

LUKE'S

Proudly Established
in Florida
2017

DAILY

Oysters on the Half Shell*
half dozen 18 | dozen 36

Crudo*
select raw bar at market price

Market Fish
simply prepared | MKT

LTD. QUANTITY **Lobster Frites**
garlic butter, fries | 48

SIDES

French Fries | 7

Boursin Grits tomato | 9

Roasted Baby Potatoes | 7

Grilled Broccolini chili vin | 9

Roasted Summer Vegetables | 7

APPETIZERS

Butternut Squash Soup fall spice crema, pumpkin oil, toasted pepitas | 11

Fried Green Tomatoes shrimp remoulade "louie" | 16

Steak Tartare* cornichon, shaved yolk, sourdough crisp | 18

Crab & Avocado lump crab salad, crispy avocado, citrus vin | 19

Grilled Hot Honey Bacon pimento cheese crostini, house pickled veg | 16

Tuna Tartare* crispy shell, cucumber, avocado, citrus-soy | 19

Little Gem Caesar anchovy, caper, parmesan, garlic breadcrumbs | 14

Field Greens feta, pecan, pear, honey-thyme vinaigrette | 12

Sourdough Flatbreads | 19

sausage, salumi, chili crunch | mushroom, ham, fig, goat cheese

ENTREE SALADS & SANDWICHES

Luke's Wedge lump crab, bacon, chives, bleu cheese, russian dressing | 26

Kale chicken, golden raisins, cheddar, apple, hazelnuts, creamy citrus | 22

Grilled Salmon & Noodle* creamy ponzu slaw, edamame, cilantro, sesame-ginger | 29

Cheeseburger* american cheese, lettuce, tomato, pickled onions, fries | 20

Fish & Chips Sandwich battered fish, crispy chips, malt-vinegar tartar | 24

Crispy Chicken Sandwich slaw, house pickles, comeback sauce, fries | 19

MAIN PLATES

Halibut Milanese heirloom tomato salad, parmesan, herb aioli | 37

Crab Cakes citrus beurre blanc, tomato-smoked pepper jam, fries | 42

Roasted Florida Snapper cauliflower cous cous, marcona almonds, brown butter | 39

Lobster Spaghetti blistered tomatoes, sweet lobster bisque, parsley crumb | 36

Rotolo rolled pasta, spinach, sun dried tomato, ricotta, pomodoro, parmesan | 27

Roast Airline Chicken Breast grilled summer vegetables, salsa verde | 26

Meatloaf bacon-wrapped, mushroom chasseur, whipped potatoes, crispy onions | 29

Cheshire Pork Chop boursin grits, spinach, tomato, bourbon jus | 37

N.Y. Strip Steak Frites* 12 oz., sauce au poivre, fries | 49

General Manager | Jonathan Wright

Executive Chef | Richard Ferraro

PLEASE LET YOUR SERVER KNOW ABOUT ANY ALLERGIES OR DIETARY RESTRICTIONS. *Gluten-Friendly Menu Available*

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food-borne illness

a 20% gratuity will be applied to groups of 8 or more

