

beginnings

- ☞ **Umami Kobe Sliders**
Vermont sharp cheddar, bistro bread & butter pickles and garlic aioli 15
- ☞ **Yellowtail Avocado Crudo**
Meyer lemon vinaigrette, edamame, radishes and arugula 9
- Pan Roasted Prawns**
Saffron-petite vegetable relish, bruschetta, aioli and shellfish butter 13
- ☞ **Grilled Asparagus and Serrano Ham**
with "crunchy" poached egg, arugula, Manchego cheese and white truffle 12
- Calamari**
sauteed squid, olives, tomatoes, chilies, garlic, pine nuts, basil and bruschetta 12
- ☞ **Blackened Rare Tuna**
pickled ginger, cucumber, shiitake mushrooms, wild greens and a soy-mustard emulsion 13
- Fin Lump Crab Cake**
shiitakes, green apple, watercress and lemongrass curry emulsion with chilled crab salad 11
- Warm Goat Cheese and Heirloom Tomatoes**
walnut crusted goat cheese, roasted garlic, Jarez marinated tomatoes, herbs, red onion and aged balsamic vinaigrette 10
- Seafood Chowder**
New England style with lobster paprika butter 9
- Cedar Key Clams**
steamed in Pinot Grigio, with tomato, fennel, roasted garlic, fresh herbs and grilled garlic croutons 12

greens and pasta

- Fin Bistro Market Salad**
wild greens, potato straws, tomato, red onion, bleu cheese and balsamic vinaigrette 6
- Caesar Salad**
romaine hearts, garlic croutons and creamy Reggiano anchovy dressing 6
add to above salads: grilled chicken 5 or three shrimp 9
- Roasted Beet, Palm Hearts Salad**
creamy Gorgonzola, spiced walnuts, aged balsamic, fines herbs and baby spinach 12
- Bistro Bibb Salad**
Boston bibb, radicchio lettuce, warm walnut crusted goat cheese, potato straws and mustard herb vinaigrette 8
- Jumbo Prawn Linguini**
roasted garlic, crushed red pepper, tomato-basil broth with baby spinach 23
- Almond Chicken Linguini**
grilled chicken, almond basil pesto, dried tomato and summer squash tossed with olive oil and Pecorino Romano 18

extras

- Grilled Miso Portobello 7
- Rock Shrimp Squash Risotto 7
- Roasted Garlic Potato Puree 5
- White Cheddar, Prosciutto Ditalini 5
- Butter Braised Green Beans 5
- Roasted Baby Vegetables 7
- Bacon Wrapped Arugula Potato Cake 7
- Corn Cheddar Risotto Cake 5
- Cauliflower Kabocha "Risotto" 6

☞ Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

Substitutions may be subject to a supplement charge.



fresh caught

- Panko Herb Crusted Snapper**
over Florida Keys rock shrimp and Kabocha squash risotto, with coconut brown butter sauce, micro herb sprouts 28
- ☞ **Sesame Tuna Agrodolce**
Jasmine rice, Wasabi butter, miso portobello, pickled ginger slaw 29
- ☞ **Grilled Jumbo Sea Scallops**
one half pound New Bedford natural scallops, White Truffle beurre fondue, potato puree and herb infused coulis 29
- Coconut Tempura Shrimp**
Jasmine rice, sesame and lemongrass emulsion with green bean, shiitake and radicchio stir-fry 25
- Seared Florida Black Grouper**
potato gnocchi, artichoke, Prosciutto, Lump crab fricassee and Reggiano soubise 30
- Almond Crusted Cocoa Beach Flounder**
Russet potato puree, Almondine butter sauce and grilled asparagus 29
- Caribbean Spiny Lobster**
pan roasted with cauliflower, Kabocha squash "risotto" and lemon paprika lobster butter 33
- ☞ **Pompano Beach Wahoo**
herb seared over Key West rock shrimp, sweet corn, bacon and edamame "succotash", smoked tomato butter sauce 28
- Florida Keys Swordfish**
bacon wrapped arugula potato cake, Calvados whole grain mustard jus and apple fennel salad 26
- Shellfish Meyer Lemon Brodetto**
local clams, Key West rock shrimp, jumbo prawn, calamari, scallops with corn risotto cake in white wine tomato lemon broth 26

no gills

- ☞ **Grilled Beef Filet Mignon**
8 ounces center cut choice beef, potato puree, prosciutto shallot maitre d' butter 39
- Miso Marinated Portobello**
asparagus, roasted baby squash, baby carrots and garlic, green beans and fresh herbs 22
- Natural Chicken Breasts**
olives, sweet peppers, roasted garlic, green onions, potato puree and citrus pan jus 24
- ☞ **Cider Brined Pork Chop**
apple cider-grain mustard glaze, braised farm green beans and roast garlic potato puree 27

sweet endings

- White Chocolate Apple Croissant Bread Pudding**
warm bread pudding with vanilla ice cream and Bourbon caramel sauce 9
- Dark Chocolate Truffle Cake**
vanilla ice cream, raspberry coulis 9
- Seasonal Fruit Crisp**
lemon, oat streussel topping, vanilla ice cream 9
- Key Lime Flan**
graham cracker tuile and Florida strawberries 9