



RAW BAR AND SNACKS

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|---|---|
| Florida Hopper Shrimp / 3 each | Ashley Chicken Liver Pate / 12
<i>assorted pickles and grilled bread</i> |
| House Pickle Jar / 6
<i>bloody mary sauce</i> | Florida Cocktail Claws / 5
<i>lime aioli</i> |
| House Marinated Olives / 7 | Maine Diver Scallop Ceviche / 8 |
| Foie Gras & Berkshire Pork Rillettes / 14
<i>red onion jam</i> | Deviled Eggs of the Evening / 6 |
| Fried & Spiced Peanuts / 4 | Pickled Shrimp / 9 |
| Baked Oysters Floridafellar / 1/2 dozen 10, dozen 18 | |

SALADS AND SMALL PLATES

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| Whitakers Arugala / 12
<i>purple beets, asher blue, pecan, Tupelo honey dressing</i> | Maine Lobster Buccatini / 18
<i>san marzano, smoked butter, fried basil</i> |
| Romaine Hearts / 10
<i>Caesar dressing, sourdough croutons, parmesan</i> | Pork Meatball & Bibb Lettuce / 14
<i>farro salad, pickled red onion</i> |
| Panhandle Fry / 13
<i>gulf oysters, shrimp, grouper cheeks, horseradish aioli</i> | Number One Tuna / 15
<i>fennel and black peppercorn, cayenne oregano dressing</i> |
| BBQ Lamb Ribs / 20
<i>berbere spice, lemon buttermilk</i> | Pemaquid Mussels / 12
<i>rye bourbon, cream, bread</i> |

ENTREES

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|---|---|
| Black Grouper / 34
<i>porcini powder, parmesan stuffed Swiss chard, white wine</i> | Grilled Wagyu Skirt Steak / 36
<i>Anson Mills skillet fried polenta, salsa verde</i> |
| Florida Shrimp / 29
<i>Carolina gold rice, cultivated mushrooms, ham hock jus</i> | House Made Kobe Beef Burger / 18
<i>sesame and poppy seed bun, herb aioli, house ketchup, sea salt fries</i> |
| Grilled Triggerfish / 32
<i>sunchoke, leaf spinach, red wine sauce</i> | Suckling Pig Confit / 30
<i>curly endive, sea island pea stew, mustard jus</i> |
| Tilefish / 32
<i>alligator point clams, fried capers, herb salad, natural jus</i> | Bricked Chicken / 26
<i>roasted carrots, labna, preserved lemon sauce</i> |

A LA CARTE

- Whole Fish / market price
pickled pepper relish
- Seared Strip Steak / 48
whole roasted garlic, herb butter, red wine sauce
- Broiled Fish Collars / 20
escargot butter

SIDES

- Jess's Maine Lobster Tail / market price
- Corn Bread / 7
jalapeño and green onion
- Fried Okra / 7
sriracha aioli
- Potato Puree / 7

Supporting Local Farmers & Fisherman
Chef de Cuisine - Lawrence Klang Sous Chef - Derek Langford

Please call for reservations 850.534.5050

\$3 charge will be applied to all split entrees.
 20% gratuity will be added to parties of 8 or more.
 Please no split checks for parties of 8 or more.