goddess* 12
- Broiled Oysters*** *Florentine, breadcrumb, beef fat hollandaise* 22
- Calamari** *Lemon aioli, pomodoro, pepperoncini* 15
- Crab Cake** *Sauce hongroise, honeycrisp apple, frisée* 21
- Fried Oysters*** *Comeback sauce, pickled pepper* 18
- Sweet Hawaiian Rolls** *Honey butter* 9

ENTREES

- Florida Local Catch** *Bacon braised greens, fregula, parsnip, Hakurei turnip* 35
- Jambalaya** *Carolina Gold rice, our andouille, shrimp* 28
- PEI Mussels** *Heirloom tomato, basil, focaccia* 22
- Fish & Chips** *Wild Atlantic cod, sauce gribiche* 24
- The Burger** *Classic double patty burger, American cheese, onion jam, fries* 22
- Creekstone Prime Flank*** *Béarnaise, fries* 33

HOUSEMADE PASTA

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| Crab Diavolo
<i>Mafaldine</i>
<i>Charred scallion, Calabrian chile</i>
28 | Cacio e Pepe
<i>Radiatori</i>
<i>3 Peppercorn, pecorino</i>
22 | Bolognese
<i>Rigatoni</i>
<i>Red wine, parmesan</i>
24 |
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WOOD GRILLED

Grilled in our Spanish Jospser oven over hardwood charcoal & Florida oak

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| Whole Fish of the Day <i>Sauce grenobloise, Florida Coast</i> 36 | Pekin Duck* <i>Pickled cherry jus, Jurgielewicz & Sons</i> 32 |
| Organic Salmon* <i>Sauce Nantua, Gulf of Maine</i> 32 | Prime N.Y. Strip* <i>Chimichurri, Creekstone Farms</i> 51 |
| Rainbow Trout <i>Chermoula, Colombia</i> 28 | Filet Mignon* <i>Mâitre d'Hôtel Butter, Creekstone Farms</i> 49 |

VEGETABLES & SIDES

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| Brussels Sprouts 13 | Mac & Cheese 15 | Roasted Sweet Potatoes 14 |
| Roasted Carrots 13 | Parmesan Garlic Fries 12 | Grilled Mushrooms 15 |
| | Garlic Smash Potatoes 14 | |

20% gratuity will be added to all parties of 6 or more

*Florida health code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness